

VERANO 2008

SUMMER 2008

GUACAMOLE Y SALSA

- TRADITIONAL GUACAMOLE \$12
- ADD CRAB \$4
- SALSA MEXICANA \$3

NACHOS LIBRES

- IGNACIO** BLACK BEAN, TOMATO, QUESO MIXTO, JALAPEÑO, CHILE DE ARBOL, RADISH \$9
- ENCARNACION** SKIRT STEAK, REFRIED BEAN, QUESO MIXTO, CHILE DE ARBOL, CREMA, CILANTRO \$11

CEVICHE

- CAMARONES** SHRIMP, SPICY TOMATO, AVOCADO, PLANTAIN CHIP \$9
- VERACRUZ** RED SNAPPER, OLIVE, CAPER, TOMATO, BLACK OLIVE OIL \$11
- ATUN** BIG EYE TUNA, SERRANO-COCONUT SAUCE, TEGATE LIME SORBET, TOMATILLO, TOSTADITA \$10
- HAMACHI** YELLOWTAIL, HABANERO ORANGE SAUCE, SANGRITA SORBET, MINT \$12
- PULPO** OCTOPUS, LIME, SERRANO CHILE, PEPPERCRESS \$9
- ZONA ROSA** (CHOICE OF 3) \$16
- POLANCO** (ALL 5) \$25

ENSALADAS

- CHILANGO CHOP** BABY ARUGALA, WATERCRESS, CHERRY TOMATO, SPICED PECAN, CHIPOTLE-HONEY VINAIGRETTE \$11
- CAESAR CARDINI 08** BABY ROMAINE, BACON, JALAPEÑO CRUTON, CREAMY CHILE DE ARBOL DRESSING \$8
- JICAMA** ORANGE, WATERMELON, AVOCADO, PEPITA, CHILE PIQUIN, LIME VINAIGRETTE \$7
- AGUACATE Y JITOMATE** AVOCADO, HEIRLOOM TOMATO \$8



DISTRITO



MODERN MEXICAN

SOPAS

- AZTECA** TOMATO, CHICKEN, PASILLA CHILE BROTH, QUESO FRESCO, AVOCADO \$7
- CALDO DE LANGOSTA** COCONUT LOBSTER CHOWDER, CHICKEN, HABANERO, YUCA, PEANUTS, LIME \$13

HUARACHES

- CHILANGO** CARNITAS, CHORIZO, SERRANO HAM, POTATO, QUESO OAXACA, COTIJA \$11
- LOS HONGOS** FOREST MUSHROOMS, HUITLACOCHÉ SAUCE, QUESO MIXTO, BLACK TRUFFLE, CORN SHOOT \$12
- CAMARONES "ESTILO OG"** MAYA SHRIMP, PASILLA CHILE SAUCE, QUESO MIXTO, AVOCADO, CILANTRO \$9
- GUISADOS** SHORT RIB, OXTAIL, 3 CHILE BBQ, QUESO MIXTO, POBLANO, CREMA, RADISH \$11

LOS TACOS

- OLD WORLD**
- POLLO** CHICKEN BREAST, SALSA ROJA \$5
- BISTEC** SKIRT STEAK, SALSA ROJA \$6
- CARNITAS** PULLED PORK, BLACK BEANS, PINEAPPLE SALSA \$6
- CACHETES DE TERNERA** VEAL CHEEKS, SALSA VERDE \$8
- LENGUA** TONGUE, GUAJILLO CHILE GLAZE, SALSA VERDE \$6
- NEW WORLD**
- CARNE KOBE** FLAT IRON STEAK, TRUFFLE POTATO, TOMATO/HORSERADISH ESCABECHE, YUKON FRIES \$12
- CAMARONES Y CHORIZO** SHRIMP, CHORIZO, REFRIED BEAN, AVOCADO, TOMATO, RADISH \$7
- FILETE DE ATUN** TUNA, BLACK BEAN, CARROT, CHAYOTE, PAPAYA-HABANERO REDUCTION, PEANUT \$11
- HAMACHI "ESTILO OG"** YELLOWTAIL, CHIPOTLE REMOULADE, AVOCADO, RED CABBAGE, LIME \$12
- POLLO** CHICKEN ROPA VIEJA, QUESO FRESCO, CREMA, RADISH \$6

TRADICIONALES

- ENCHILADA** CHICKEN, CHIHUAHUA CHEESE, EPAZOTE, RED CHILE SAUCE \$6
- TAMALES** COCHINITA PIBIL \$6
- ESQUITES** SWEET CORN, QUESO FRESCO, CHIPOTLE, LIME \$5
- SOPES** SHORT RIB, FRIJOLES CHARROS, QUESO FRESCO, RADISH \$7
- QUESADILLAS** ZUCCHINI SQUASH BLOSSOM, POBLANO-AVOCADO PUREE, RADISH \$9
- QUESO FUNDIDO** DUCK BARBACOA, POBLANO CHILE RAJAS, CUATRO QUESOS \$12

LOS MOLES

- POBLANO** DUCK BREAST \$10
- AMARILLO** RABBIT \$10
- VERDE** PORK BELLY \$8

MAR Y TIERRA

- CARNE ASADA** NY STRIP STEAK, ADOBO, FRIED TOMATILLO, CREAMY POBLANO CORN RICE \$16
- CHULETAS DE CORDERO** LAMB CHOP, SMOKED BACON ATOLE, CHANTERELLE ESCABECHE, PASILLA CHILE JUS, CREMA \$18
- TUETANO** BONE MARROW, BACON MARMALADE, ONION, JALAPEÑO, CILANTRO \$7
- HUACHINANGO** RED SNAPPER, PIPIAN VERDE, POBLANO CREMA \$12
- ALAMBRES DE CALLOS** SCALLOP, PINEAPPLE, GRAPEFRUIT, HABANERO REDUCTION \$14
- ALAMBRES DE CAMARONES** SHRIMP, PASILLA CHILE, PICO DE GALLO, CHICHARRON \$12

ACOMPANAMIENTOS

- PLATANO Y CREMA** SWEET PLANTAINS, QUESO FRESCO \$4
- ARROZ CON FRIJOLES NEGROS** BLACK BEANS, RICE \$4
- FRIJOLES CHARROS** DRUNKEN PINTO BEANS, BACON \$4
- FRIJOLES REFritos** REFRIED BEAN \$3
- TORTILLAS** FRESH CORN OR FLOUR \$2

CHEF'S TASTING MENU \$40

MENU SELECTION BY JOSE GARCES