

de Mole Family Style

29\$ Per-person

Aperitivos

De mole Roasted Tomato Sauce *with corn chips (complementary first round for the table)*

Please choose 3 items

Vertical Nachos *with Beans, Malted Cheese, Corn Chips, Pico de Gallo, Guacamole & Sour Cream*

Sincronizadas – Quesadillas Made with two 6 inches Flour Tortillas

- *Roasted Mushrooms*
- *Plain Cheese (Monterrey and Queso Blanco)*
- *Steak*
- *Grilled Chicken*
- *Baby Artichoke with Sundried Tomato*

Kale “Cesar” Salad *green apple sundry cranberries cornbread croutons parmesan*

de Mole Salad

baby lettuce, Avocado, Tomato, Cucumber, & Balsamic Vinaigrette

Empanadas

- *Yellow corn mixed cheese*
- *Beef picadillo*
- *Wild mushroom and cheese*

Pan Sautéed Chicken Taquitos

Lettuce, Queso Blanco & Sour Cream

Platos Principales

Please choose three items

Pan-seared Chicken Breast with Mole Poblano Sauce

Tinga de Puebla

Beef Brisket Stew, Avocado, Queso Blanco & Cilantro

Cochinita Yucatan Style in Achiote *with Cured Red Onions and Habanero Pepper*

Enchiladas

Sauce Option: Mole Poblano, Green Tomatillo or Roja (Chipotle-Guajillo)

- *Chicken*
- *Sautéed Garlic Spinach*
- *Wild Mushrooms*

Fajitas Tex – Mex Style *vegetables, guacamole, pico de gallo and sour cream*

- *Chicken*
- *Steak*
- *Shrimp*
- *Seitan – Tofu Sour Cream*

Tacos-Pastor

- *Carnitas*
- *Chicken*
- *Carne asada*

Rice, Black Beans or Pinto Beans & Flour or Corn Tortillas on the Side

de Mole Choice Menu

31\$ Per-person

Aperitivos

"de mole" Roasted Tomato Sauce *with corn chips (complementary first round for the table)*

Please choose 3 items

Tuna Tostada *chile toreado aioli, frisee , avocado, red onion*

Sincronizadas – Quesadillas Made with two 6 inches Flour Tortillas

- *Roasted Mushrooms*
- *Plain Cheese (Monterrey and Queso Blanco)*
- *Steak*
- *Grilled Chicken*
- *Baby Artichoke with Sundried Tomato*

Kale "Cesar" Salad *grilled chicken breast, green apple sundry cranberries, cornbread croutons parmesan*

de Mole Salad

baby lettuce, Avocado, Tomato, Cucumber, & Balsamic Vinaigrette

Empanadas

- *Yellow corn mixed cheese*
- *Beef picadillo*
- *Wild mushroom and cheese*

Ceviche de Veracruz

Sea scallop or Fish

Poached in fresh lime juice, cucumbers, tomato, onion, jalapeno, avocado, cilantro

Platos Principales

Please choose three items

Burritos (black or pinto beans, Mexican rice, mixed cheese, sour cream, pico de gallo)

- *Carne asada*
- *Chicken*
- *Nopales*
- *Seitan and spinach*

Pan-seared Chicken Breast with Mole Poblano Sauce Rice & Black Beans

Tinga de Puebla

Beef Brisket Stew, Avocado, Queso Blanco & Cilantro

Pan Sautéed Salmon

Jasmine Rice, Esquites, mole poblano

Carne Asada

Cast Iron Skirt Steak, Tequila-Pasilla sauce, Poblano Mashed Potatoes, Frisse, Tomato

Saitan Fajitas Tex – Mex Style

Vegetables, Guacamole, Pico de Gallo, Tofu Sour Cream

Tacos de Alambre

Skirt steak, Mixed peppers, Chihuahua cheese, Wild Mushrooms, Chorizo, Caramelized onions

Enchiladas

Sauce Option: Mole Poblano, Green Tomatillo or Roja (Chipotle-Guajillo)

- *Chicken*
- *Sautéed Garlic Spinach*
- *Wild Mushrooms*