

# DINNER MENU



## GUACAMOLES

- tasting** ..... 13.5
- tradicional** tomato, cilantro, onion, chile serrano ..... 9.5
- mango** pico de gallo, jícama, chipotle ..... 10
- manzana** apple, tomatillo pico de gallo, chile morita, crispy sweet potato ..... 10



## CEVICHEs

- tasting of three** ..... 28.5
- one ceviche**..... 11.5
- callo** bay scallops, red grapes, mint, pumpkin seeds, key lime-habanero broth
- camarón** shrimp, pico de gallo, jicama, pineapple, lemon-guajillo broth, tortilla strips
- dorado** mahi mahi, asian pear, plantain chips, tamarind-chipotle broth



## ENSALADAS

- verde** mixed greens, corn, jícama, queso fresco, chipotle-balsamic vinaigrette ..... 7.5
- add grilled steak 3.**
- add grilled chicken 3.**
- add marinated shrimp 4.**
- mariscos** baby spinach, shrimp, scallops, octopus, jícama, pickled red onion, tamarind-habanero vinaigrette..... 12.5



## BOTANAS ..... 13.5

- corn masa quesadillas** one of each with chihuahua –oaxaca cheeses, mahi-mahi, shrimp, wild mushrooms, tomatillo salsa, crema fresca
- picadas** crispy corn masa, black bean hash, salsa, crema fresca
- choice of** chicken, steak, pork, or zucchini
- flautas** crispy rolled tortillas, chicken tinga, black bean hash, tomatillo salsa, crema fresca
- tostada de hongos** crispy corn tortilla, wild mushrooms, black bean hash, manchego cheese, tomatillo salsa, epazote crema



## PLATOS FUERTES

- served with home style rice, black beans, and tortillas
- chile relleno** poblano, shrimp, scallops, octopus, chihuahua-oaxaca cheeses, pinto bean hash
- roasted tomato salsa.....23.5
- pollo enchilado** chile morita-arbol crusted chicken, plantain rice.....half 17.5 / whole 27.5
- tampiqueña** rosemary marinated skirt steak, potato-poblano rajas, roasted brussels sprouts .....24.5
- enchiladas verdes** shrimp, chihuahua-oaxaca cheeses, creamy tomatillo sauce, crema fresca .....23.5



## TACOS ..... 14.5

- four per order with homemade corn tortillas
- pastor** ancho-guajillo rubbed pork, pineapple, chile de árbol salsa
- carne** rosemary marinated skirt steak, potato-poblano rajas, avocado-tomatillo crema, crispy manchego
- estilo baja** beer battered mahi mahi, mexican style coleslaw, chipotle aioli
- camarón** shrimp, roasted garlic, chipotle mojo, avocado
- pollo** chile morita smoked chicken, butternut squash-apple mojo, shaved brussels sprouts
- mole** sautéed chicken, plantain salsa, mole poblano, crispy plantains
- pescado** sautéed tilapia, poblano-tomatillo mojo, avocado
- calabacitas** soy sauce marinated zucchini, black bean hash, pico de gallo, avocado, tomatillo salsa
- rajas con papa** potato-poblano rajas, chile de arbol salsa, crema fresca



## PARA ACOMPAÑAR.....5.5

- elote mexicano** mexican style corn on the cob
- plátanos machos** fried plantains
- arroz y frijoles** home style rice, black beans
- coles de bruselas** roasted brussels sprouts, tomato salsa, crema, chorizo
- chorizo** homemade spiced crumbled chorizo
- rajas con papa** potato-poblano rajas, crema fresca

## TAKE OUT SPECIALS

### TACOS ..... 16.5

choice of 1 order of *tacos*, rice, beans,  
guacamole tradicional, tortilla chips, salsa

### TACOS & CEVICHE ..... 19.5

choice of 1 order of *tacos*,  
choice of 1 *ceviche*,  
rice, beans, tortilla chips, salsa

### TACOS & BOTANA ..... 19.5

choice of 1 order of *tacos*,  
choice of 1 *botana*,  
rice, beans, tortilla chips, salsa

### PLATO FUERTE..... 26.5

choice of *plato fuerte*,  
rice, beans, guacamole tradicional,  
tortilla chips, salsa

## HOSTING A DINNER PARTY?

four tacos per person, guacamole, rice,  
black beans, tortilla chips, salsa  
\$20 per person

## HAPPY HOUR

monday—friday 5-6:30pm  
specially priced cocktails,  
sangria & guacamole

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**MERCADITO**  
179 Avenue b  
between 11th & 12th streets  
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## DELIVERY / TAKE OUT

### DINNER

sunday - tuesday 5pm - 11pm  
wednesday - saturday - 5pm - 12am

### BRUNCH

saturday - sunday 12pm - 4pm

**100 7th AVENUE SOUTH**  
**212-647-0830**

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