

MONARCA

B A J A K I T C H E N

Appetizers

Guacamole 11

Pico de gallo, cucumber, cilantro.
Add on: Pork belly bites or octopus chicharron. +8

Caesar 12

Homemade dressing, buttermilk, parmesan cheese, herb panko.

Grilled Broccoli 16

Citrus & parsley vinaigrette, almond and garlic chips.

Smoked Beets Arugula Salad 12

Feta cheese, pecans, tarragon dressing & extra virgin olive oil.

Seafood Tortilla Soup 14

Octopus, shrimp, pork rinds, and traditional accompaniments.

Pork Belly Sopas - 16

Frijoles puercos, avocado, pickled onion, cilantro, feta cheese.

Crab Cake 18

Charred habanero tzatziki, fresh herbs, lemon.

Chiltepin Shrimp Aguachile 20

Cucumber, serrano chili, onion, avocado, cilantro.

Tuna Curricanes 16

Mango, cucumber, avocado, salsa tatemada, sesame seeds, serrano chili.

New York Tiradito 20

Special chef's black sauce, avocado, red jalapeño, cilantro sprouts & corn tostadas.

Ceviche Monarca 22

Catch of the day, leche de tigre, roasted corn, avocado, red onion and cilantro.

Shrimp Popcorn 16

Homade fermented sriracha mayonnaise & lemon.

Fresh

Homemade salsas: toreados relish, roasted serrano mayo, raspberry mignonette & limes

Oysters

seasonal selection

Dozen \$38 Half Dozen \$23

Grilled

-Chiltepin & garlic butter
-Adobo -Green mojo
-Bacon & truffle cream

Consuming raw or undercooked meat, poultry, seafood, or eggs may elevate your risk of illness.

Tacos & Tostadas

Tacos Baja 18

Catch of the day or Shrimp, corn tortilla, apple & jicama curry slaw, cilantro, red onion.

New york Prime Tacos 19

Homemade blue corn tortilla, cheese crust, avocado purée, grilled onions.

Tacos Octopus Encabronado 18

Corn tortilla, poblano pepper, onions & salsa macha.

Shrimp Quesabirrias 18

Corn tortilla, shrimp consomé, pickled onions, cilantro, and limes.

Tuna Tostadas 16

Chipotle romesco, chiltepin ponzu, dehydrated, cucumber, fresh leaves, togarashi.

Caramelo Tostadas 16

Crispy shrimp, spicy mayo, eel sauce, sesame seeds.

Side Dishes

Truffle Fries 8

Parmesan cheese and parsley.

Corn Esquites 8

Shrimp butter, lemon and tajin mayo.

Papas Bravas 8

Homemade sriracha & paprika cream.

Frijoles Puercos 8

Chorizo, bacon & cheese

Specials

Pescado Zarandeado 42

Your choice of marinade: green mojo, adobo, garlic & chiltepin butter. Accompanied with chayote and carrot salad, served with corn tortillas, salsas, and limes.

Lobster Burrito 26

Garlic-butter lobster, frijoles puercos, cilantro rice, chipotle mayo.

Tuna Carnitas (half pound) 25

Homemade tortillas & salsas, limes, cilantro, grilled onions.

Spicy Octopus 37

Chili oil and citrus-marinated creamy patatas bravas with braised onion & lemon.

New York Steak (12 oz) 45

Molcajete salsa, roasted bone marrow, garlic butter, quesadillas & corn tortillas.
Add Grilled Shrimp +8

Monarca Burger (8 oz) 26

Brioche bun, wagyu cross beef 90/10, center cut smoked bacon, havarti & smoked cheddar cheese, lettuce, tomato, raspberry onion jam, side of parmesan truffled fries

Grilled Chicken Breast With Arugula & Pistaccio Pesto 25

Roasted cauliflower purée and mixed greens, grilled lemon.

Pasta Arrabiata & Spanish Chorizo 24

Rigatoni, arugula emulsion, parmesan cheese (lots), banana pepper, grilled bread.
Add Grilled Shrimp +8

Pork Belly Gyro 24

Pita bread, tamarind glaze pork belly, habanero tzatziki, grilled tomato, red onion, cilantro & mint, side of lemon - tajin fries.



Food