

## Menu continued...

### Tortas

Tortas are served with onions, tomatoes, avocado, Oaxaca cheese, refried beans, mayo

Hawaiana - \$11

Breaded pork or chicken, ham, pineapple, Oaxaca cheese

Milanesa - \$11

Breaded pork or chicken, Oaxaca cheese, tomato, avocado

Salchicha - \$10

Oaxaca cheese, refried beans, tomato, avocado, chipotle

### Plato Fuerte

Enchiladas (Chicken, beef) - \$15

Tortilla, mole, green or red sauce, lettuce, radish, sour cream, onion

Chilaquiles (Chicken, beef, egg) - \$15

Tortilla, green or red sauce, lettuce, radish, sour cream, onion

Alambre - \$20

Pork, beef, chicken, bacon, peppers, Oaxaca cheese, onion

Mole Polano - \$19

Chicken, Mom's recipe

Carne Asada - \$21

Grilled steak, cactus leaf, chile toreado, onion, rice, beans

### Del Mar

Mojarra frita - \$19

Fried porgy, house salad, rice

Camarones a la Diabla - \$21

Shrimp, spicy sauce, rice, beans

Coctel de camarón - \$17

Shrimp, avocado, onion, cilantro, lime juice

### Tacos

Tacos are made with hand-made corn tortillas

Pastor - \$11

Marinated pork

Carnitas - \$11

Slow-cooked pork

Pescado - \$11

Beer-battered and deep-fried pollock, chipotle aioli, cabbage salad

Arabe - \$11

Marinated pork  
(Flour tortilla)

### Sides

\$6 each

Refried beans

Rice

Hand-made  
tortillas

Chips and  
salsa

### Beidas

Horchata - \$5 | \$7

Jamaica - \$5 | \$7

Del Día - \$5 | \$7

Mexican Soda - \$3

Hot Chocolate - \$3

Café de Olla - \$3



Executive Chef Ernesto Vertura Herrera