

From Our Cocina....

CLAYUDA	12
a traditional favorite made on the streets of Oaxaca with a handmade, thin, crisp corn tortilla topped with Oaxacan string cheese, cotija cheese, avocado, cilantro, cabbage, black bean salsa & salsa verde	
FISH TACOS	14
anchoite marinated sole tacos topped with coleslaw de manzanillo, served with Spanish rice and a spicy pickled radish garnish	
BEEF BARBACOA TACOS	13
two beef barbacoa tacos on soft handmade corn tortillas served with Spanish white rice and anchoite sautéed zucchini	
VEGGIE TACOS	13
two crispy tacos with sautéed veggies, nopales, avocado, garlic red bell pepper salsa & cotija cheese, mixed greens in a ginger lime vinaigrette & rice	
HURACHE de PESCADO	16
grilled tilapia over a handmade corn huarache, served with fresh avocado corn chutney, black bean salsa, guajillo salsa and cotija cheese	
BLACKENED SALMON	18
served with grilled red peppers, zucchini & squash and baby mixed greens	

For Lunch.... (served until 3pm)

CHICKEN MOLE TACO	6
served with Oaxacan white rice and black beans	
OAXACAN ENCHILADA	6
served with pico de gallo, black bean salad	
FISH TACO	8
served with Spanish rice and black beans	
SANTA FE SALAD	8
grilled chicken, black beans, corn, diced bell peppers & onions, chopped lettuce, jack cheese, tortilla strips tossed in chipotle ranch dressing	
GRILLED STEAK TACO SALAD	8
avocado, tomatoes, cheese, tortilla strips & romaine tossed in lime cilantro vinaigrette	

And for dessert....

COCONUT CRUSTED FRIED ICE CREAM	5
served on cinnamon infused crispy bunuelos	