

PARA COMPARTIR *to share*

 **TABLESIDE GUACAMOLE** made fresh to order - 12

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 - 12

AGUACHILE *GF*

Citrus shrimp, tomatillo, onion, jalapeño, Granny Smith apples, honeydew, jicama, cilantro, avocado - 16

CEVICHE ROJO *GF*

Citrus Shrimp, plum tomato, green olives, pickled jalapeño, avocado, sweet and spicy tomato sauce - 16

CALAMARES

Lightly fried calamari, jalapeño, chile de árbol and lemon slices, tomato-chipotle salsa - 18

QUESO FUNDIDO *V GF*

Baked panela cheese, asadero cheese, and chihuahua cheese, jalapeño salsa, flour or corn tortillas - 12

QUESADILLAS *V*

Melted chihuahua cheese, crema, guacamole, flour tortilla - 12

TOTOPOS *V GF*

Our Version of Nachos. Homemade Chips, refried beans, queso, pickled jalapeños, pico de gallo, queso fresco, guacamole, crema - 12

TOPPINGS

- CARNE ASADA +6
- CHORIZO VERDE +5
- CHICKEN TINGA +5
- POBLANO RAJAS +5

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 - 14

TIJUANA CAESAR

Romaine, baby kale, cotija and parmesan cheeses, garlic breadcrumbs, sesame seed honey cruotons, roasted poblano Caesar dressing - 14

TACO SHELL *V*

Chopped lettuce, cheese, black beans, Mexican rice, pico de gallo, guacamole, crema, in a large crisp tortilla shell - 12

- ADD*
- CARNE ASADA OR JUMBO GRILLED SHRIMP +7
 - GRILLED CHICKEN OR CHICKEN TINGA +6
 - BEEF PICADILLO OR CHORIZO VERDE +6
 - AVOCADO +4

SOPA DEL DIA

Soup of the day - 7

Con amor, Paula

SALMON A LA VERACRUZANA

Grilled Atlantic salmon, savory tomato sauce with manzanilla olives, capers, sun-dried tomatoes, cilantro - 30

FILETES EN MOLE *GF*

Pan-seared trio of beef filet medallions, mole verde, rustic mashed potatoes - 36

CARNE ASADA TAMPIQUENA

Grilled marinated skirt steak, topped with red chimichurri butter, mashed potato, cheese enchilada with mole poblano - 34

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 black beans - 22

CHILE RELLENO *V*

Soufflé-battered roasted poblano pepper stuffed with chihuahua and gouda cheese, served with light tomato sauce, crema, arroz rojo - 20

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 - 15

VERDES TOMATILLO SALSA

ROJOS CHILE GUAJILLO SALSA

- ADD*
- CHICKEN TINGA +5
 - BIRRIA +6
 - CARNE ASADA +6

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 - 22 |
| CARNE | Charbroiled sirloin steak - 27 |
| CAMARONES | Sautéed jumbo gulf shrimp - 27 |
| VEGETALES | Zucchini, portabello, poblano - 20 |
| MIXTAS | Two of the above - 30
Three of the above - 34 |

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 - 18

ENMOLADAS

Mole poblano cheese or chicken tinga - 18

TACOS

SERVED A LA CARTE.

ADD A SIDE OF ARROZ ROJO AND BLACK BEANS - 4

steak, pork

COSTILLA

Seared thin sliced ribeye steak, melted provolone, avocado salsa, salsa negra, flour tortilla - 6

CAMPECHANO *GF*

Grilled sirloin steak, chimichurri rojo, chorizo verde, salsa negra, queso fresco, avocado, cilantro, corn tortilla - 6

ARABES *GF*

Chili-marinated pork, tahini-chipotle salsa, raw onion, cilantro, flour tortilla - 6

chicken

MOLE VERDE *GF*

Oregano-marinated chicken breast, roasted corn, poblano pepper, caramelized onion, green pumpkin seeds, corn tortilla - 6

TINGA

Shredded chicken, caramelized onion, salsa macha, queso fresco and chihuahua, pickled red onion, flour tortilla - 6

seafood

BAJA *GF*

Modelo beer battered cod, chile de arbol aioli, cilantro aioli slaw, flour tortilla - 6

GOBERNADOR

Chihuahua cheese chicharrón, sautéed shrimp, salsa cruda, pickled onion, salsa negra aioli, flour tortilla - 6

vegetarie

MILANESA *V*

Breaded eggplant, crispy potato, salsa macha, melted provolone, jalapeño salsa, flour tortilla - 6

RAJAS *V*

Roasted poblano, caramelized onion, sweet corn, crema, crispy potatoes, queso cotija, corn tortilla - 5

BURRITOS

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

CHICKEN TINGA 16

CARNE ASADA 18

CHORIZO VERDE 16

POBLANO RAJAS 16

MAKE IT A BOWL Served over lettuce.