



ANTOJITOS

Guacamole Casero 10.50

Prepared Tableside with Avocados, Serrano Chile, Lime, Cilantro

Queso con Rajas 6.50

Mexican melting cheese with roasted peppers and pico de gallo

Tres Colores Salad 7.95

Oaxacan Cheese, Sliced Tomato, Avocado, Cilantro, & Jalapeno Balsamic Vinaigrette

Queso Fundido 7.95

Our melted Oaxacan Cheese over Squash, Red Bell Peppers, Onions, & Mushrooms in an Iron Skillet with Tortilla Chips

Tuna Nachos 10.95

Spiced Seared Tuna over Flour Tortilla Chips, Avocado, Pico de Gallo, and Ancho Aioli

Margarita Chicken & Spinach Crepe 9.50

Cornmeal Spinach Crepe filled with Spinach, Chicken, & Goat Cheese tossed in our Margarita Sauce topped with Jicama Salad and Crema

Avocado Frito with Crab Ceviche 10.95

Fried Avocado halves stuffed with Crab tossed with Lime juice, Cucumber, Tomato, and Celery

PLATOS FUERTES

Adobo Chicken Breast 16.95

Grilled Chicken topped with Peach Relish and Chipotle-Balsamic Sauce served with Roasted Potatoes

Wild Mushroom Sauté 15.95 **with Beef Medallions** 22.95

Mushrooms sautéed with Ancho Cream over Sweet Corn Masa Cake & Crumbled Goat Cheese

Seafood Azteca 17.95

Shrimp, Scallops, & Crawfish served in Lava Rock Bowl with Grilled Vegetables and Chile Cream Sauce

Seasonal Salad with Market Fish Selection 14.95

Entrée salad made with seasonal ingredients and topped with a chef selected fish of the day

Cochinita Pibil 18.95

Pork roasted for 8 Hours with Yucatan Spices served with Sour Orange Mojo, Mexican Red Rice & Fresh Tortillas

Shrimp Herradura 21.95

Shrimp Sauteed with Corn Salsa, Herradura tequila & cream over crispy Corn Tamal

Enchiladas Verdes 14.50

Rolled Corn Tortillas filled with Pulled Chicken Breast, Tomatillo Sauce, served with Red Rice & Puerco Beans

Mojarra Frita 20.95

Whole fried Tilapia with Vera Cruz sauce including tomatoes, peppers, onion, capers, and olives. Served with tortillas and rice

Cuatro Tacos 14.95

Fish Tacos or Shrimp Tacos 16.95

Taco al Pastor, Carne Verde Taco, Grilled Shrimp, Fried Grouper

Enchiladas de Mariscos 17.95

Flour Tortillas filled with Crab, Shrimp, Scallops & Spinach topped with Salsa Verde Cream

Ancho-lime marinated Beef Teres Major 22.95

Grilled with Blue cheese-caramelized onion Flauta, Mango salsa and Basil-serrano puree