

Mexican Sides & Salads Menu

Mexican Side Dishes

- Arroz Mexicano (Mexican Rice) – fluffy rice cooked with tomato, onion, and mild spices
- Arroz Verde – green rice with poblano peppers and cilantro
- Arroz con Elote – rice with sweet corn kernels
- Refried Beans (Frijoles Refritos) – classic mashed beans with lard or vegetarian option with olive oil
- Frijoles Charros – pinto beans stewed with bacon, chorizo, and spices
- Frijoles de la Olla – whole beans cooked in broth with herbs
- Esquites – Mexican street corn off the cob with lime, crema, cheese, and chile
- Elote Asado – roasted corn on the cob with crema, cheese, and chile powder
- Calabacitas con Elote – zucchini and corn sautéed with onion and cheese
- Papas con Chorizo – potatoes sautéed with Mexican sausage
- Papas con Rajas – potatoes with roasted poblano peppers and onions
- Nopales Guisados – sautéed cactus strips with onion, tomato, and chile

Mexican Salads

- Ensalada de Nopales – cactus salad with tomato, onion, cilantro, and queso fresco
- Ensalada de Elote – corn salad with crema, chile, and lime
- Ensalada Fresca – mixed greens with cucumber, tomato, avocado, and citrus dressing
- Ensalada de Frutas con Chile y Limón – fresh seasonal fruit with chile powder and lime
- Ensalada César (Estilo Mexicano) – Caesar salad with cotija cheese, lime, and tortilla strips
- Ensalada de Aguacate – avocado salad with tomato, onion, and olive oil dressing
- Ensalada de Garbanzos – chickpea salad with cilantro, lime, and pico de gallo flavors

Menu Disclosure

All menu items are subject to seasonal availability and market value. Prices may vary depending on guest count, ingredient availability, and final selections. Specialty items and premium ingredients may be subject to additional charges. Menus can be customized to accommodate dietary restrictions, vegetarian, vegan, or gluten-free options upon request.

