

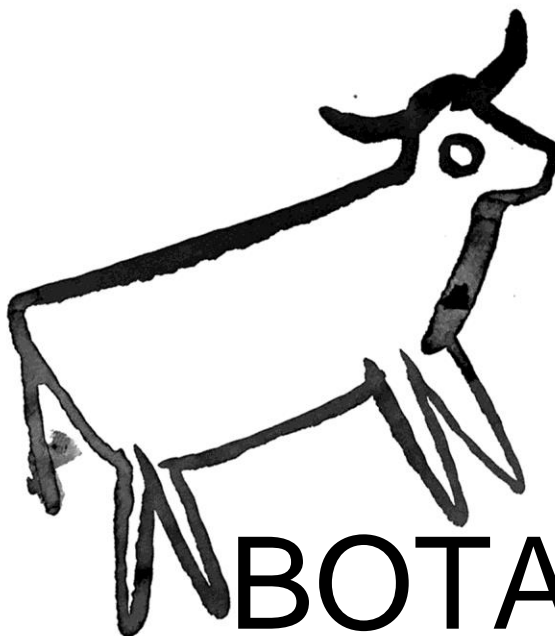
# SALSA Y GUACAMOLE

**Guacamole Traditional** ✨ ✨ 12  
with corn, plantain & malanga chips

**Bacon Guacamole** ✨ ✨ 14  
crispy brussel leaves, cotija cheese

**Mango Guacamole** ✨ ✨ 13  
smoky chipotle, jicama & toasted pepitas

**Chips & Salsa** ✨ ✨ 7.5  
smoky salsa roja, salsa verde cruda,  
mixed corn, malanga & plantain chips



# BOTANAS

## appetizers

**Raw Tuna Tostaditas** 13  
sesame, house ponzu, chipotle mayonesa,  
avocado, radish, crispy shallots

**Salmon Tostaditas** 11  
tequila-lime cured salmon, roasted jalapeño crema,  
jicama-orange salsa, crispy malanga chips

**Queso Fundido de Setas** ✨ 12  
melted cheese, charred corn, truffled mushrooms,  
pico de gallo, warm corn tortillas

**Queso Fundido de Chorizo** 13  
melted cheese, house made pork sausage,  
poblano rajas, pico de gallo, warm corn tortillas

**Octopus Tostadas, Veracruz Style** 13  
grilled achiote rubbed octopus, cherry tomato,  
olives, shaved fennel, parsley, chipotle mayonesa,  
crispy corn tostadas, lime

**Guajillo Chile Braised Shortrib Nachos** 15  
black beans, queso mixto, fresno chiles, radish,  
charred corn, avocado crema

**Mexican Street Style Corn** ✨ ✨ 6  
chipotle mayonesa, cotija, lime, ancho

## ENSALADAS salads

**Valeria's Chopped Salad** ✨ ✨ 12  
shaved corn, cherry tomato, avocado, cauliflower,  
lime vinaigrette, jicama, pepitas, cotija,  
herbed buttermilk dressing

Add Chile Roasted Chicken \$5  
Add Smoky Morita Chile Filet Tips \$7  
Add Seared Chipotle Shrimp \$8

**Roasted Beet Salad** ✨ ✨ 13  
sesame-poblano puree, watercress, pepitas, avocado,  
jicama, orange segments, lime vinaigrette

# TACOS & ENCHILADAS

## Crispy Fish Tacos (3 each) 14

blue corn & plantain crusted mahi mahi, cabbage slaw, chipotle mayonesa, pickled onions, avocado-tomatillo salsa, cilantro

## Pork Belly Tacos (3 each) 14

apple cider-arbol glaze, black garlic-cashew crema, pickled apple & butternut squash, toasted nuts and seeds

## Roasted Mushroom Tacos ★★ (3 each) 13

morita chili glaze, garlic mojo, orange & jicama pico, toasted sesame seeds

## Cholula Fried Chicken Tacos (3 each) 13

cholula hot sauce, blue cheese crema, celery hearts, smoked morita mayonesa, pickled cabbage, cilantro

## Chipotle Shrimp Enchiladas 20

stuffed with sautéed local greens, butternut squash, queso mixto served with red chile salsa, crema, radish, black beans & rice

## Roasted Chicken & Sweet Potato Molé Enchiladas 17

stuffed with sautéed local greens, butternut squash, queso mixto, served with carrot and cabbage slaw, pepitas, crema, radish, black beans & rice

## SIDES

### Platanos Fritos ★★ 7

fried plantains, crema, cotija & sea salt

### Black Beans & Rice ★★ 5

epazote, cumin, crema

## TAQUIZAS

inspired by mexican market stalls

### build your own tacos with salsa molcajete, brussels sprouts,

cumin black beans, guacamole, shredded oaxacan cheese, warm corn tortillas

### Pork Carnitas 20

charred pineapple salsa

### Chipotle Shrimp 21

mango-cucumber salsa

### Smoky Morita Chile Filet Tips 22

poblano pico de gallo

## THE LOLITA CARNE ASADA 26

*ON THE MENU SINCE DAY ONE, FOR 13 AÑOS!*

grilled morita rubbed filet, crispy yucca, brussels sprouts, smoky plantain crema, avocado-tomatillo salsa, plantain chip

★vegetarian   ★★vegan or can be made vegan

Marcie Turney Executive Chef

Craig Thompson Chef De cuisine

Andrew douglas sous chef

20% gratuity will be added to parties of 5 or more

consuming raw or undercooked foods may increase your risk of foodborne illness & having a good time

10.2.19