

GUACAMOLES

- Guacamole Traditional**, avocado, lime, jalapeño, tomato, cilantro, onion 10
- Guacamole de Jaiba**, jumbo lump crab and sweet corn medley 13
- Guacamole de la Día**, fresh guacamole of the day 13

CEVICHES

- Ceviche de Pescado Blanco**, white fish, lime juice, cilantro, red onion, cucumber, tomato, jalapeño 11
- Ceviche Mixto**, shrimp, mussels, tilapia, bell peppers, cilantro, onion 13

SOUPS & SALADS

- Chicken Tortilla Soup**, shredded chicken, avocado, pico de gallo, chile rajas, guajillo tomato broth 8
- Sopa de Mariscos**, seafood tomato broth with mussels, clams, shrimp, shredded crab meat and white fish 14
- César Salad al a Parilla**, grilled romaine, croutons, Cotija cheese, anchovies, chipotle César dressing 8
- Chilango Chopped Salad**, mixed greens, chopped vegetables, fried chickpeas, corn and black bean relish, goat cheese, agave and roasted red pepper vinaigrette 8

BOCADITOS

LITTLE BITES TO HAVE WITH DRINKS

- Queso Fundido**, melted Chihuahua cheese, guajillo chili bitters, caramelized onions
add housemade chorizo \$2 10
- Grilled Vegetable Tower**, grilled eggplant, sautéed zucchini and yellow squash, goat cheese, cilantro sauce 9
- Atún al Ajonjolí**, Tataki sesame crusted Ahi tuna, red pepper sauce, pineapple, arugula 11
- Black Bean Cheese Dip**, black beans, Chihuahua cheese, onions, bell peppers, jalapeño, flour tortillas, hummus 9
- Beef Flautas**, shredded braised beef top sirloin mixed with sweated onion and cilantro topped with lettuce, sour cream and Cotija cheese 9
- Chicken Flautas**, annatto shredded chicken topped with lettuce, sour cream and Cotija cheese 9
- Chipotle Mussels**, sautéed with garlic, onion, peppers and a chipotle sauce 10

EMPANADAS

- Empanada de Calabaza**, roasted mixed squashes, bell peppers, garnished with pico de gallo 7
- Empanada de Jaiba**, jumbo lump crabmeat salad with fresh corn, cheese sauce and pico de gallo 12
- Empanada de Pollo**, chicken tinga, peppers, onions, garlic, garnished with pico de gallo 8
- Empanada de Carne**, braised beef top sirloin mixed with Chihuahua cheese and bell peppers. 8

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server of any allergies upon ordering.

EXECUTIVE CHEF Jaime Pelayo

HUARACHES

(huarache is a handmade corn flat bread)

- Huarache of the day** MP
- Wild Mushroom Huarache**, handmade corn flat bread topped with refitos black beans, roasted mushrooms, melted Chihuahua cheese, yellow corn, scallions goat cheese 11
- Chicken Huarache**, handmade corn flat bread topped with refitos black beans, grilled chicken mixed with bacon, caramelized onions, melted Chihuahua cheese, lettuce pico de gallo, and queso fresco 12

TACOS (2 PER SERVING)

- Chicken Tinga**, shredded chicken cooked in spicy sour annatto broth, onion, Cotija cheese 7
- Carnitas Taco**, chopped Duroc pork confit, raw onion, avocado salsa, crunchy pork rinds and cilantro 8
- Pork Belly al Pastor**, crispy fried pork belly, candied habanero pineapple, guajillo pepper al pastor aioli 7
- Beef Barbacoa**, shredded beef, slow cooked in its own juice with spices and peppers, raw onion and cilantro. 7
- Bistec**, pan sautéed marinated beef tenderloin steak with pickled cabbage, mexican crema and cotija cheese 9
- Baja Fish**, crispy beer battered white fish, cabbage slaw, chipotle dressing, pico de gallo 7
- Salmón Taco**, sautéed salmon, onion, garlic, bell peppers, cilantro dressing scallions 9
- Atún Taco**, sautéed tuna steak, onion, garlic, bell peppers, cilantro dressing, cilantro 9
- Hongos**, sautéed mixed mushrooms, corn, onions, goat cheese 8

ENTRÉES

- Cilantro Pesto Crusted Salmon**, sauté onion, pine nuts, raisins, spinach with a bed of rice over a flour tortilla 18
- Paella Mexicana**, mussels, clams, shrimp, shredded crab meat, spicy chorizo 22
- Milanesa de Pollo**, breaded chicken breast fried golden brown and topped with rice and black beans, arugula 16
- Lomo Saltado**, sliced beef tenderloin sautéed with onion, tomato, jalapeño and served over rice and topped with hand cut fried potatoes 17
- Short Rib**, braised short ribs in mole barroco with al pilonsillo sweet mashed and sautéed spinach 19
- Enchiladas Vegetarianas**, corn tortillas, sautéed zucchini and yellow squash, roasted tomato guajillo sauce, melted chihuahua cheese, crema Mexicana with rice and refritos black beans 16
- Bistec A Caballo**, skirt steak, fried egg, caramelized onion, grilled tomato, yucca croquette and cilantro aioli 22
- Chipotle Shrimp**, shrimp pan seared in white wine and a chipotle cream over white rice 18

SIDE DISHES

- Yucca Fritas**
- Sauteed Spinach**, pine nuts, raisins, onions
- Black Beans**
- Roasted Wild Mushrooms with Epazote**
- White Rice**
- Fried Sweet Plantains**
- Chiles Toreados**

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