

SALADS

ENSALADA DE LA CASA 8.0
Romaine lettuce with grilled calamari, dried cranberries and chipotle-ranch dressing

ENSALADA ANDALUCIA 8.0
Mixed greens with red pimiento peppers, green olives, piquillo peppers, queso fresco, chipotle-ranch dressing or balsamic vinaigrette

ENSALADA CALLO 10.0
Mixed greens with bacon-wrapped scallops, red pimiento peppers, black olives and balsamic vinaigrette

ENSALADA MERCADO 8.0
Cucumbers, jicama, pepino, pineapple and mango sprinkled with chili powder. Served with fresh limes

MESQUITE-GRILLED SKEWERS

CHULETA DE AGUAYON 7.0
Sirloin steak

POLLO PAPRIKA 6.0
Chicken breast basted with paprika and virgin olive oil

CAMARONES DIABLO 6.5
Shrimp basted with chipotle sauce

POLLO CON MOLE 6.0
Chicken breast with mole dipping sauce

CAMARONES CON TOCINO 6.5
Shrimp wrapped with bacon and basil

SALCHICHA DE BUFALO 8.0
Spicy buffalo sausage

CAMARONES AL MOJO DE AJO 6.5
Shrimp with garlic and olive oil

SALCHICHA DE JABALI 8.0
Wild boar sausage

CAMARONES DE CANTINA 6.5
Shrimp marinated in barbeque-chipotle sauce

VEGETALES 5.0
Tomatoes, corn, asparagus, onions, mushrooms, zucchini, red and yellow peppers

POLLO PIMIENTO 6.0
Chicken breast seasoned with a six-pepper spice blend

TRADITIONAL PLATES

HALIBUT EN HOJA DE PLATANO 10.0
Four banana leaf-wrapped halibut fillets grilled in a spicy chipotle sauce. Served with grilled bananas

PARRILLADA DE CARNES
TABLETOP GRILL

SERVES FOUR 45.0

Short ribs, skirt steak, bone-in chicken, corn on the cob, asparagus, red onions and pineapple finished on a tabletop grill. Served with rice, black beans and mini corn tortillas

PAELLA **SERVES TWO 18.0**
ADD SIX MUSSELS 23.0
Chicken, shrimp, octopus, clams, rice and saffron sautéed in a traditional paella pan

BOTANAS 6.0
Fried pork cracklings, queso fresco, jicama, pepino (Mexican cucumber) with salsa Valentina, limes and chili powder

FAJITAS DE ARRACHERA 9.0
Skirt steak sautéed with tomatoes, onions and green peppers. Served with mini corn tortillas and sour cream

MEJILLONES 11.0
Steamed mussels in a creamy tomato sauce with shallots, garlic and white wine. Served with garlic crostini

FAJITAS DE PESCADO 10.0
Marinated tilapia sautéed with tomatoes, onions and green peppers. Served with mini corn tortillas and sour cream.

CHORIZOS ESPANOLES 10.0
A trio of dry-cured Spanish chorizos with Queso Manchego membrillo and green and black manzanilla olives

FAJITAS DE POLLO 8.0
Chicken sautéed with tomatoes, onions and green peppers. Served with mini corn tortillas and sour cream

HOT SMALL PLATES

QUESO FUNDIDO 9.0

Melted Chihuahua cheese served with warm flour tortillas
Add grilled skirt steak 3.0
Add grilled chicken breast 2.0

QUESO DE CABRA 8.0

Baked goat cheese with tomato-basil sauce and garlic crostini

QUESADILLAS 5.0

Four flour tortillas stuffed with Chihuahua cheese
Add mushrooms, onions or poblano peppers .50 EACH
Add grilled chicken or grilled skirt steak 2.0 EACH

PIZZA QUESADILLA 7.0

Open-faced 12-inch flour tortilla topped with melted Chihuahua cheese
Add onions, mushrooms or poblano peppers .50 EACH
Add grilled skirt steak or grilled chicken 2.0 EACH

TACOS DE CARNE ASADA 8.0

Grilled skirt steak with mini corn tortillas, lettuce, tomatoes, sour cream and Chihuahua cheese

TACOS DE POLLO 7.0

Grilled chicken breast with mini corn tortillas, tomatoes, sour cream and Chihuahua cheese

TACOS DE PESCADO 10.0

Grilled tilapia in mini corn tortillas with house-made jalapeno slaw and mangos

TACOS DE CANTINA 6.0

Pork carnitas or grilled beef tenderloin with mini corn tortillas, cilantro, onions and lime

SPANISH RICE 2.5

FLAUTAS DE POLLO 6.0

Crispy mini hand-rolled tacos filled with grilled chicken.
Served with sour cream, creamy guacamole dip and a side of mole

EMPANADAS 4.0

Handmade turnovers stuffed with pork, chicken or vegetables.
Served with a side of mint-chimichurri sauce

DATILES CON TOCINO 8.0

Bacon-wrapped Medjool dates with balsamic vinaigrette

CHULETAS DE CORDERO 12.0

Four grilled baby lamb chops with mint-chimichurri sauce

PATATAS CON AJO 6.0

Baby red potatoes sautéed with garlic and olive oil. Served with paprika-mayo dipping sauce

MEXICAN SLIDERS EACH 3.0

All served on mini bolillos

- Grilled skirt steak with chipotle steak sauce
- Skirt-steak milanesa with chipotle steak sauce
- Grilled chicken with chipotle mayo
- Pork carnitas with jalapeno slaw
- Tilapia with jalapeno slaw
- Cochinita pibil (Mayan-style pit pork) with jalapeno slaw

CARNITAS DE PUERCO 8.0

Slow-roasted shredded pork with corn tortillas and salsa

MINI SOPES 8.0

Crispy corn masa boats stuffed with chicken, pork carnitas, grilled beef tenderloin or vegetables

BLACK BEANS 2.5

COLD SMALL PLATES

CHIPS AND SALSA 2.5

PICO DE GALLO 2.5

GUACAMOLE 7.5

Avocado and pico de gallo served with a side of tortilla chips

MANGO SALSA 2.5

Served with tortilla chips

TOSTADAS DE POLLO 6.0

Four crispy tortillas topped with black beans, chicken, lettuce, tomatoes, sour cream and queso fresco

CEVICHE DE PULPO 8.0

Fresh citrus-marinated octopus with diced tomatoes, onions, jalapenos and avocado

CEVICHE DE CAMARONES Y PESCADO BLANCO 8.0

Lime-marinated shrimp and whitefish with diced onions, jalapenos, tomatoes and cilantro

