

est. 2014

PORCHETTA TOSCANA

Mexican Menu

Appetizers

- **Ceviche:** Shrimp, octopus, tomatoes, onions, cilantro
- **Elote loco:** Corn, Mayo, cotija cheese, chili powder
- **Panucho:** black beans stuffed tortilla, cabbage, pickled onions, achiote chicken, tomatoes, avocado
- **Empanada:** Cheese and spinach OR ground meat
- **Codzito:** Rolled tortilla stuffed with stew chicken topped with sour cream, lettuce, and habanero aioli
- **Pescadilla:** Fries tortilla stuffed with fish served with spicy aioli and pickled cabbage
 - **Mini tamales:** Chicken tamal
- **Brazo de reina:** Spinach, eggs, sunflowers seeds, tamal
- **Chips and salsa with Guacamole**

Tacos bar options: \$ per person (up to three options)

- **Al Pastor:** Pork Al pastor, salsa verde, onion, cilantro
- **Camarón:** beer batter shrimp, cabbage slaw, aioli, pico de Gallo
 - **Steak:** flank steak , onions , cilantro , salsa verde
- **Pollo:** chicken, cheese, romaine, sour cream, pico de Gallo
- **Vegetal:** sautéed seasonal vegetables, cotija cheese, salsa verde, avocado
 - **Cochinita:** Yucatán style pulled pork, pickled onions, cabbage
 - **Pulpo:** marinated octopus, tomatoes salsa, radishes

Dinner options

- **Poc Chuc:** Grilled Lime marinated pork, roasted tomatoes and onions served with rice and beans
- **Cochinita:** Yucatán style marinated pulled pork served with rice, black beans and pickled onions
 - **Milanese:** Breaded chicken served with rice, beans and salad
 - **Pescado frito:** Fried local fish served with rice, beans, and salad
 - **Chichen mole:** Chicken in a mole sauce served with rice and beans
- **Steak or chicken fajitas:** Peppers, onions and tomatoes served with rice and beans