

# de Mole

## guacamole

### **Tradicional 12**

fresh avocado, tomato, cilantro, jalapeño & lime juice

### **fire on ice ceviche 17**

red snapper, medley tomatoes, lime juice, red onion, cilantro, fish fume, serrano chile, yellow tomato sorbet

### **agua chile 17**

salmon, cucumber, red radish, jalapeño, lime juice, avocado

### **ceviche de veracruz 17**

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

## 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

## enchiladas

### **enchiladas de pollo 19**

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\***

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

### **lobster 25**

Atlantic lobster, roasted corn, chipotle chiles and jack cheese in Flour Tortillas

## fajita combo

### tex-mex style 21

chicken, steak, tiger shrimp, mixed vegetables, red rice. pico de gallo, Guacamole, sour cream & flour tortillas

### **seitan (wheat) Fajita 16 \***

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

### **el "chubby" 16**

crispy pork belly, salsa roja

## aperitivos

### **chicken taquitos 7**

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

### **queso fundido 12**

house blend melted cheese choice of chorizo or wild mushrooms and flour tortillas

### **crispy calamary 13**

jalapeño aioli, tamarind sauce and corn relish

## platos principales

### **zarandeado 25**

Boneless guajillo marinated yellow tail snapper, brulee with chipotle aioli, greens & corn tortillas

### **tampiqueña 20**

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

### **Octopus Carnitas 25**

pasilla tequila sauce, roasted garlic yuca mash with crispy pork belly, served with chayote, red radish and pickled red onion slaw

### **pan sauteed salmon 20**

served with jazmin rice, esquites and mole poblano

### **pollo con mole poblano 18**

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

### **chamorrillo 23**

pork shank braised in pibil sauce and slowly roasted in a banana leaf wrap. served with pinto beans & corn tortillas

### **el especial 18**

tiger shrimp, atlantic lobster chipotle aioli

### **"de mole" nachos 10**

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

### **shrimp quesadilla (sincronizada)13**

made with two flour tortillas, monterrey jack & blanco cheese lettuce, pico de gallo (Large size add 3)

## tacos

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

### **carne asada 15**

grilled skirt steak

### **al pastor 14**

achiote marinated pork & grilled pineapple

### **baja 15**

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

### **carnitas 14**

slow braised pork marinated in citrus juices

### **pollo 13**

grilled chicken seasoned in guajillo & ancho pepper

### **tacos de nopales 13 \***

grilled cactus with pico de gallo on a corn tortilla

## burritos 12

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

**grilled steak**  
**grilled chicken**

### **pollo con mole poblano**

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

### **vegetable burrito \***

**nopales burrito** (grilled cactus)

### **grilled shrimp w/ Mixed vegetables 14**

### **seitan burrito 14 \***

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

*\*vegan &vegetarian\**

*substitution or changes to any dish*

*is subject to extra charge*

*consuming raw and undercooked meats, poultry, seafood or eggs may increase your risk of food illness*

*Please Notify Your Server of Any Allergies*

# BOTTOMLESS BRUNCH

## Guacamole 12

*Mashed avocado & Corn Chips*

### APPETIZERS

#### Ceviche De Veracruz

*Catch of the Day, Poached in Fresh Lime Juice, Onion, Tomato, Jalapeño, Avocado, Cucumber, Cilantro, Olive Oil*

#### Esquites

*Corn off the cob Mixed with Chipotle Aioli & Cotija Cheese*

#### Queso Fundido

*House Blend Melted Cheese Choice of Chorizo or Wild Mushrooms with Flour Tortillas*

#### Chicken Taquitos

*Pan Fried Taquitos, Lettuce, Queso Blanco and Sour Cream*

### PLATOS PRICIPALES

*We Serve Organic Eggs*

#### Carnitas Hash

*Slow roasted pork, potatoes, Green tomatillo salsa and poached egg*

#### "de Mole" Benedict

*Tequila Cure Salmon, Lemon-kale, Corn Bread, Chipotle Hollandaise Sauce*

#### Albondigas de Lamb

*Lamb Meat Balls with Mexican Rice*

#### Chilaquiles

*Choice of Salsa Roja or Verde*

*Sunny Side up*

*Onion, Sour Cream, Queso Blanco*

#### Scramble Egg Enchiladas Rojas

*In Corn Tortilla with Guajillo Chile Sauce, Onion, Cilantro, Sour Cream and Queso Blanco*

#### Huevos Rancheros

*Sunny Side up*

*Corn Tortillas, Black Beans, and Roasted*

*Tomato Ranchero Sauce*

#### Tacos

*Served with Onion & Cilantro*

#### Pulpo 18

*Guajillo Marinated Octopus served with red Pickled onions and cilantro*

#### Al Pastor 12

*Achiote Marinated Pork with Grill Pineapple*

#### Pollo 11

*Grilled Chicken Seasoned in Guajillo and Ancho Pepper*

### GARNACHAS

#### Sopes con Pato

*Duck Confit, Refried Beans, Lettuce, Cotija Cheese, Jalapeno-Fig Mermalade*

#### Gorditas "La Chubby"

*Corn Masa stuffed with Carnitas, onion, cilantro*

#### Homemade Potato Fries

*With Mole Sauce*

#### Chorizo Slider

*Coleslaw, Jalapeno Aioli*

#### Torta De Chilaquiles, Green or Red

*Hard Roll Stuffed with scrambled egg, Crispy Corn tortillas, Sour Cream, onion, Queso Fresco*

#### Tamales De Mole

### SALAD

#### Kale "Caesar" Salad

*Green Apple, Sundry Cranberries, Parmesan Cheese & Hard Boil Egg*

### VEGETARIAN PLATES

#### Enchiladas Verdes con Espinaca

*Sautéed Spinach Rolls in Corn Tortilla smothered in Green Tomatillo Sauce, onion, Cilantro, Sour cream & Queso Blanco*

#### Enfrijolada De Hongos

*Wild Mushrooms rolls in Corn Tortilla, smothered in refried pinto beans, onions, sour cream & queso blanco*

#### Calabacitas

*Grilled Zucchini, Queso Fresco, Sour Cream, Salsa Verde*

#### Red Rice & Black Beans 7

### A La Carte

**Appetizers 10**

**Salad 10**

**Garnachas 12**

**Platos Principales 15**

**Vegetarian Plates 15**

**Bottomless Brunch Food Only 30**

**Kids Brunch 15**