

Delivery

appetitivos

guacamole 12

fresh avocado, tomato, cilantro, jalapeño & lime juice

chicken taquitos 7

three pan fried taquitos with lettuce, queso blanco & sour cream

crispy calamary 13

jalapeño aioli, tamarind sauce and corn relish

“de mole” nachos 10

corn chips w/ black beans, cheese, guacamole, pico de gallo & sour cream with choice of steak, chicken or chorizo 12

ceviche de veracruz 12

Mahi-Mahi, poached in fresh lime juice - veracruz style with onion, tomato, jalapeño, avocado, cucumber, cilantro and olive oil

burritos

all served w/ flour tortilla, cheese, red rice, black or pinto beans, pico de gallo & sour cream.

grilled steak 12

grilled chicken 11

pollo con mole poblano 12

chicken w/ mole poblano, sesame seeds, NO PICO DE GALLO

grilled shrimp 14

W/ Mixed Vegetables

ensaladas

“de Mole” Salad 10 *

baby lettuce, avocado, tomato, onion, peppers, cucumber, pumpkin seed & balsamic vinaigrette. add Grilled Chicken, Steak 4 Grilled Tiger Shrimp 6

roasted beet salad 11

pear, candied pumpkin seeds, orange, baby greens. requeson & tamarind-balsamic glaze

platos principales

tampiqueña 18

grilled skirt steak with rice, beans & two corn tortillas coated with mole poblano & queso fresco

pan sauteed salmon 18

served with jazmin rice, esquites and mole poblano

pollo con mole poblano 16

slow cook chicken leg, red rice, beans, mole sauce, sesame seeds & corn tortillas

tacos

three per order served with onion & cilantro (no mix and match)

carne asada 13

grilled skirt steak

al pastor 12

achiote marinated pork & grilled pineapple

baja 13

crispy beer battered mahi- mahi, mango habanero salsa, cabbage and cilantro

carnitas 12

slow braised pork marinated in citrus juices

pollo 11

grilled chicken seasoned in guajillo & ancho pepper

sincronizadas

Quesadillas

made with two flour tortillas, monterrey jack & blanco cheese lettuce, pico de gallo (Large size add 2)

Carne Asada Grilled Steak 9

Sautéed Garlic Spinach 8

Pollo Grilled Chicken 9

de Queso (Plain) Cheese 5

shrimp quesadilla 13

enchiladas 18

enchiladas de pollo

verdes (green tomatillo) OR rojas (guajillo chile) in corn tortillas rice & beans, onion, cilantro, sour cream & queso blanco

enchiladas de pollo con mole poblano

in corn tortilla with mole poblano sauce rice & beans, onion, queso blanco

sautéed spinach enchiladas 17 *

verde (green tomatillo) or rojas (guajillo chile) sauce, cheese & sour cream

fajita combo

tex-mex style

mixed vegetables, red rice, pico de gallo, Guacamole, sour cream & flour tortillas

Chicken or Steak 18

Shrimp 18

Combo 21

vegeterian

tacos de nopales 11 *

grilled cactus with pico de gallo on a corn tortilla

seitan burrito 13 *

mix vegetables, garlic spinach, red rice OR black beans, pico de gallo & tofu sour cream

vegetable burrito 11 *

nopales burrito (grilled cactus) 12

seitan (wheat) Fajita 15 *

mix vegetables, garlic spinach, red rice, guacamole, pico de gallo, tofu sour cream & flour tortillas

Cold Beverages -Bebidas Frias 4

Ice Tea or Ice Coffee

Agua de Tamarindo

Agua de Jamaica

Limonada = Fresh Lemonade

Lurisia Natural or

Sparkling Water 1Qt 5

Soda Cans 2.5

Ginger Ale, Diet Coke

Coke Bottle 3.5

Squirt Grapefruit Bottle Soda 3.5

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*