

VENTIDOS 2012
LUNCH MENU \$22 PER GUEST

mercadito

BEVERAGES choose 1 beverage per person

margarita tradicional	los hermanos	el pirata	pinot grigio
pepino el pyu	Michelada	any chela	tres viejos

GUACAMOLE choose 2 types of guacamole for the table

tradicional (V) tomatillo pico de gallo, jalapeño, garlic, lime, cilantro	mango (V) jicama, chipotle, pico de gallo	toreado (V) sauteed chile serrano, garlic, oregano, tomatillo pico de gallo
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CEVICHE choose 2 types of ceviche for the table

camarón shrimp, pico de gallo, jicama, 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, serrano-pasion fruit broth
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TACOS choose 3 types of tacos for the table

huachinango adobo marinated red snapper, cured onions, apple-jicama slaw	carne rosemary marinated skirt steak, grilled pear, shaved brussel sprouts, chile de árbol vinaigrette, crispy leeks
pescado sauteed tilapia, chile poblano, tomatillo-garlic mojo, avocado	carnitas de puerco michoacán style braised pork, chile de árbol coleslaw, toasted peanuts
estilo baja (V) crispy beer battered mahi mahi, mexican style coleslaw, chipotle aioli	pollo (V) chile morita smoked chicken, butternut squash-apple mojo, shaved brussels sprouts
camarón shrimp, roasted garlic, chipotle mojo, avocado	hongos (V) huitlacoche, wild mushrooms, manchego cheese, tomatillo salsa
pastor (V) chile ancho rubbed pork, grilled pineapple, chile de árbol salsa	

SIDES choose 1 side for the table

elote mexicano (V) mexican style corn on the cob	arroz y frijoles (V) homestyle rice, black beans
arroz verde (V) green rice, chihuahua & oaxaca cheeses	coles de brusselas (V) roasted brussels sprouts, tomato salsa, crema, crispy pork belly
plátanos machos (V) fried plantains, jalapeño-ginger sauce	coliflor (V) roasted cauliflower, epazote vinaigrette, toasted pumpkin seeds

POSTRE choose 1 dessert for the table

flan de cajeta goat's milk caramel custard, orange, toasted almonds	pastel de queso cheesecake, raspberries, hibiscus sugar, passion fruit sauce
tres leches sponge cake, crispy meringue, candied pineapple	morenita de chocolate warm chocolate cake, crema fresca, roasted peanuts

chef/partner patricio sandoval
executive chef aldo ayala

consuming raw and undercooked products may increase the risk of food borne related illness

(V) is vegetarian or can be made vegetarian
20% service charge will be added to parties of 6 or more