

# SHARING VEGETARIAN MENU

for parties of 7 or more

## CANASTITA \$30 per guest

3 types of guacamole, 2 types of salsa, 4 types of tacos, 2 sides, dessert tasting / per table

## CANASTA \$35 per guest

3 types of guacamole, 2 types of salsa, 1 ceviche, 1 botana, 4 types of tacos, 2 sides, dessert tasting / per table

## CANASTOTA \$40 per guest

3 types of guacamole, 2 types of salsa, 2 types of botanas, 4 types of tacos, 2 sides, dessert tasting / per table

add 2 sides for \$4 per guest



## GUACAMOLES

### tradicional

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

### mango

jícama, chipotle, pico de gallo

### calabaza

pumpkin, cinnamon, pico de gallo, roasted chile serrano, spicy pumpkin seeds

### granada

pomegranate, tomatillo pico de gallo, queso fresco, habanero

### toreado

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



## SALSAS

### chipotle

roasted tomatillo, piloncillo pickled chipotle, roasted garlic

### tomatillo

grilled tomatillo, grilled chile serrano, roasted garlic

### chile de árbol

grilled tomatillo, chile de árbol, garlic, onions

### roja

roasted tomato, garlic, chile de arbol

### habanero

grilled tomato, chile habanero, garlic, lemon

### verde

tomatillo, chile serrano, caramelized red onion, cilantro



## BOTANAS

### corn masa quesadillas

oaxaca-manchego cheeses, wild mushrooms, salsa verde, crema fresca

### tostadas de hongos

wild mushrooms, pinto bean hash, tomatillo salsa, epazote crema fresca

### queso fundido

baked chihuahua cheese, corn tortillas  
choice of wild mushrooms or rajas



## CEVICHE

### ceviche de verduras

carrots, cucumber, jicama, red grapes, pico de gallo, lime-morita broth, mint



## TACOS

four tacos per order with homemade corn tortillas

### estilo baja

beer battered zucchini, mexican style coleslaw, chipotle aioli

### papa al chipotle

potato, cactus, roasted garlic, chipotle mojo, avocado

### rajas

black bean hash, rajas poblanas, crema fresca, crispy potatoes

### hongos

huitlacoche, wild mushrooms, manchego cheese, salsa verde

### vegetables al pastor

ancho-guajillo marinated carrots and zucchini, chile de árbol salsa, grilled pineapple

### nopal

black bean hash, cactus salad, tomatillo salsa, queso fresco



## PARA ACOMPAÑAR

### ensalada

mixed greens, corn, jicama, queso fresco, chipotle-balsamic vinaigrette

### elote mexicano

mexican style corn on the cob

### arroz verde

green rice casserole, chihuahua cheese

### plátanos machos

fried plantains, mole poblano crema

### arroz y frijoles

home style rice, black beans

### corn pico de gallo

hominy, white & yellow corn, tomato, cilantro

### rajas

roasted poblano, potato, onion, tomato, crema fresca

mercadito 

www.mercaditorestaurants.com

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

chef/partner patricio sandoval  
chef de cuisine aldo ayala / corporate chef jose mendin