

 **GUACAMOLES**

- three guacamoles** 13.5
- tradicional (V)** 9.0
tomatillo pico de gallo, jalapeño, garlic, lime, cilantro
- mango (V)** 9.5
pico de gallo, jícama, chipotle
- manzana (V)** 9.5
apple, tomatillo pico de gallo, chile morita, crispy sweet potato

 **BOTANAS**

- corn masa quesadillas** 13.5
one of each with chihuahua-oaxaca cheeses, mahi mahi, shrimp, wild mushrooms, tomatillo salsa, crema fresca
- tostadas de hongos (V)**
crispy corn tortilla, wild mushrooms, black bean hash, manchego cheese, tomatillo salsa, epazote crema fresca
- flautas**
crispy rolled tortillas, chicken tinga, black bean hash, tomatillo salsa, crema fresca
- queso fundido (V)**
baked chihuahua-oaxaca cheeses, corn tortillas
- **choice of** wild mushrooms or crumbled chorizo

- picadas (V)**
crispy corn masa, black bean hash, salsa, crema fresca
choice of chicken, steak, pork, or zucchini

 **TACOS**

- four per order with homemade corn tortillas
- pastor (V)** 14.5
ancho-guajillo rubbed pork, grilled pineapple, chile de árbol salsa
- carne**
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
- camarón**
shrimp, roasted garlic, chipotle mojo, avocado
- pollo (V)**
chile morita smoked chicken, butternut squash-apple mojo, shaved brussels sprouts
- pescado**
sautéed tilapia, poblano-tomatillo mojo, avocado
- mole**
sautéed chicken, plantain salsa, mole poblano, crispy plantain
- chorizo**
homemade chorizo, manchego cheese, chile de árbol salsa
- calabacitas (V)**
soy sauce marinated zucchini, black bean hash, pico de gallo, avocado, tomatillo salsa

- rajas con papa (V)**
potato-poblano rajas, chile de árbol salsa, crema fresca

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

 **CEVICHES**

one 11.5 / three 28.5

- 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

 **PLATOS FUERTES**

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

 **ENSALADAS**

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

 **PARA ACOMPAÑAR**

5.5

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

(V) is vegetarian or can be made vegetarian

mercadito 

www.mercaditorestaurants.com
new york • chicago • miami

chef/owner patricio sandoval
executive chef aldo ayala



CHUPES

margarita tradicional 10
tequila blanco, lime, orange
add fruit 2. add smoke 3. free heat.

buena tierra 13
siete leguas blanco, limoncello, cilantro, mint

smokey pablo 12
regional reposado, mango, chile morita, blueberry float

jamaica 11
tequila blanco, hibiscus, lime, orange juice

mercado 11
tequila blanco, pineapple, lime, chile piquín

guavacava 11
tequila blanco, cava, guava, lime juice

pepino el pyu 11
tequila blanco, cucumber, lemon, hoja santa, cumin salt

tres cítricos 10.5
tequila blanco, orange, grapefruit, lime, habanero



SANGRIA CON PIQUETE

blanca 10
white wine, brandy, pineapple, elderflower

roja 10
red wine, jimador blanco, guava, cinnamon



CHELAS

de botella 5
dos equis / modelo especial / negra modelo / pacifico / sol

chelada 6
beer of choice, ice, lime, salt

michelada 6
beer of choice, lime, worcestershire, tabasco, salt



VINITO

ESPUMOSO glass 10 / bottle 36
cava brut

BLANCO
pinot grigio
chardonnay
reisling

ROSADO please inquire with
rosé malbec your server about
producers and vintages

TINTO
pinot noir
chianti
malbec



BLANCO

1800 10
cabo wabo 12
corazon 13
corzo 13
diego santa 11
don eduardo 13
don julio 13
el jimador 10
el tesoro platinum 13
espolon 12

frida kahlo 14
gran centenario 13
herradura 12
hornitos 10
milagro 10
milagro especial 16
partida 14
patron 14
patron platinum 29
siete leguas 13
tres generaciones 13



REPOSADO

1800 11
cabo wabo 13
cazadores 13
chamucos 13
corazon 15
corzo 15
cuervo tradicional 13
diego santa 12
don eduardo 13
don julio 14
el jimador 11
el tesoro 13

espolon 13
frida kahlo 17
gran centenario 15
herradura 13
hornitos 11
milagro 11
milagro especial 18
partida 16
patron 15
siete leguas 14
tres generaciones 15



AÑEJO

1800 12
cabo wabo 14
conmemorativo 15
corazon 18
corzo 16
cuervo de la familia 22
diego santa 13
don eduardo 14
don julio 15
don julio 1942 29
el jimador 13

el tesoro 15
espolon 14
frida kahlo 20
gran centenario 18
herradura 14
milagro 15
milagro especial 25
partida 18
patron 18
siete leguas 15
tres generaciones 15



EXTRA AÑEJO & ESPECIALES

el tesoro paradiso 35 seleccion suprema 49

all tequila is served with sangrita de la casa



MEZCAL

del maguey / chichicapa 15
del maguey / minero 15
del maguey / san luis del rio 15
del maguey / santo domingo albarrada 15
del maguey / tobala / wild mountain 25

all mezcal is served with oranges and chile piquín

beverages by

Tippling Bros.

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