

OAXACA

D MY LOVE

TLAYUDA

The tlayuda, for instance, is both the name of the iconic dish from Oaxaca and the hardened tortilla used to house a filling of refried black beans, asiento (unrefined pork lard), cabbage, meat, avocado, Oaxaca cheese, and salsa. Meat options: azada, pastor, chorizo, cecina (marinated pork)

One meat

two meat

Three meat

PICADITAS (SOPES) \$12.99

Three pinched edges corn tortillas made with fresh masa blue or white covered with asiento (unrefined pork lard) refried black beans, cheese, chopped cilantro, onions and salsa.

Add meat \$3.99

EMPANADAS \$11.09 Huge handmade corn tortilla folded over and stuffed with chicken served with sour cream salad.

Pick one from below

-Amarillo (yellow mole)

-Mole rojo (red mole)

-Mole negro (black mole)

-Salsa verde (green sauce)

EMPANADAS FRITAS \$12.99

Two handmade fried corn tortillas stuffed with Oaxaca cheese or chicken topped with refried black beans cabbage queso fresco and salsa



ENCHILADAS DE MOLE O VERDES \$13.50 The tlayuda, for instance, is both the name of the iconic dish from Oaxaca and the hardened tortilla used to house a filling of refried black beans, asiento (unrefined pork lard), cabbage, meat, avocado, Oaxaca cheese, and salsa. Meat options: azada, pastor, chorizo, cecina (marinated pork) Two meat \$23.25 Four handmade fresh corn tortillas filled with chicken or queso fresco dip in mole sauce or green spicy sauce to coat, topped with onions en chops cilantro.



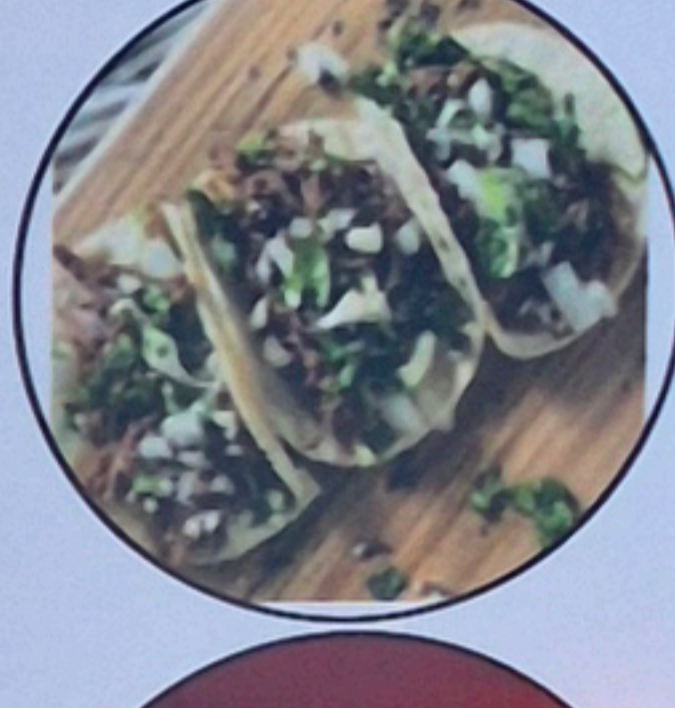
TAMALES \$ 10.99

Three tamales made with fresh masa filled with chicken and mole sauce or green spicy sauce then wrapped in plantain leaves (instead of the more common corn husk wrapping)



TORTAS \$12.99

Mexican sandwich stuffed with Mayo, lettuce, tomatoes, Avocado, jalapeños & Oaxaca cheese choice of meat; azada, al pastor, chorizo, ham, carnitas or cecina (marinated pork)



TACOS \$10.99

Three fresh handmade corn tortillas tacos with cilantro and onions and salsa on the side. Choices of meat: azada, pastor, carnitas, cecina or grilled chicken.



CHICKEN FLAUTAS \$12.99

5 Corn tortillas filled with seasoned chicken, fried and served with guacamole and sour cream. Served with Mexican rice and fried beans

QUESADILLAS

All quesadillas filled with mozzarella cheese, your choice flour tortilla or handmade fresh corn tortilla.

With Oaxaca cheese add \$1.99 extra

QUESADILLA FAJITA \$13.25

Tortilla filled with cheese, grilled chicken or steak, tomatoes, onions and bell peppers. Served with rice, guacamole and sour cream salad. With shrimp \$14.25

QUESADILLAS OAXAQUEÑA

Tortilla filled with cheese, served with sour cream salad choices of meat;

-shredded chicken or ground beef \$11.75

-grilled chicken, Azada, Al pastor or chorizo \$12.99

-shrimp \$13.25

-spinach or mushrooms \$10.99

WEEKENDS

Menudo 12.99

Savory, tender honeycomb beef stew accompanied with onion, oregano crusted pepper and hand made tortillas.

Birria caldo \$12.99

Slow roasted beef topped with with exquisite spice stew served with onion, cilantro, lime and hand made tortillas..

Molotes 9.99

3 (stuffed with chorizo and potato masa fritters) Served with beans, lettuce, cheese, sour cream and guacamole.

GORDITAS

Gorditas \$6.25 or 2 \$9.99

Small hand made tortilla with beans, cheese, lettuce, tomato, guacamole, with sour cream on the side Choice meat

Burritos \$8.95

Served with black or refried beans, lettuce, tomato, onion, cilantro and sour cream. Steak Chicken Pastor

Mini taquitos \$12.99

taquitos topped with onion and cilantro Choice meat

BREAKFAST

Breakfast tacos

- bacon and egg - Chorizo and egg - Ham and cheese
- Potato and egg

Breakfast plate

- Migas- Huevos al gusto - Huevos a la mexicana- Potato with egg- Huevos rancheros
Served with beans and potato



SOFT DRINKS

\$2.99

Coca Cola products

DRINKS



CAFE DE OLLA \$3.50

Oaxaca 100% organic coffee
No refills



AGUAS FRESCAS

\$3.50

No refills