

GUACAMOLE & SALSA

tradicional guacamole 11

guacamole, mixed corn, plantain & malanga chips (vegan)

+add bacon, english peas & cotija 3

+add mango, toasted pepitas & chipotle (vegan) 2

+add spicy tuna, sesame, chipotle, ginger & radish 5

mixed chips & salsa 6

smoked tomato-guajillo salsa & tomatillo-serrano salsa with corn, plantain & malanga chips (vegan)

SALADS & SIDES

valeria's chopped salad 12

shaved corn, jicama, avocado, tomato, pepitas, green garbanzo, onion, cotija, buttermilk-herb dressing, lime vinaigrette, crispy tortillas (v)

+add pork al pastor 4

+add achiote roasted chicken 5

+add smoky morita skirt steak 6

+add chipotle shrimp 7

sugar snap pea salad 10

grilled asparagus, lime yogurt, jicama, orange, mint, chipotle-orange glazed almonds (v)

grilled octopus 14

poblano-pistachio puree, grapefruit, grilled asparagus, green garbanzos, tomatillo-jalapeno salsa

mexican street style corn 5

chipotle mayonesa, cotija, ancho, lime (v)

plátanos fritos 6

crema, cotija & sea salt (v)

black beans & achiote rice (v) 6

APPETIZERS

house made tamale verde 11

smoked tomato-guajillo salsa, spring onion crema & fennel- radish salad

carnitas 12

canela-orange pork shoulder, pico de gallo, guacamole, pickled red onions, served with warm corn tortillas

guajillo braised shortrib nachos 14

black beans, queso mixto, charred corn, fresco chiles, avocado crema (v)

hurrache 15

grilled asparagus, roasted portobello mushroom, charred tomatillo salsa, queso mixto, pickled ramps

yucatan chicken chilaquiles 16

salsa verde, queso mixto, tortilla chips, fried farm egg, black beans, avocado crema

(v) may be made vegan upon request

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

marcie turney / executive chef
mike blau / chef de cuisine

TACOS

3 per order

cholula fried chicken tacos 12

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

crispy fish tacos 13

blue corn & plantain crusted mahi mahi, cabbage slaw, chipotle mayonesa, pickled onions, salsa verde cruda

pork al pastor 14

smoked morita & piloncillo rubbed pork shoulder, crispy pork cheek, grilled pineapple salsa

TOSTADAS

raw tuna tostaditas 12

chipotle mayonesa, avocado, crispy shallot, sesame, house ponzu

korean pork belly tostadas 11

thai basil salsa verde, peanuts, green apple, jicama, apple cider-arbol salsa

TAQUIZAS

served with black beans, aguacate & house made tortillas to build your own tacos

chipotle shrimp 20

pineapple-habanero salsa, jicama-citrus salad charred corn esquites

smokey morita skirt steak 21

roasted hominy, grilled asparagus salsa borracha, jicama-citrus salad

achiote chicken 18

dirty rice, peanut-guajillo salsa, orange-olive salad

PLATOS

enchiladas verdes

charred tomatillos, serranos, garlic & cilantro, stuffed with english peas, sautéed local greens, queso mixto & radish salad

achiote roasted chicken 16

grilled asparagus & mixed mushrooms 17
chipotle shrimp 18

carne asada, a la lolita 26

crispy yucca fries, avocado-tomatillo salsa, grilled spring onions & smoked plantain-morita crema

consuming raw or undercooked foods may increase your risk of foodborne illness

our corn tortillas are made daily by dalma, ana & maria using our lenin tortilla roller from mexico

lolita
MODERN MEXICAN