



The price per person is next to the item price.



APPETIZER AND SALAD PLATTERS (serves 5 – 8)

1 Chips and Salsa

Fresh tortilla chips with chipotle salsa and raw tomatillo salsa (habanero salsa available on request) 10.95 (1.36)

2 Guacamole Picado

Mashed avocado with white onion, tomato, chile serrano, cilantro, and lime; served with raw vegetables and tortilla chips 21.99 (2.75)

3 Ensalada Verde

Mixed baby lettuces, cherry tomatoes, red onion, and spicy cilantro–lime vinaigrette 21.75 (2.75)

4 Taco Platter

Make your own with marinated skirt steak, shredded chicken in chipotle cream, or roasted pork. Includes fresh tortillas, lettuce, red onion, cheese, grilled pineapple, pico de gallo, cilantro, lime, and two salsas 39.99 (5.00)

5 Sandwich Platter

Includes selection of the following 39.99 (5.00)

Tortas Camitas Roast pork sandwich with cilantro, avocado, onion, lime, and pickled jalapeño peppers

Torta Verdura Grilled marinated vegetables, pickled jalapeno vinaigrette, griddled panella cheese

Torta al Carbon Marinated skirt steak, roasted poblano peppers, onions and salsa

Torta con Pavo Grilled chicken breast marinated in guajillo salsa; served with cucumber, chile serrano, pickled red onion, cilantro, and tomato



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ENTRÉE PLATTERS (serves 6 – 8)

- 6 **Enchiladas con Pollo Estilo Morelia** Traditional light corn tortillas, dipped in guajillo salsa, sautéed, and filled with chicken: served with potatoes, carrots, pickled jalapeños, crema, and queso fresco 38.50 (4.81)
- 7 **Enchiladas de Carne** Traditional light corn tortillas, filled with shredded braised beef, onion, poblano peppers, and salsa verde: served with queso fresco, cotija cheese and crema 38.50 (4.81)

SIDE DISHES (serves 6 – 8)

- 8 **Frijoles Charros** Pinto beans with chorizo 8.50
- 9 **Frijoles Negros** Black beans with epazote and queso fresco 8.50
- 10 **Arroz Blanco** White rice with cilantro and lime 8.50
- 20 **Arroz Rojo** Rice simmered with guajillo chiles, tomato, carrots and peas 8.50

INDIVIDUAL BOX LUNCHES (minimum of 15)

Includes frijoles charros or jicama–pineapple salad, tortilla chips, salsa, and Mexican cookies

12 Tacos (3) 10.00

Carnitas Roasted pork, cilantro, onion, and lime

Al Carbon Marinated skirt steak, roasted poblano peppers, onions, and salsa

Tinga de Pollo Shredded chicken, chipotle crema, lettuce, and cheese

13 Sandwiches 10.00

Carnitas Roasted pork, cilantro, avocado, onion, lime and pickled jalapeño peppers

Al Carbon Marinated skirt steak, roasted poblanos, onions, and salsa

Torta Verdura Grilled marinated vegetables, pickled jalapeno vinaigrette, griddled panella cheese

Pollo Grilled chicken breast marinated in guajillo salsa: served with cucumber, chile serrano, pickled red onion, cilantro, and tomato

DESSERTS (serves 6 – 8)

- 14 **Pastel de Tres Leches** Three milk cake 24.00



contemporary
MEXICAN CUISINE

