

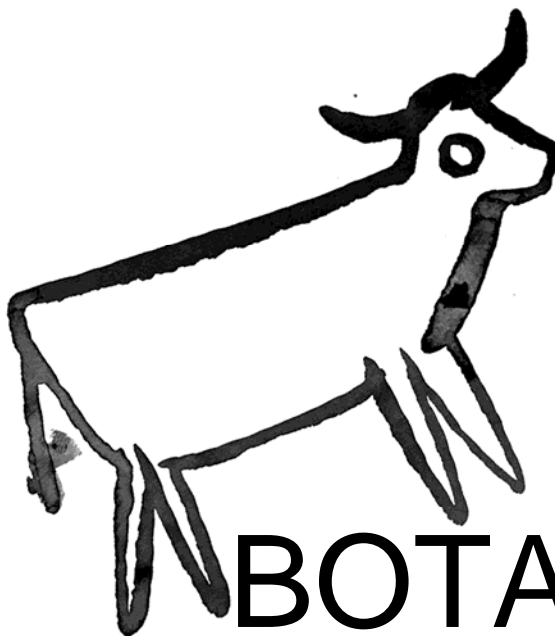
SALSA Y GUACAMOLE

Guacamole Traditional ★★ 12
with corn, plantain & malanga chips

Spring Pea Guacamole 14
smoked bacon, english peas & cotija

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

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

Korean Pork Belly Sopes 12
avocado, crispy hominy-masa cakes, black beans,
korean salsa verde, pickled cabbage, peanuts

Octopus Tostadas, Veracruz Style 13
grilled achiote rubbed octopus, cherry tomato,
olives, roasted peppers, 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, 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

TACOS & ENCHILADAS



Crispy Fish Tacos (3 each) 14

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

Smoked Carrot Tacos *** (3 each) 12

green tomato pico, roasted jalapeño crema, pickled red onion, cilantro

Cholula Fried Chicken Tacos (3 each) 13

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

Chipotle Shrimp Enchiladas 20

stuffed with sautéed local greens, queso mixto, squash, radish, tomatillo-serrano salsa, crema, black beans & rice

Roasted Chicken Enchiladas 17

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



SIDES

TAQUIZAS inspired by mexican market stalls

Platanos Fritos *** 7
fried plantains, crema,
cotija & sea salt

Black Beans & Rice *** 5
epazote, cumin

Grilled Zucchini &
Yellow Squash *** 7
english peas, chipotle,
garlic

build your own tacos with salsa molcajete, grilled zucchini & yellow squash, 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 ANOS!

grilled morita rubbed filet, crispy yucca, grilled asparagus & zucchini, smoky plantain crema, avocado-tomatillo salsa, plantain chip

***vegetarian ***vegan or can be made vegan

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

5.20.18