

May-June Menu

CHILAQUILES MERIDA - (BEFORE 11AM) \$12.00

Roasted tomato habanero salsa with soft-scrambled organic eggs
Add refried beans \$1

SHRIMP, SCALLOP, OCTOPUS COCTEL \$16.00

Spicy cold seafood cocktail served with avocado and chips

LOCAL HALIBUT CEVICHE \$16.00

Avocado and chips

BEEF BIRRIA TACOS "TATEMADA" \$15.00

3 tacos salsa de árbol

AHI "POKE" TOSTADA \$18.00

Chipotle, mayo, avocado

MARIA OJEDA 3 CHEESE CHILE RELLENO \$15.00

Served with beans and tortillas

SWISS CHARD ENCHILADAS \$13.00

Salsa habanero

Add refried beans \$1

ZORAIDA'S MOTHER'S OAXACAN RED MOLE CHICKEN ENCHILADAS \$13.00

Chicken red mole enchiladas with refried beans and sour cream

CHICKEN ENCHILADAS SUIZAS \$12.00

Two Mary's chicken green enchiladas with sour cream, cheese and pickled vegetable relish
Add refried beans \$1

BOHEMIA BEER BATTERED FISH TACOS \$9.50

Two tacos salsa de árbol and avocado-lime mayonnaise

POTATO, CHEESE, GREENS AND CREAMY GREEN SAUCE TAMALES \$12.00

RUFINA'S PORK TAMALES \$12.50

Two Niman Ranch pork tamales and pickled vegetable relish

ZORAIDA'S MOTHER'S OAXACAN RED MOLE CHICKEN TAMALES IN BANANA LEAF \$14.00

Two tamales with red mole sauce and pickled vegetable relish

NACHOS VERDES \$9.00

CHILD'S QUESADILLA: CHEESE ONLY / WITH CHICKEN \$5 / \$8

GUACAMOLE AND TORTILLA CHIPS \$5.5 / \$8

Made to order with one or two avocado

CHIPS AND SALSA (Salsa Chipotle or Salsa Verde) \$4.00

HOUSE-MADE ORGANIC STONE GROUND CORN TORTILLAS \$1