



GUACAMOLES

one 8.5 / two 11.5

tradicional (V)

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

mango (V)

jícama, chipotle, pico de gallo

toreado(V)

sauteed chile serrano, garlic, oregano, tomatillo pico de gallo



CEVICHES

one 10.5 / two 17.5

callo

bay scallops, red grapes, mint, pumpkin seeds, key lime-habanero broth

camarón

shrimp, pico de gallo, jícama, pineapple, lemon-guajillo broth, tortilla strips

dorado

mahi mahi, asian pear, plantain chips, tamarind-chipotle broth

mixto

octopus, shrimp, mahi mahi, tomatillo pico de gallo, passion fruit-serrano broth



SALSAS

one 2.5 / two 4.5

chipotle

roasted tomatillo, piloncillo pickled chipotle, roasted garlic

tomatillo

grilled tomatillo, grilled chile serrano, roasted garlic

chile de árbol

grilled tomatillo, garlic, onions

roja

roasted tomato, garlic, chile de árbol

habanero

grilled tomato, garlic, lemon

verde

tomatillo, chile serrano, red onion, cilantro

chef/partner patricio sandoval

executive chef aldo ayala

20% service charge will be added
to parties of 6 or more

(V) is vegetarian or can be made vegetarian

LUNCH MENU



TACOS

10.5

three tacos per order with home made corn tortillas or substitute tortillas on fish and seafood tacos for bibb lettuce

pastor (V)

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

camarón

shrimp, roasted garlic, chipotle mojo, avocado

carne (V)

rosemary marinated skirt steak, potato-poblano rajas, avocado-tomatillo crema, crispy manchego

estilo baja (V)

crispy beer battered mahi mahi, mexican style coleslaw, chipotle aioli

carnitas de puerco

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

pollo (V)

chile morita smoked chicken, butternut squash-apple mojo, shaved brussels sprouts

pescado

sauteed tilapia, poblano-tomatillo mojo, avocado

hongos (V)

wild mushrooms, huitlacoche, manchego cheese, salsa verde



PARA ACOMPAÑAR

elote mexicano (V)

mexican style corn on the cob

5

arroz verde (V)

green rice, chihuahua & oaxaca cheeses

6.5

plátanos machos (V)

fried plantains, jalapeño-ginger sauce

5

arroz y frijoles (V)

homestyle rice, black beans

5

coles de bruselas (V)

roasted brussels sprouts, tomato salsa, crema, crispy pork belly

5.



TORTAS

11.5

mexican style pressed sandwich with avocado, black bean puree, tomato, oaxaca cheese
add rice & beans or salad 3.5

carnitas de puerco

michoacán style braised pork, chile de árbol coleslaw

carne

rosemary marinated skirt steak, avocado-tomatillo crema

pollo

chile morita smoked chicken, butternut squash mojo

camarón

shrimp, roasted garlic, chipotle mojo

estilo baja

beer battered mahi mahi, mexican style coleslaw

costillitas

mole braised bbq short ribs, grilled celery root



BOTANAS

corn masa quesadillas (V)

chihuahua and oaxaca cheeses, corn, roasted poblano, zucchini, salsa verde, crema fresca

10.5

tostadas de langosta

crispy corn tortilla, lobster pico de gallo, chipotle hollandaise

13.5

flautas

crispy rolled tortillas, chicken tinga, black bean puree, salsa roja, crema fresca

10.5



ENSALADAS

mexican cobb (V)

romaine lettuce, corn, red cabbage, jícama, black beans, hard boiled egg, tomatillo pico de gallo, queso fresco vinaigrette

9.5

verde (V)


mixed greens, chayote, mango, pico de gallo, chipotle-balsamic vinaigrette

6.5 / 8.5

add rosemary marinated grilled steak 3

add morita smoked chicken 3

add chipotle-garlic mojo shrimp 4

mercadito 

www.mercaditorestaurants.com

new york • chicago • miami



LAS DAISIES

margarita tradicional **10.5**
 tequila blanco, grand marnier,
 fresh lime juice, organic agave nectar
add fruit 1.5 add smoke 3. free heat.

pepino el pyu **11.5**
 tres generaciones blanco, cucumber, lemon,
 hoja santa, cumín salt

little market **11.5**
 espolon reposado, fresh pineapple, chile guajillo,
 cilantro, pico piquín

smokey pablo **12**
 cien años reposado, mango, chile morita, blueberry float



CHELAS CON PIQUETE

michelada **7**
 cerveza of choice, lime, salsa inglesa, secrets

el pirata **8.5**
 el jimador blanco, pineapple, spices, chiles, cerveza

we use only 100% blue agave tequila



CHELAS

DE BOTELLA **6**

bohemia	dos equis	mexicali dark	sol
corona	modelo especial	pacífico	tecate
corona light	negra modelo	red pig ale	victoria

DE BARRIL negra modelo victoria **5**



VINITO

ESPUMOSO

cava brut / casteller / mv **9/32**

cava brut rose / casteller / mv **9/32**

cava brut / raventos reserva / 08 **42**

laurent perrier **375ml / 45** **750 ml / 80**

BLANCO

pinot grigio / palma / santa barbara / 10 **10/34**

sauvignon blanc / ata rangi / nz / 10 **12/ 38**

sauvignon blanc / movia / brda-slovenia / 07 **64**

albariño / pazo de gallegos / rais baxias / 10 **45**

malvasia / vinosia / puglia-italy / 09 **9/32**

chardonnay / mirth / oregon-washington / 10 **9/32**

chardonnay / robert talbott / monterrey county / 09 **60**

ROSADO

rosé de malbec / crios / mendoza / 10 **8/23**

TINTO

pinot noir / jigsaw / oregon / 09 **13/40**

pinot noir / robert talbott / monterrey county / 09 **60**

tempranillo / cortijo / rioja / 10 **10/34**

cabernet franc / les pensees de pallus / chinon / 07 **46**

barbera d'alba / camerano / piemonte / 08 **48**

malbec / bodini / mendoza / 10 **9/30**

merlot / the velvet devil / washington state / 09 **27**

cabernet sauvignon / amulet / north coast / 09 **14/56**

beverage by

Tippling Bros.

www.tipplingbros.com

mercadito 

www.mercaditorestaurants.com
 new york • chicago • miami