

BOCADITO STARTER

TORTILLA SOUP
PULLED CHICKEN TAQUITOS
MAHI MAHI CEVICHE
CEVICHE DE ZANAHORIAS
MEXICAN CHOPPED SALAD



POWER LUNCH

\$13.95

PLATILLOS ENTREE

TACOS AL PASTOR
GRILLED 'ACHIOTE' STEAK TACOS
ROASTED CHICKEN TAMALES
CHICKEN MOLE ENCHILADAS
PORTOBELLO TOSTADA SALAD

+ bocaditos - little bites

DUO OF MAZATLAN CEVICHE

traditional mahi-mahi ceviche - onion, lime juice, cucumber, serranos chiles, tomatoes

ceviche de zanahorias - mahi-mahi, carrots, jalapeño chiles, fresh lime juice, sweet onions and fresh cilantro

Served with warm corn tortilla chips \$8.95 1 ceviche \$4.95

HAND SMASHED GUACAMOLE

fresh smashed haas avocados with cilantro, onion, tomato, serrano chiles and cotija cheese Full Order \$9.50 Half Order \$7.50

PRAWN AND AVOCADO COCKTAIL

sweet white gulf shrimp and fresh avocado tossed with a serrano-lime vinaigrette with warm crispy tortilla chips \$11.95

PULLED CHICKEN 'TAQUITOS'

crispy hand rolled corn tortillas filled with slow spit roasted chicken, queso fresco, guacamole, pico de gallo, diablo sauce and crema \$8.95

MUSHROOM QUESADILLA

wild mushrooms, garlic, epazote, roasted tomato salsa, balsamic reduction, garlic crema, guacamole, blend of cotija, Oaxaca and manchego cheeses \$8.75

MEXICO CITY QUESADILLAS

quesadillas (corn masa turnovers) stuffed with Oaxaca cheese, poblano pepper and corn, roasted ancho sauce, avocado crem, queso fresco, cilantro 8.75

GARLIC SHRIMP QUESADILLA

white gulf shrimp, a blend of cotija, Oaxaca and manchego cheeses, caramelized onions, mango salsa and creamy garlic crema \$11.95

QUESO FUNDIDO BORRACHO

Oaxaca cheese with fire roasted tomatoes, chorizo sausage, sweet onions, jalapeños and tequila blanco, served with our fresh warm house made corn tortillas \$7.75

TORTILLA SOUP

pulled spit roasted chicken, rich tomato broth, pico de gallo, crispy queso cotija, tortilla strips and fresh avocado \$4 cup \$8 bowl

+ Ensalada - Salad

MILAGROS CHOPPED SALAD

jicama, guacamole, cherry tomato, crispy cabbage-lettuce mix, pinto beans, corn, red onion, fresh peppers, apple, cumin vinaigrette \$5

DUNGENESS CRAB AND MANGO SALAD

fresh dungeness crab, mango, avocado, watercress, cucumbers cherry tomatoes, crispy cabbage-lettuce mix, serrano lime vinaigrette \$16.95

TACO SALAD

marinated pulled spit roasted chicken or grilled flank steak, crispy cabbage-lettuce mix, black beans, roasted corn, fresh peppers, guacamole, queso cotija, tortilla strips, garlicky caesar dressing \$12.95

MEXICAN GULF PRAWN SALAD

white gulf shrimp, chopped fresh mango and avocado, cherry tomatoes, crispy cabbage-lettuce mix, tangy serrano-lime vinaigrette, \$14.95

GRILLED PORTOBELLO TOSTADA SALAD

grilled spiced portobello mushroom, sweet peppers, red onions, black beans, mexican salad, citrus vinaigrette, guacamole, queso fresco and pico de gallo on a crispy corn tortilla \$12.95

+ Platillos Principales

CHICKEN MOLE OAXAQUEÑO

free range chicken breast smothered with our dark rich oxacan mole sauce, toasted sesame seeds, cilantro, azteca rice, served with warm house made corn tortillas \$14.95

SLOW SPIT ROASTED CHICKEN TAMALES

two fresh house-made spit roasted chicken tamales with 'huajillo' ancho chile sauce, azteca rice, black beans, mexican salad and queso fresco \$12.95

CARNITAS NORTEÑAS - OUR HOUSE SPECIALTY

Melissa's super slow roasted pork carnitas, pico de gallo, frijoles puercos, azteca rice, guacamole, roasted tomatillo sauce, served with warm house made corn tortillas \$16.95

CHILE RELLENO VILLARREAL

whole poblano chile stuffed with cotija and oxaca cheese, roasted vegetables, tomato ranchero sauce, crema, queso fresco, arroz blanco and vegetarian black beans \$13.95

SPIT ROASTED CHICKEN MOLE ENCHILADAS

two enchiladas stuffed with slow spit roasted chicken, smothered with our dark rich oxacan mole sauce, toasted sesame seeds, cilantro, frijoles puercos, azteca rice \$12.95

ENCHILADAS DEL MAR

fresh crab, shrimp and mahi mahi rolled in corn tortillas, roasted tomatillo sauce, melted cheese, pico de gallo, cilantro-lime crèma, arroz blanco, black beans \$14.95

ENCHILADAS SUIZAS

two enchiladas stuffed with spit roasted pull chicken, smothered with our roasted poblano sauce, Oaxaca melted cheese, mexican salad, azteca rice and black beans \$12.95

TACOS AL PASTOR - THE KING OF TACOS!

fresh housemade corn tortillas stuffed with shaved Spit roasted adobo and pineapple marinated pork, roasted tomato salsa, avocado crema, diced onion and cilantro served with frijoles puercos and arroz blanco \$13.50

GRILLED 'ACHIOTE' STEAK TACOS

grilled marinated flank steak, corn, spicy chipotle bbq sauce, avocado cream, pico de gallo, crema, black beans, arroz blanco \$13.95

MAHI-MAHI TACOS

pan seared mahi-mahi with crisp shredded cabbage-lettuce mix, spicy chipotle aioli, fresh mango salsa and pico de gallo with black beans and arroz blanco \$13.95

SPIT ROASTED CHICKEN BURRITO

spit roasted free range chicken, black beans, crema, azteca rice, pico de gallo, avocado crema, mexican salad smothered with "huajillo" ancho chile sauce, melted cheese and fresh corn salsa \$12.75

AL PASTOR BURRITO

shaved pineapple marinated pork, cilantro, onions, black beans, arroz blanco, avocado crema, roasted tomato salsa, melted cheese, pineapple salsa and a mexican salad \$14.95



+ Sides

AZTECA RICE OR ARROZ BLANCO \$2.95

BLACK, PINTO OR PUERCOS BEANS \$3.25

SIDE GUACAMOLE \$4.00

SIDE TORTILLAS - CORN OR FLOUR (3) \$2.00