

 **GUACAMOLES** one 7.5 / two 10.5 / three 12.5

**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 18.5 / three 25.5

**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

 **BOTANAS**

**corn masa quesadillas (V)** 10.5  
chihuahua and oaxaca cheeses, corn, roasted poblano, zucchini, salsa verde, crema fresca

**flautas** 10.5  
crispy rolled tortillas, chicken tinga, black bean purée, tomatillo salsa, crema fresca

**queso fundido (V)** 11.  
baked chihuahua & oaxaca cheeses, corn tortillas  
**choice of** wild mushrooms or braised short ribs

 **SALSAS** one 3. / two 5.

**chipotle (V)**  
roasted tomatillo, piloncillo pickled chipotle, roasted garlic

**tomatillo (V)**  
grilled tomatillo, grilled chile serrano, roasted garlic

**verde (V)**  
tomatillo, chile serrano, red onion, cilantro

**roja (V)**  
roasted tomato, garlic, chile de árbol

**chile de árbol (V)**  
grilled tomatillo, garlic, onions

**habanero (V)**  
grilled tomato, garlic, lemon

 **PARA ACOMPAÑAR**

**elote mexicano (V)**  
mexican style corn on the cob


**arroz verde (V)** 6.5  
green rice, chihuahua & oaxaca cheeses

**plátanos machos (V)** 4.5  
fried plantains, jalapeño-ginger sauce

**arroz y frijoles (V)** 4.5  
homestyle rice, black beans

**coles de brusselas (V)** 4.5  
roasted brussels sprouts, tomato salsa, crema, crispy pork belly

**coliflor (V)** 6.  
roasted cauliflower, epazote vinaigrette, toasted pumpkin seeds

 **TACOS** 10.5  
add rice and beans 3.5

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

**pastor (V)**  
chile ancho rubbed pork, grilled pineapple, chile de árbol salsa

**huachinango**  
adobo marinated red snapper, cured onions, apple-jicama slaw

**estilo baja (V)**  
crispy beer battered mahi mahi, mexican style coleslaw, chipotle aioli

**pescado**  
sauteed tilapia, chile poblano, tomatillo-garlic mojo, avocado

**camarón**  
shrimp, roasted garlic, chipotle mojo, avocado

**carne**  
rosemary marinated skirt steak, grilled pear, shaved brussels sprouts, chile de árbol vinaigrette, crispy leeks

**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

**hongos (V)**  
huitlacoche, wild mushrooms, manchego cheese, tomatillo salsa

 **ENSALADAS**

**verde** 8.5  
mixed greens, corn, jícama, queso fresco, chipotle-balsamic vinaigrette  
add shrimp, steak or chicken 4.5

 **PLATOS FUERTES**

served with homestyle rice, black beans & tortillas

**pescado a la talla** 28.5  
grilled marinated red snapper, cabbage slaw, chipotle vinaigrette

**pollo enchilado** half 18.5 / whole 28.5  
chile morita-arbol crusted chicken, plantain rice

**tampiqueña** 26.5  
rosemary marinated skirt steak, zucchini-corn-rajias, roasted brussels sprouts, avocado-tomatillo salsa

**chile relleno** 25.5  
stuffed poblano, shrimp, scallops, octopus, chihuahua-oaxaca cheeses, black bean hash, roasted tomato salsa

**enchiladas (V)** 22.5  
4.5 shrimp, chihuahua & oaxaca cheeses, creamy roasted tomatillo sauce

 **mercadito**

www.mercaditorestaurants.com  
new york • chicago • miami

chef/partner patricio sandoval  
executive chef aldo ayala

**(V) is vegetarian or can be made vegetarian**  
20% service charge will be added to parties of 6 or more  
consuming raw and undercooked products may increase the risk of food borne related illness