



Prix Fixe Menu A

Guacamole

Our traditional Guacamole, served with hand pressed tortillas, chips and pasilla de Oaxaca salsa.

Appetizers

(Served family style, your choice of two)

Flautas

Two crispy tortillas filled with shredded chicken, topped with salsa verde, pasilla de Oaxaca salsa, queso fresco and crema.

Taquitos San Andres

Corn tortillas with black beans and carnitas (slow cooked pork shoulder) topped with cilantro and onions, served with tomatillo sauce.

Quesadillas

Corn tortillas filled with melted Chihuahua and Oaxaca cheeses and chorizo, served with chile de arbol salsa.

Fonda Salad

Arugula, radishes and red onions tossed with a simple lemon, olive oil vinaigrette.

Entrees

(Choice of)

Enchiladas Suizas

Pulled chicken filled tortillas with creamy tomatillo sauce, baked with Chihuahua and Oaxaca cheeses

Chiles Rellenos de Espinacas

Roasted poblano peppers filled with spinach, raisins and pine nuts. Served with roasted tomato chipotle sauce and epazote goat cheese

Cochinita Pibil

Yucatan style achiote marinated slow baked pork shoulder with oregano pickled onions.

Enchiladas de Mole Negro Oaxaqueño

Soft corn tortillas filled with braised chicken topped with a stone ground Oaxacan Black Mole, chopped onions, cream, queso fresco, cilantro and sesame seeds.

Desserts

(Served family style)

Budín de Banana

Warm brioche and banana bread pudding served with guava and cajeta sauces

Tres Leches

Citrus three milk soaked sponge cake served with Chantilly cream and fresh berries.

Beverages are charged upon consumption or beverage packages are available as well.

Prix Fixe Menu B

Guacamole

Our traditional Guacamole, served with hand pressed tortillas, chips and pasilla de Oaxaca salsa.

Appetizers

(Served family style, your choice of two)

Flautas

Two crispy tortillas filled with shredded chicken, topped with salsa verde, pasilla de Oaxaca salsa, queso fresco and crema.

Melted Cheese with Grilled Chorizo

Mexican chorizo with Oaxaca and Chihuahua cheese, fresh tomatillo-serrano salsa and soft corn tortillas.

Duck Zarape

Soft corn tortillas filled with braised duck with roasted tomato-habanero cream sauce.

Ensalada de Aguacate y Zanahorias

Avocados, roasted carrots, toasted pecans and soft goat cheese, over a romaine heart

Entrees

(Choice of)

Pollo Norteño

Boneless achiote-marinated chicken tossed with melted Chihuahua cheese. Served in a skillet topped with chiles serranos "toreados" and cured red onions, side of charro beans and warm hand pressed tortillas.

Chiles Rellenos de Espinacas

Roasted poblano peppers filled with spinach, raisins and pine nuts.
Served with roasted tomato chipotle sauce and epazote goat cheese

Carne Asada con Hongos

Grilled marinated skirt steak with a sweet corn mushroom sauce, served with green bean escabeche.

Pescado en Chile Atole

Ancho rubbed pan-seared red snapper served over a spicy and velvety corn sauce with zucchini, chayote squash and corn kernels. Topped with pickled poblano peppers and epazote cream.

Desserts

(Served family style)

Budín de Banana

Warm brioche and banana bread pudding served with guava and cajeta sauces

Tres Leches

Citrus three milk soaked sponge cake served with Chantilly cream and fresh berries.

Beverages are charged upon consumption or beverage packages are available as well.