

PARA COMPARTIR *to share*

 **TABLESIDE GUACAMOLE** made fresh to order

FLAUTAS *V GF*

crispy corn tortillas rolled and filled with potato and chihuahua cheese, tomatillo salsa, shredded carrot, cabbage, pickled red onion, crema, queso fresco

AGUACHILE *GF*

citrus shrimp, tomatillo, onion, jalapeño, granny smith apples, honeydew, jicama, cilantro, avocado

CEVICHE ROJO *GF*

citrus shrimp, plum tomato, green olives, pickled jalapeño, avocado, sweet and spicy tomato sauce

CALAMARES

lightly fried calamari, jalapeño, chile de árbol and lemon slices, tomato-chipotle salsa

QUESO FUNDIDO *V GF*

baked panela cheese, asadero cheese, and chihuahua cheese, jalapeño salsa, flour or corn tortillas

CARNE ASADA OR BIRRIA
CHORIZO VERDE, CHICKEN TINGA

QUESADILLAS *V*

melted chihuahua cheese, crema, guacamole, flour tortilla

CARNE ASADA
CHORIZO VERDE, TINGA

TOTOPOS *V GF*

our version of nachos. homemade Chips, refried beans, queso, pickled jalapeños, pico de gallo, queso fresco, guacamole, crema

CARNE ASADA OR BIRRIA
CHORIZO VERDE, CHICKEN TINGA

ENSALADAS *salads*

MAGO CHOPPED *V GF*

romaine, roasted sweet corn, black beans, jicama, pico de gallo, roasted poblanos, avocado, radish, crispy tortilla strips, sweet cilantro lime vinaigrette dressing

TIJUANA CAESAR

romaine, baby kale, cotija and parmesan cheeses, garlic breadcrumbs, sesame seed honey cruotons, roasted poblano Caesar dressing

TACO SHELL *V*

chopped lettuce, cheese, black beans, arroz rojo, pico de gallo, guacamole, crema, in a large crisp tortilla shell

ADD CARNE ASADA OR JUMBO GRILLED SHRIMP
GRILLED CHICKEN OR CHICKEN TINGA
BEEF PICADILLO OR CHORIZO VERDE
AVOCADO

SOPA DEL DIA

Soup of the day

Con amor, Paula

SALMON A LA VERACRUZANA

grilled atlantic salmon, savory tomato sauce with manzanilla olives, capers, sun-dried tomatoes, cilantro

FILETES EN MOLE *GF*

pan-seared trio of beef filet medallions, mole verde, rustic mashed potatoes

CARNE ASADA TAMPIQUENA

grilled marinated skirt steak, topped with red chimichurri butter, mashed potato, cheese enchilada with mole poblano

ESPECIAL DE LA ABUELA

a monthly rotation of Doña Paula’s inspired recipes

POLLO EN MOLE POBLANO

sautéed chicken breast, homemade mole poblano, arroz rojo and sweet plantains

CHILE RELLENO *V*

soufflé-battered roasted poblano pepper stuffed with chihuahua and gouda cheese, served with light tomato sauce, crema, arroz rojo

CHILAQUILES *V GF*

crisp corn tortillas tossed in salsa verde, layered with queso fresco, sour cream, diced raw onion, sunny-side-up egg, sliced avocado, pickled red onion, refried beans

VERDES TOMATILLO SALSA

ROJOS CHILE GUAJILLO SALSA

ADD BIRRIA
CARNE ASADA
CHICKEN TINGA

FAJITAS *GF*

spanish onion, green and red peppers, pico de gallo, with sour cream, guacamole, arroz rojo and black beans, corn or flour tortillas

POLLO

grilled chicken breast

CARNE

charbroiled sirloin steak

CAMARONES

sautéed jumbo gulf shrimp

VEGETALES

zucchini, portabello, poblano

MIXTAS

two of the above
three of the above

ENCHILADAS

three corn tortillas, choice of filling, baked with cheese, served with sour cream, and cilantro rice

VERDES *GF*

tomatillo salsa
chicken tinga or ground beef picadillo

ENMOLADAS

mole poblano
cheese or chicken tinga

BURRITOS

flour tortilla, cilantro rice, refried beans, chihuahua cheese, pico de gallo, crema, green or red salsa

CHICKEN TINGA

CARNE ASADA

CHORIZO VERDE

POBLANO RAJAS

MAKE IT A BOWL served over lettuce.

TACOS

served a la carte

ADD A SIDE OF ARROZ ROJO
& BLACK BEANS

steak, pork

COSTILLA

seared thin sliced ribeye steak, melted provolone, avocado salsa, salsa negra, flour tortilla

CAMPECHANO *GF*

grilled sirloin steak, chimichurri rojo, chorizo verde, salsa negra, queso fresco, avocado, cilantro, corn tortilla

ARABES *GF*

chili-marinated pork, tahini-chipotle salsa, raw onion, cilantro, flour tortilla

chicken

MOLE VERDE *GF*

oregano-marinated chicken breast, roasted corn, poblano pepper, caramelized onion, green pumpkin seeds, corn tortilla

TINGA

shredded chicken, caramelized onion, salsa macha, queso fresco and chihuahua, pickled red onion, flour tortilla

seafood

BAJA *GF*

modelo beer battered cod, chile de arbol aioli, cilantro aioli slaw, flour tortilla

GOBERNADOR

chihuahua cheese chicharrón, sautéed shrimp, salsa cruda, pickled onion, salsa negra aioli, flour tortilla

vegetarie

MILANESA *V*

breaded eggplant, crispy potato, salsa macha, melted provolone, jalapeño salsa, flour tortilla

RAJAS *V*

roasted poblano, caramelized onion, sweet corn, crema, crispy potatoes, queso cotija, corn tortilla

GF THIS DISH IS, OR CAN BE PREPARED GLUTEN-FREE UPON YOUR REQUEST
V THIS DISH IS, OR CAN BE PREPARED VEGETARIAN UPON YOUR REQUEST