

# mercadito

## CHEF'S WEEK MENU 2010 LUNCH MENU \$20 PER GUEST

### GUACAMOLE choose 2 types of guacamole for the table

---

**tradicional**

tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro

**mango**

jícama, chipotle, pico de gallo

**manzana**

apple, tomatillo, almonds, habanero

### CEVICHE choose 2 types of ceviche for the table

---

**callo**

bay scallops, red apple, tomatillo pico de gallo, key lime-morita broth, mint

**camarón**

shrimp, tangerine, roasted jalapeños, citrus-guajillo broth

**dorado**

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

### TACOS choose 3 types of tacos for the table

---

**pastor**

ancho rubbed pork, grilled pineapple, chile de árbol salsa

**carne**

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

**estilo baja**

beer battered mahi mahi, mexican style coleslaw, chipotle aioli

**camarón**

shrimp, roasted garlic, chipotle mojo, avocado

**carnitas**

michoacán style braised berkshire pork, chile de árbol coleslaw, toasted peanuts

**mole**

sautéed chicken, sweet plantain, mole poblano, crema fresca

**hongos**

huitlacoche, wild mushrooms, manchego cheese, salsa verde

**pescado**

tilapia, chile poblano, tomatillo-garlic mojo

### POSTRE choose 1 dessert for the table

---

**flan de tres leches**

three milk custard, mini pound cakes, guava sauce

**flan de coco**

coconut custard

**flan de cajeta**

goat's milk caramel custard

gratuity included on parties of 6 or more