

# PELEA MEXICANA

## APERITIVOS

### **GUACAMOLE EN MOLCAJETE - 12**

Made to order served with fresh corn tortilla and chips

### **ENSALADA DE CASA - 8**

Mixed greens with jicama, grilled nopales, avocado, mango, pomegranate vinaigrette

### **TAMALES DE LANGOSTA Y CAMARONES - 11**

Corn tamales served with lobster & shrimp in a chipotle cream sauce

### **EMPANADA DE JAIBA - 12**

Crab & black bean filled pastries served with mango/peach habanero salsa

### **FLAUTAS CON POLLO - 8**

Crispy chicken tacos topped with salsa verde cruda, Mexican crema & cojita cheese

### **QUESADILLA CON HONGOS - 8**

Grilled flour tortilla stuffed with wild mushrooms & pepper jack cheese

### **TOSTADAS = 9**

Fried corn tortilla topped with black beans - guacamole - chicken, Grilled nopales & cheese

### **QUESO FUNDIDO - 9**

Melted Chihuahua cheese over poblano rajas topped with spicy chorizo, Served with fresh made corn tortillas

## SOPAS

### **SOPA DE TORTILLA - 7**

### **SOPA DEL DIA - 7**

## TACOS AL A PELEA MEXICANA

### **COCHINITA - 16**

Slow cooked achiote pork topped with pickled onions

### **CARNE ASADA - 16**

Guajillo marinated hanger steak topped with grilled tomatillo salsa & chili de arbol

### **POLLO - 15**

Shredded grilled chicken topped with pico de gallo & salsa sour cream

### **LANGOSTA - 19**

Fresh Maine lobster topped with chipotle cream & pineapple

### **CON HUNGOS - 15**

Wild mushrooms & huilacoche topped with queso fresco & spicy avocado

### **PESCADO - 16**

Lime marinated mahi-mahi topped with white onion & salsa verde cruda

## CEVICHE

### **TUNA - 11**

Ahi tuna chipotle - orange - lime with mango, cilantro & red peppers

### **MAHI-MAHI - 11**

Lime juice - habanero chili - jicama - pineapple & cilantro

### **SHRIMP - 14**

Traditional "Acapulco" style with valentina sauce - blood orange & jicama

Join Us For Happy Hour Mon-Fri 5-7pm

All you can eat tacos \$15 / Frozen Margaritas \$8 / Draft Beer \$4 / Apertivos

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## PLATOS PRINCIPALES

### **ENCHILADA DE MOLE NEGRO - 17**

Shredded chicken baked in the classic Oaxacan mole, topped w/ Chihuahua cheese & diced white onions

### **ENCHILADAS SUIZAS - 16**

Shredded chicken baked in a sweet & tangy tomatillo sauce, topped w/ Chihuahua cheese, white onions

### **ENCHILADAS DE LANGOSTA Y JAIBA - 24**

Maine lobster & lump crab meat baked in a poblano chili cream sauce, topped w/ Chihuahua cheese, white onions

### **TUNA VERACRUZANA - 21**

Seared ahi tuna served over tomatoes-capers-poblano chilies, olives, Tangy & spicy Mexican classic

### **MIXIOTE - 19**

Lamb shank wrapped in banana leaves and slow cooked with chilies & herbs

### **SALMON MONCHAMANTELES - 22**

Blue corn crusted wild salmon with spicy fruit mole, plantain chips & roasted pineapple

### **GRILLED HANGAR STEAK - 24**

Grilled Chili adobo marinated steak served with sweet onion-poblano rajas

### **ALAMBRE CON CARNE - 24**

Grilled ribeye steak & pork chorizo with sliced onions, red and green peppers

### **GUJILLO CHICKEN - 18**

Chili marinated ½ chicken fire roasted in out wood burning oven, Served with garlic spinach & chili adobo

### **CHILI RELLENOS - 16**

Poblano chilies stuffed with spinach and cheese, Served over salsa ranchero

### **JUMBO SHRIMP AL AJILLO - 21**

Jumbo shrimp grilled then topped with a garlic/chili sauce with mussels and cockles

\*\*\*\*All entrees served with frijoles negros & arroz mexicano\*\*\*\*

## SIDES

### **SWEET PLANTAINS - 6**

Topped with Mexican crema and cojita cheese

### **ELOTES - 6**

The Mexico City street food classic served off the cob with chili, chipotle aioli & cojita cheese