

MOLE POBLANO

RESTAURANT- BYOB



APERITIVOS/APPETIZERS

QUESO FUNDIDO \$12.00

Melted cheese. Served with flour tortillas. With choice of Mexican sausage or mushrooms +3.00 each, or both + 5.00

COTEL DE CAMARON \$17.00

Shrimp in cocktail sauce. Topped with cilantro, onion & avocado. Served with saltine crackers.

GUACAMOLE CON TOTOPOS \$10.00

Mixture of avocado, onion, jalapeño, cilantro, lime juice. Served with tortilla chips + pico de gallo \$3.00

NACHOS CON QUESO Y JALAPEÑOS \$14.00

Fried tortilla chips with beans, mozzarella. Topped with lettuce, sour cream, pickled jalapeños & pico de gallo. With choice of either chicken, steak, al pastor or carnitas +3.00

TAQUITOS DORADOS \$16.00

Fried rolled tortilla stuff with meat. Topped with lettuce, tomato, onion, radish, avocado, sour cream & queso fresco. With the choice of either chicken, potato, Mexican sausage with potato, ham with quesillo or shrimp +3.00

SOPAS Y ENSALADAS

CONSOME DE POLLO \$15.00

Chicken broth with rice, sauteed tomato & onion, shredded chicken. Served with lettuce, jalapeños, onion, cilantro & limes.

SOPA DE MARISCOS \$23.00

Seafood soup (fish, mussels, clams, shrimp & seafood mix). Served with onion, cilantro, limes & bread.

CALDO DE CAMARON \$20.00

Shrimp soup, with potato & carrots. Served with onion, cilantro, limes & bread.

NINE ST. SALAD \$11.00

Romaine lettuce, mix greens, carrot, tomato, red onion, radish, avocado & garlic vinegar dressing. With the choice of either +grilled chicken 3.00 +shrimp 5.00 or +salmon 6.00

TEX MEX SALAD \$13.00

Mix greens, romaine lettuce, grilled tomato, corn, black beans, onion, carrot, fried tortilla strips, chihuahua cheese, avocado & chipotle ranch dressing. With the choice of either +grilled chicken 3.00 +shrimp 5.00 or +salmon 6.00

FAVORITOS DEL CHEF

MOLCAJETE CIELO, MAR Y TIERRA \$39.00

A base of green sofrito sauce, grilled chicken, steak & cactus. Shrimp with guajillo & mushrooms. Topped with queso fresco, jalapeño, spring onions & avocado.

PECHUGA DE POLLO ASADA \$20.00

Grilled chicken breast with spring onions & jalapeño. Served with a cactus salad, beans & pico de gallo.

CARNE ASADA \$22.00

Grilled steak with spring onions & jalapeño. Served with a cactus salad, guacamole & beans.

MOLE POBLANO \$20.00

Mole poblano sauce over chicken thigh & leg. Served with rice & beans.

QUESABIRRIAS CON CONSOME \$18.00

Corn tortillas stuffed with braised beef marinated in a blend of spices, slowly cooked until tender and infused with deep, complex flavors, with melted mozzarella cheese. Served with consomé

BURRITO \$15.00

Stuffed with rice, beans, chihuahua cheese & mole poblano sauce. Served with a salad or french fries. With the choice of either chicken, steak, al pastor, carnitas or vegetables.

PLATILLOS/MAIN COURSE

COSTILLAS DE CORDERO A LA PARRILLA \$23.00

Grilled lamb ribs. Served with 2 sopes & a cactus salad.

PUNTAS DE RES A LA MEXICANA \$20.00

Steak sauteed with tomato, onion & jalapeños. Served with rice & beans.

MILANESA DE POLLO O RES \$20.00

Breaded chicken or steak. Served with pico de gallo, steamed vegetables & rice.

ALAMBRE DE POLLO, BISTEC O MIXTO \$22.00

Bacon, chopped bell peppers, onions & melted mozzarella cheese. Served with rice & beans. With the choice of either chicken, steak, +shrimp 5.00 or Mix 27.00

FAJITAS DE POLLO, BISTEC O MIXTO \$21.00

Sliced bell peppers, onions & tomato. Served with rice & beans. With the choice of either chicken, steak, +shrimp 5.00 or Mix 26.00

SOPES \$15.00

Thick corn tortilla with beans. Topped with onion, queso fresco, & sour cream, lettuce & pico de gallo. With the choice of either chicken, steak or vegetables +3.00

CHILAQUILES VERDES O ROJOS \$15.00

Crispy tortilla chips smothered in your choice of green or red sauce. Topped with sour cream, queso fresco & onion. Served with beans. With the choice of either chicken, steak or Sunny-side eggs+3.00

ENCHILADAS VERDE, ROJA O \$18.00

ENTOMATADAS

Corn tortilla stuffed with shredded chicken, bathed in your choice of green, red or tomato (non-spicy) sauce. Topped with lettuce, tomato, radish, onion, avocado, queso fresco & sour cream.

ENCHILADAS SUIZAS \$18.00

Corn tortilla stuffed with shredded chicken in a green creamy sauce. Topped with melted mozzarella cheese. Served with rice.

ENCHILADAS DE MOLE

Corn tortilla stuffed with shredded chicken in mole poblano sauce. Topped with onion, sour cream & queso fresco. Served with beans. \$18.00

SABORES DEL MAR/ SEAFOOD

CAMARONES EMBROCHETADOS \$20.00

Grilled shrimp skewers with bell peppers & onions, marinated in ranch dressing. Served with salad & rice.

CAMARONES AL AJILLO OR DIABLA \$20.00

Shrimp covered in a garlic & guajillo pepper or shrimp covered in spicy red sauce. Both served with steamed vegetables & rice

MOJARRA FRITA, AL MOJO DE AJO O A LA \$24.00

DIABLA

Whole fish fried covered in a garlic sauce, or spicy red sauce. Served with a salad & rice.

SALMON A LA MEXICANA \$23.00

Mexican style salmon, tomato, onion, jalapeños. Served with steamed vegetables & rice

SALMON EN CREMA DE CHIPOTLE \$23.00

Salmon covered in a creamy chipotle sauce. Served with steamed vegetables & rice

PESCADO AHOGADO \$20.00

Flounder Mexicana-Style - tomato, onion & jalapeños, or a la Veracruzana - tomato, onion, bell peppers & olives. Both served with steamed vegetables & rice




TACOS

3 per order topped with onion and cilantro.

AL PASTOR	\$13.00
<i>Marinated pork with pineapple.</i>	
BISTEC	\$13.00
<i>Steak.</i>	
CARNITAS	\$13.00
<i>Pork.</i>	
CAMPENCHANOS	\$15.00
<i>Mexican sausage & steak.</i>	
CHORIZO	\$15.00
<i>Mexican sausage.</i>	
LENGUA DE RES	\$16.00
<i>Beef tongue.</i>	
POLLO	\$13.00
<i>Chicken.</i>	
 VEGETARIANO	\$13.00
<i>Onion, tomato, mushrooms & mix bell pepper.</i>	
BIRRIA CON CONSOME	\$18.00
<i>Braised beef marinated in a blend of spices, slowly cooked until tender & infused with deep, complex flavors.</i>	
<i>Served with consomé.</i>	
COCHINITA PIBIL	\$15.00
<i>Pork shank marinated with achiote paste & citrus juices, garnished with pickled habanero & red onion</i>	
PESCADO O CAMARON	\$15.00
<i>Fish or shrimp on flour tortilla. Topped with chipotle mayo, lettuce & pico de gallo. Served with flour tortillas.</i>	

SANDWICHES/TORTAS

Comes with black refried beans, mayo, tomato, onion, avocado, lettuce & queso fresco. With pickled jalapeños or chipotle.

MILANESA DE RES O POLLO	\$14.00
<i>Breaded steak or breaded chicken.</i>	
CUBANA	\$17.00
<i>Egg, Mexican sausage, breaded steak, ham & Oaxaca cheese.</i>	
HUEVO CON CHORIZO	\$14.00
<i>Egg with Mexican sausage.</i>	
 VEGETARIANA	\$14.00
<i>Onion, tomato, mix bell pepper & pickled jalapeños.</i>	

EXTRAS/SIDES

  FRIJOLES NEGROS REFRITOS	\$4.00
<i>Refried black beans.</i>	
ARROZ	\$4.00
<i>Rice.</i>	
VEGETALES AL VAPOR	\$4.00
<i>Steamed vegetables include broccoli, cauliflower & carrot.</i>	
ENSALADA DE NOPAL	\$4.00
<i>Cactus salad with onion, pico de gallo & avocado.</i>	
CHILE TOREADO	\$4.00
<i>Blistered jalapeños.</i>	
PAPAS FRITAS	\$6.00
<i>French fries.</i>	



BEBIDAS/DRINKS

JARRITOS	\$3.50
<i>Fruit punch, Mandarine, Pineapple, Lime, Grapefruit, Tamarind.</i>	
REFRESCOS	\$4.00
<i>Coca Cola, Coca Diet, Sidral, Sangria, Boing de Mango</i>	
PELEGRINO	\$5.00
<i>Sparkling natural mineral water.</i>	
FIJI	\$5.00
<i>Natural artesian water.</i>	
JUGO DE NARANJA	\$7.00
<i>Orange juice.</i>	
HORCHATA	\$3.50
<i>Sweet rice milk.</i>	
JAMAICA	\$3.50
<i>Hibiscus flower.</i>	
AGUA DEL DIA?	\$3.50
<i>Water of the day?</i>	
CAFE DE OLLA	\$3.50
<i>Mexican Coffee.</i>	
TÉ	\$3.50
<i>Tea</i>	

MENU CHAMAQUITOS/KIDS

FILETES DE POLLO	\$10.00
<i>Chicken tenders. Served with french fries.</i>	
SINCRONIZADAS	\$13.00
<i>Soft flour tortilla stuffed with ham & mozzarella cheese. Served with a regular salad.</i>	
QUESADILLAS SUAVES	\$15.00
<i>Soft tortillas stuffed with Oaxaca cheese. Served with a salad. With the choice of either chicken tinga, potato or shrimp +2.00</i>	