

# TASTING MENU OPTIONS

for parties of 7 or more

<b>CANASTITA</b> guacamole tasting of 3, ceviche tasting of 2, taco tasting of 4, dessert tasting	<b>\$30 per guest</b>
<b>CANASTA</b> guacamole tasting of 3, botana tasting of 2, taco tasting of 4, dessert tasting	<b>\$35 per guest</b>
<b>CANASTOTA</b> guacamole tasting of 3, ceviche tasting of 2, botana tasting of 2, taco tasting of 4, dessert tasting	<b>\$40 per guest</b>
<b>TAQUIZA</b> guacamole tasting of 3, taco tasting of 8, dessert tasting	<b>\$45 per guest</b>



## GUACAMOLE TASTING

### guacamole tradicional

tomato, cilantro, onion, chile serrano

### guacamole de mango

pico de gallo, jicama, chipotle

### guacamole de piña

pineapple, tomatillo, habanero, mint



## CEVICHE TASTING

### callo

bay scallops, watermelon, pico de gallo, serrano

### camarón

shrimp, pico de gallo, tangerine, roasted jalapeño, citrus-guajillo broth

### dorado

mahi mahi, avocado, tomato, orange-chile de árbol broth

### robalo

wild striped bass, mango, chile piquin, tamarind-apple soda broth

### mixto

shrimp, octopus, scallops, tomato, roasted garlic-jalapeño broth



## BOTANAS

### corn masa quesadillas

one of each with oaxaca-manchego cheeses, mahi mahi-tomatillo, shrimp-plantain, wild mushroom-epazote crema

### camaroncitos al chipotle

beer battered rock shrimp, lettuce "tortillas", jicama, cucumber, roasted tomatillo

### tostadas de hongos

crispy tortilla, wild mushrooms, pinto bean hash, manchego cheese, tomatillo salsa, epazote crema fresca

### flautas

crispy corn rolled tortillas, chicken tinga, black bean purée, tomatillo salsa, crema fresca

### queso fundido

baked oaxaca-manchego cheeses, corn tortillas  
**choice of** wild mushrooms, rajas, or crumbled chorizo

### picadas

crispy corn masa, black bean purée, salsa, crema fresca  
**choice of** chicken, steak, pork, or zucchini



## TACOS

four per order with home made corn tortillas

### pastor

ancho-guajillo rubbed pork, grilled pineapple, chile de árbol salsa

### carne

rosemary marinated organic skirt steak, potato-poblano-cactus fundido, avocado

### estilo baja

beer battered mahi mahi, mexican style coleslaw, chipotle aioli

### camarón

shrimp, roasted garlic, chipotle mojo, avocado

### pollo

herb marinated chicken, piloncillo pickled sweet potato, chipotle salsa, crispy manchego

### pescado

sautéed tilapia, grilled corn, huitlacoche, manchego cheese, tomatillo salsa

### carnitas

coca cola braised pork carnitas, cured onion, chile de árbol coleslaw, toasted peanuts

### mole

sautéed chicken, sweet plantain, mole poblano, crema fresca

### mariscos

roasted garlic shrimp, octopus, scallops, red cabbage-jicama salad, achiote-coconut sauce

### calabacitas

grilled zucchini, black bean hash, cactus pico, tomatillo salsa

### rajas

black bean hash, rajas poblanas, crema fresca, cilantro, onion, chile ancho salsa



## POSTRES

### flan de naranja

orange flan

### plátanos con piloncillo

caramelized plantains

### tres leches

three milk soaked pound cake

### pastel de chocolate

chile ancho spiced chocolate cake

chef/owner patricio sandoval  
chef de cuisine antonio rianos

20% service charge will be added to parties of 7 or more

mercadito   
www.mercaditorestaurants.com  
new york • chicago • miami