



## ENTRADAS

**COCKTAIL DE CAMARON** Jumbo shrimp pickled in a lime tequila vinaigrette served in a traditional Mexican cocktail sauce, drizzled with a morita oil. 10.00

**TOSTADA DE CEVICHE** A Nayarita style crab ceviche served with a chipotle-tomato sauce on a crispy corn tortilla. 8.00

**PESCADOR** A Mexican style shrimp-scallop ceviche served with fresh avocado and homemade corn tortilla chips 10.00

**HUASTECO** Made to order Guacamole served with corn tortilla chips. Chico 5.00 Grande 8.00

**SOPES** Homemade tortilla boats served with a roasted tomatillo salsa, crema and queso fresco topped with a choice of wild mushrooms, Cecina or, Al Pastor. 9.00

**TOSTADITAS** Chicken Tinga served on tortilla chips with crema, lettuce and pico de gallo. 7.00

**FLAUTA** Flautas with a potato red onion epazote filling and a green tomatillo sauce, crema and queso fresco. 6.00

**QUESO FUNDIDO** Melted Oaxacan chesse served with a choice of wild mushrooms or chorizo topping served with homemade corn tortillas. 7.00

**TAQUITOS** A choice of Al Pastor, Cecina, Carnintas, or Wild Mushrooms served on homemade tortillas with onions, cilantro and salsa. 8.00

**TAMAL** Oaxacan style tamal filled with chicken tinga served with a mole sauce garnished with queso fresco and pico de gallo. 7.00

**CHIPS & SALSA** Corn tortilla chips served with a choice of roasted tomatillo salsa or a roasted tomato salsa. 4.50

## ENSALADAS

**CAESAR** Hearts of romaine tossed with homemade crutons and tomatoes in a sour cream dressing topped with cojita cheese. 7.00

**XOCHI** Adobo marinated chicken breast served over spinach, with queso fresco and tomato in a chile de arbol dressing. 8.00

**CABRA** Hearts of romaine tossed with avocado, grilled red onions, scallions, and goat cheese in a chipotle roasted tomato vinaigrette. 8.00

**TORTILLA** Hearts of romaine and spinach tossed with roasted red peppers, corn, tomatoes, grilled onion and crispy tortilla strips, in a cilantro honey vinaigrette. 8.00





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## PLATOS FUERTES

**HUACHINANGO** Oven-roasted whole red snapper served with a nopalito salad, charred green onions, parsley white rice, drizzled with a morita sauce. 21.00

**FAJITAS** A choice of chicken, steak or shrimp served with Mexican rice, ranchero beans, pico de gallo, crema and gaucamole. Chicken 15.00 Steak 16.00 Shrimp 17.00

**LECHON** Lime/serrano marinated pork tenderloin served with a green tomatillo tamal, in a calabacita salsa garnished with pickled red onions. 16.00

**NAYARITA** Seared Scallops served over roasted red pepper mashed potatoes, grilled asparagus, in an agave-ancho chile sauce and a pineapple salsa. 18.00

**QUESADILLA** A crispy flour tortilla filled Oaxacan cheese, sauteed anaheim peppers and onions, served with a choice of chorizo, al pastor, wild mushrooms or cecina, served with parsley rice, black beans and topped with homemade gaucamole. 14.00

**CARNE ASADA** Cilantro tequila marinated petite beef tenderloin, sautéed onions, frijoles borrachos, black rice garnished with pico de gallo. 17.00

**CAMARONES** Sauteed shrimp with lime tequila sauce, served with parsley rice and a tomato-cucumber-jicama salad.  
A LA DIABLA Or AL MOJO DE AJO Or A LA MANTEQUILLA 17.00

**FLAUTAS** Chipotle-roasted chicken breast, roasted red peppers, caramelized onions, Oaxacan cheese, cilantro wrapped in a crispy flour tortilla, served with black beans, Mexican rice, pico de gallo and a morita sour cream. 15.00

**PESCADO MAYA** Achiote marinated Corvina served with parsley rice, jicama-tomato-cucumber salad, morita chile sauce, garnished with pineapple salsa. 16.00

**CHILE RELLENO** An anaheim chile stuffed with queso enchilado topped with a morita tomato sauce served with a nopalito salad and parsley rice. 13.00

**HUARACHE AZTECA** A Huarache tortilla served with grilled steak, charred onions & anaheim chiles topped with a roasted tomato salsa, queso fresco and crema. 17.00

**7 MARES** A traditional fishermans stew, shrimp, scallops, mussels, fish, onions, peppers, potatoes, in a tomato guajillo broth served with a adobo roasted tortilla. 18.00

**SALMON** Oven roasted Salmon served with sour cream mashed potatoes, sauteed spinach in a guajillo butter sauce, topped with pico de gallo. 17.00

**ENCHILADAS** Chicken Enchiladas served in a choice of our homemade green or red mole sauce served with black beans and parsley rice garnished with pickled red onions. 14.00

