

Shared

TORITAS DE PAPA 🌱 🍷 - Crispy potato cakes filled with onion, cilantro, and queso fresco, served with a warm salsa roja and crema 14

GUACAMOLE DE LA CASA 🌱 🌿 - Ripened avocados, lime juice, cilantro, onion, tomato & jalapeno served with tostadas 12

MUSHROOM & GOAT CHEESE EMPANADAS 🌱 🌱 - Housemade empanadas filled with onions, peppers and mushrooms served with salsa matcha and goat cheese 13

NACHOS CARGADOS 🌱 🌱 - Yellow corn tortilla chips, black beans, impossible crumble, asadero and queso fresco, pico de gallo, guacamole and crema 17

BACON WRAPPED SHRIMP 🌱 🍷 - Jumbo shrimp wrapped with bacon, jalapeno and asadero cheese served with white mango salsa 16

AZTECA RAJAS 🌱 🌱 - Roasted poblano, onion, charred corn with cream and asadero cheese served with warm tortillas 15

AGUACHILES VERDE 🌱 🌿 - Avocado, cucumber, heart of palm, onion, jalapeño, and radish in a spicy citrus marinade, served with tostadas 16

TORTA DE ELOTE SKILLET 🌱 🍷 - Skillet-baked corn cake served with smoky chile mulato butter, crema, and roasted poblano strips 14

Street eats

served with choice of fries, soup or salad

EL CUBANO - Confit pork belly, bolillo bun, remoulade slaw, pickled onions and a barbeque chipotle sauce 18

TANDOORI CHICKEN - Tandoori marinated grilled chicken breast, spring greens, cucumbers, tomatoes and spiced yogurt served in a crispy naan wrap 18

MILANESA DE POLLO 🍷 - Thin crispy chicken breast, bacon, lettuce, tomato and chipotle aioli on a brioche bun 20

IMPOSSIBLE BURGER 🌱 - Plant based burger, lettuce, tomato and onion on a brioche bun 18 (add cheese or vegan cheese) 2

Tacos a la carte

TACO DE PANCITA 🌱 🍷 - Crispy pork belly on a yellow corn tortilla, topped with pesto slaw and pickled onions 8

GOURMET MUSHROOM 🌱 🌿 - On a yellow corn tortilla with king oyster, shitake and porcini mushrooms cooked birria style, brussel sprout slaw, tortilla strips and pickled onions 8

GRILLED FISH 🌱 - Grilled fish on a yellow corn tortilla, topped with cilantro pesto slaw, pico de gallo, and crispy onions 8

SHRIMP 🌱 - Shrimp marinated in salsa verde, served on a yellow corn tortilla with cilantro pesto slaw, pico de gallo, and crispy onions 8

Add a side 6, rice, beans, side salad, french fries, cup of soup or seasonal vegetables



Savored

SALMON A LA PLANCHA 🌱 🍷 - Crisp-seared salmon glazed with a bright citrus ponzu, set over a smoky chipotle sweet potato purée. Paired with crispy Brussels sprouts and finished with chile aceite and toasted almonds 34

CHICKEN TAMPIQUEÑA 🌱 🍷 - Pan seared chicken breast with a poblano cream and cheese served with roasted fingerling potatoes and baby heirloom tomatoes 28

CITRUS CREAM LINGUINE 🌱 - Linguine with king oyster, shitake and porcini mushrooms, citrus cream sauce, and shaved parmesan 24

BUTTER CHICKEN - Tandoori marinated chicken breast in a creamy tikka masala sauce served with basmati rice, mango chutney and garlic naan 28

ROASTED POBLANO 🌱 🌿 🍷 - Stuffed poblano with mushrooms, onion, garlic, zucchini and vegan sausage with tomatillo rice, guajillo sauce and vegan cheese 28

PORK CHOP AL PASTOR 🍷 - 12 oz pork chop marinated in a traditional al pastor adobo, grilled and topped with a vibrant pineapple-guajillo chutney. Served with chile mulato butter-glazed fingerling potatoes and finished with crumbled queso fresco 40

MAMA'S ENCHILADAS 🌱 - Classic cheese enchiladas smothered in your choice of house-made salsa verde or salsa roja, topped with queso fresco, sliced onions, and a drizzle of crema. Served with a side of Spanish rice and creamy refried beans 18

Soups & Salads

cup 8 | bowl 10

CHICKEN TORTILLA SOUP

VEGAN POZOLE 🍷

MAMA'S HOUSE SALAD 🌱

Mixed greens, strawberries, goat cheese, red onion, sliced almonds with our poppyseed dressing 14

GRILLED FORK & KNIFE CAESAR

House made Caesar dressing, grilled hearts of romaine, shaved parmesan cheese, sourdough breadcrumb Half 9 | Full 12

Add Chicken 8, Shrimp 8 or Salmon 12

Sweet

HOMEMADE - WITH LOVE 12

BASKET OF CHURROS

HOME SLICE Ask about our daily specialty slice of cake

FRESA CON CREMA PANNA COTTA

A silky panna cotta infused with marinated strawberries, lechera, and creamy coconut milk. Finished with strawberry-cashew mazapán crumble, whipped cream, and fresh strawberries

🌱 Gluten Free 🌱 Vegetarian 🌱 Vegan 🍷 Chef's kiss

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies, as our kitchen uses shared equipment. Take out fee +2.

