
PARA LA MESA

Guacamole en Molcajete: Our Famous Tableside Preparation

Since 1984, we have been preparing freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro. Served with warm tortilla chips and salsa.

Queso Fundido

Melted Chihuahua cheese over poblano rajas.
Topped with cilantro and served with handmade corn tortillas.

ANTOJITO

Ensalada Caesar Mexicana

Crisp romaine lettuce, roasted red peppers and chile croutons
tossed in a classic Caesar dressing with anchovies.

ESPECIALES DE LA CASA

Ensalada Picada

Tuscan kale, roasted corn, chayote, tortilla strips and roasted poblano peppers
tossed in a poblano pepper vinaigrette.

Tacos de Vegetales

Achiote-roasted cauliflower, rajas, kale and corn.
Served in a cast iron skillet with handmade corn tortillas.

Tacos de Hongos

Grilled portobello mushrooms, black bean, roasted red and yellow peppers,
grilled corn, cabbage and chile de árbol salsa.

Quesadilla de Queso

Two flour tortillas filled with Chihuahua cheese and pico de gallo.
Topped with guacamole and crema.

Quesadilla de Rajas

Two flour tortillas filled with roasted poblano peppers, Menonita cheese and pico de gallo.
Topped with guacamole and crema.

Chile Poblano Relleno

Roasted poblano chile filled with goat cheese, rice, sautéed mushrooms and grilled chayote.
Served over asparagus with piconillo tomatoes, salsa verde and queso fresco.

Budín de Chayote

Roasted chayote layered with soft corn tortillas, Chihuahua cheese, rajas and grilled corn.
With poblano cream sauce.

ACOMPAÑAMIENTOS

Plátanos

Plantains

Col Rizada

Kale with corn and poblano

Elotes

Mexican corn on the cob

Coliflor Asada

Cauliflower with achiote

*Consuming raw or undercooked foods may increase your risk of illness.
Please inform your server if anyone in your party has a food allergy.
Buen provecho!*

VEGETARIAN LUNCH MENU