

Stuck in the traffic on Reforma? To bear the wait: guacamole made right before your eyes, fresh tortillas chips, and an oyamel margarita

## CEVICHE

Marinated seafood salads

\* **Ceviche de salmón con maracuyá y epazote**  
Salmon ceviche with passion fruit and epazote herb oil \$8.00

\* **Ceviche de cayo de hacha con cítricos**  
Sea scallops ceviche cured in a citrus dressing, served with orange and lime segments \$8.50

\* **Cóctel de camarón y jaiba**  
Shrimp & crab ceviche cured in lime juice, served in a cocktail glass with tomato sauce, avocado, red onions and tortilla chips \$10.50

\* **Ceviche de huachinango**  
Red snapper ceviche with avocado in salsa mexicana of tomato, sweet onion, cilantro and lime juice \$10.50

\* **Ceviche de afún**  
Tuna ceviche with jicama root, red onions and cilantro sauce \$10.00

## ANTOJITOS

the little dishes from the Mexican streets

### Ensaladas / Salads

**Ensalada de Alex-César Cardini**  
Prepared at your table, a classic Caesar salad of Romaine lettuce, anchovies, Parmesan cheese and house-made croutons \$11.00

**Ensalada de palmitos**  
A salad of hearts of palm, orange segments, radish and avocado, with a tamarind dressing \$6.50

**Nopalitos**  
Baby cactus salad with tomatoes and cilantro, in a sweet prickly pear dressing \$7.00

**Alabanxutzotzil**  
A traditional salad from Chiapas of pork rinds with serrano chili, tomatoes, onions, radish and a lime dressing \$6.00

**Ensalada de Chayote**  
Mexican squash salad with crumbled 'double cream' cheese and crushed peanuts, in a hibiscus dressing \$6.50

**"Gazpacho" estilo Morelia**  
From the historic city of Morelia, a salad of jicama root, mango, cucumbers, jalapeños and Mexican sour orange \$7.00

**Guacamole al tomatillo con queso fresco**  
Prepared at your table, guacamole with green tomatillo, serrano chili, crumbled goat cheese, served with totilla chips \$11.00

### Mariscos / Seafood

**Mejillones al tequila con chipotle**  
Steamed mussels with tequila, sautéed garlic and chipotle sauce \$7.00

\* **Camarones al epazote**  
Shrimp sautéed with tequila, shallots and scallions, served with epazote herb oil and chipotle peppers in adobo tomato sauce \$9.50

\* **Huachinango a la Veracruzana**  
Seared red snapper Veracruz-style, with tomatoes, onions, olives and capers \$10.50

\* **Cayo de hacha con salsa de pepitas de calabaza**  
Seared scallops with pumpkin seed sauce, pumpkin seed oil and toasted pumpkin seeds \$9.00

\* **Camarones al Mojo de Ajo**  
Fresh marinated shrimp sautéed with garlic and lime juice \$9.50

\* **Salmón al Mole Verde**  
Seared salmon with a mole verde sauce of pumpkin seeds, green tomatillo, lettuce, chilis, basil and cilantro \$8.00

### Carnes / Meats

**Sopes de papas con chorizo**  
Traditional corn flour cake topped with house-made chorizo, potatoes, refried beans and light Mexican cream \$7.00

**Arrachera con salsa de chile guajillo, piña y cacahuates**  
Grilled skirt steak in a sauce of smoky guajillo chili, tomato and onion, with thin-sliced pineapple and crushed peanuts \$9.00

**Costilla de res con mole verde**  
Short ribs braised in veal stock, with a mole verde sauce of pumpkin seeds, green tomatillo, lettuce, chilis, basil and cilantro \$9.00

**Pollo con mole poblano**  
Grilled half young chicken with epazote herb rice and a mole poblano sauce of almonds, chilis and a touch of chocolate \$8.00

**Chile en nogada**  
Poblano pepper stuffed with ground beef, pineapple and tomato, served in a creamy sauce of walnuts, sambuca liqueur and 'double cream' cheese, topped with fresh pomegranate \$9.00

**Albóndigas enchipoladas con queso doble crema**  
Meatballs in chipotle sauce with crumbled 'double cream' cheese and cilantro \$7.00

## Verduras / Vegetables

**Papas al mole**  
José Andrés' favorite fried potatoes in a mole poblano sauce of almonds, chilis and a touch of chocolate, topped with Mexican cream and cotija aged cheese \$5.50

**Frijoles refritos con queso**  
Slow-cooked refried beans with melted Chihuahua cheese inside, served with light Mexican cream and epazote herb served with fresh tortillas \$6.50

**Queso fundido con tequila**  
Melted Chihuahua cheese flambéed with tequila and served with hand made tortillas served with fresh tortillas \$7.00  
Add home-made chorizo \$8.00

**Machuco relleno de frijol con salsa de coco**  
Plantain fritters stuffed with black beans and served with coconut sauce \$7.50

**Patacones**  
Plantain chips with a salsa of green tomatillo and avocado \$6.00

### Tortillas

Five hand-made tortillas made fresh in house – the perfect way to mop up your little dishes \$4.00

### Platos de Salsas

Fresh salsa Mexicana, tomatillo avocado, escabeche and serrano sauce \$4.50

### Chilagüiles con salsa de tomatillo, queso y cilantro

Fresh hand-made tortilla chips with melted Chihuahua and Oaxaca cheese, green tomatillo salsa, cilantro and red onion \$6.00

### Quesadilla Huiflacoche

Traditional folded corn tortilla with Oaxaca cheese and black Mexican truffle \$8.00

### Tamales Verdes

Tamales with green sauce of tomatillo, epazote herb oil, chili, garlic and cilantro \$5.50

### Enchiladas con hongos y queso fresco

Enchilada of seasonal wild mushrooms in a sauce of roasted guajillo chili, tomatoes, onions and garlic, served with crumbled 'double cream' cheese \$10.00

### Arroz de huiflacoche con queso doble crema de Chiapas

Rice sautéed with black Mexican corn truffles, 'double cream' cheese from Chiapas and epazote herb oil \$8.00

### Tortitas de papa con hoja santa

Traditional potato fritter stuffed with Chihuahua cheese, served with green tomatillo sauce and hoja santa herb \$7.50

### Uchepos fritos de Michoacán

Fresh corn tamal with Chihuahua cheese and a sauce of guajillo chili, tomatoes, onions and garlic \$5.50

### Cebollitas Cambray

Grilled Cambray onions in mole almendrado sauce of almonds, chili and a touch of chocolate \$5.50

# Authentic Mexican **TACOS** in hand-made corn tortillas

## Pollo a la parrilla con aguacate

Grilled marinated chicken breast with guacamole and grilled Cambray onions \$3.00

## Rabo de buey al pastor con laminas de piñón

Braised oxtail with tomatoes and peppers, served with pineapple, onions and cilantro \$3.50

## Tinga Poblana

Stew of shredded chicken with potatoes, chorizo, and chipotle, topped with red onion \$3.00

## Lengua guisada

Braised beef tongue with radishes and a sauce of roasted pasilla chili, tomatoes, onion and garlic \$3.00

## Pescado Mexicano al cambray

Seared fish with a sauce of grilled Cambray onions, red onions and cilantro \$4.00

## Tacos de hongos

Sautéed seasonal wild mushrooms with garlic and shallots, served with guacamole and grilled Cambray onions \$4.00

## Carnitas con salsa de tomatillo

Confit of baby pig with green tomatillo sauce, pork rinds, onions and cilantro \$4.00

## Cochinita pibil con cebolla en escabeche

Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange \$3.50

## re-opening special Tacos de Chapulines

The legendary oaxacan speciality of sautéed grasshoppers, served with shallots, garlic and tequila \$4.50

## **SOPAS** / Mexico's classic soups

### Sopa Tarasca estilo patzcuaro

A black bean soup with light Mexican cream and cotija aged cheese, served with a side of crispy ancho chili, avocado and fried tortilla \$7.50

### Caldo Tlalpeño

Traditional chicken soup with shredded chicken, peas, carrots, avocado, rice and a spoonful of smoky chipotle sauce \$8.00

### Sopa de tortilla

The authentic Mexican soup of hand-made tortillas with a sofrito of tomato, onions and garlic, garnished with light Mexican cream and avocado \$7.50

### Chilpachole de jaiba con chochoyotes

A seafood soup from the port of Veracruz, with blue crab, shrimp, mussels, maize flour dumplings and rice \$10.50

### Sopa de aguacate

Chilled avocado soup with light Mexican cream \$8.00

## **PLATOS FUERTES** entrees

### Pollo al mole Poblano

Grilled chicken with epazote herb rice, and a mole poblano sauce of almonds, chilis and a touch of chocolate \$19.00

### \*Tampiqueña

Grilled skirt steak with guacamole, refried beans, grilled Cambray onions and a tortilla dipped in a mole poblano sauce of almonds, chilis and a touch of chocolate \$23.00

### \*Huachinango con salsa Veracruz guacamole y totopos de maiz

Seared red snapper in a Veracruz sauce of tomatoes, onions, olives and capers with tortilla chips and a side of guacamole \$25.00

## **REFRESCOS** / soft drinks

### Aguas Frescas Natural Flavored Waters

A Mexican speciality of fruit, water and sugar in two flavors of the fruit of the day \$3.50

### Jarritos Mexican Sodas

Your choice of mandarin, grapefruit or tamarind \$3.00

### Jugos Juices

Fresh squeezed orange and fruit of the day \$3.50

### Horchata Mexican Rice Milk

A traditional creamy drink of rice, sugar and almonds \$3.00

## **COCKTAILS**

### Bourbon passion

Makers Mark and passion fruit juice, with an infusion of jalapeno/simple syrup, topped with passion fruit foam \$10.00

### Tamarind tea

Stoli O and passion fruit tea, with tamarind concentrate, simple syrup and fresh lime juice \$9.00

### Mexican gin and tonic

A fresh cucumber and cilantro version with Hendrick's gin and Schweppes tonic \$11.00

### Virgin 'tequila' sunrise

Fresh orange juice, fresh pomegranate juice, pomegranate air \$6.00

## **MARGARITAS**

### Oyamel

José Andrés' personal favorite with salt air, fresh lime juice, Cointreau and Jose Cuervo (Traditional) \$10.00

### Classic pitcher

You know you want more: A pitcher of classic margarita with Sauza Silver Tequila \$29.00

### Classic

Our take on the classic with Herradura Silver, fresh lime juice, triple sec and a splash of fresh orange juice \$9.00

### Pineapple

Pineapple juice with Siembra Azul, triple sec and fresh lime juice \$11.00

### Pineapple coolada

A blend of Bacardi Silver rum, fresh pineapple juice, coconut liqueur and coconut foam \$11.00

## **CERVEZAS** / beers

### Draft

Dos Equis Amber \$5.00

Dos Equis Lager \$5.00

Heineken Lager \$5.00

Hennepin Ale \$5.00

### Bottle Beer

Bohemia \$6.00

Carta Blanca \$6.00

Pacifico \$6.00

Sol \$6.00

Tecate (Can) \$4.50

Amstel \$6.00

Modelo Especial \$6.00

Buckler-Non Alcoholic \$4.00

## **TEQUILA + WINES**

Ask your server or see the drinks menu