

Appetizers

Guacamole en Molcajete 12

Guacamole made to order and served on lava rock Molcajete

Los Tres Quesos fundidos al tequila 7

Oaxaca, manchego and chihuahua cheese Melted on "Cazuela de Barro" with tequila and pico de gallo.

Taquitos Dorados 7

Two Rolled crispy corn tortillas filled with potato and topped with cotija cheese, sour cream

Mejillones al Guajillo 8

Pan seared mussels topped with a white wine-guajillo broth on a bed of crispy tortilla strips

Setas a la Diablo 7

Grilled Portabella mushroom and radicchio with Chile Ancho/pasilla sauce served with a basket of warm tortillas

Elotes del Mercado 4

Farmer's market corn on the cob with lime, mayo, chili piquin and Cotija Cheese

Tamal de Puerco (available Weekends only) 7

Sweet corn tamal, crispy pork, mole verde, crema, queso fresco

Chile Relleno de Queso 9

Chile poblano stuffed with Oaxaca, manchego and Chihuahua Cheese and topped with spicy chile de arbol sauce

Chile Relleno de Pollo 10

Chile poblano stuffed with Chicken, raisins, walnuts, sweet plantains, and fresh apple and topped with spicy chile de arbol sauce and Oaxaca Cheese

Pulpo Veracruzano 10

Octopus in a creole sauce (Vera Cruz Style) with peppers, onions, capers, olives and serrano chilies

Sopas y Ensaladas

Ensalada de Jicama y Piña 6

Organic Mescalum salad, jicama, pineapple with a orange vinaigrette dressing
"Muy Típico"

Ensalada Oaxaca 6

Spinach, cherry tomatoes, red onions and a cilantro vinaigrette dressing topped with Oaxaca Cheese

Sopa de Tortilla 6

The most famous mexican soup prepared traditionally and served with sour cream, chile pasilla, queso fresco al gusto and avocado

Sopa de Pozole 6

Hominy corn and chicken soup in a zesty broth, accompanied of avocado, radish, oregano and fresh lime

De la Taqueria 12

Handmade soft corn tortilla prepared fresh daily at our comal and served with rice and beans (3 to an order)

Pollo

Chicken breast adobado, pico de gallo, Oaxaca Cheese

Hongos

Shiitaki Mushrooms, sweet corn, onions and truffle oil

Carne Asada

Chile rubbed Black Angus Steak

Puerco

Slow cooked pork in Banana leaves and annatto (achiote)

Barbacoa

Lamb slow cooked with mexican beer (negra modelo) and dry chiles

Chorizo

Home made mexican sausage

Pescado

Tilapia, red onions and cilantro

De la Taqueria 12

Handmade soft corn tortilla prepared fresh daily at our comal and served with rice and beans (3 to an order)

Pollo

Chicken breast adobado, pico de gallo, Oaxaca Cheese

Hongos

Shiitaki Mushrooms, sweet corn, onions and truffle oil

Carne Asada

Chile rubbed Black Angus Steak

Puerco

Slow cooked pork in Banana leaves and annatto (achiote)

Barbacoa

Lamb slow cooked with mexican beer (negra modelo) and dry chiles

Chorizo

Home made mexican sausage

Pescado

Tilapia, red onions and cilantro

Ceviches

Ceviche de Camarón (Vera Cruz Style) 9

Shrimp marinated in lime juice and served with pico de gallo

Ceviche de Salmón

Thin sliced salmon marinated with citrus and served with a jicama, mango and orange segments salsa

Platos Fuertes (Entrees)

(Served with rice and beans)

Guachinango 18

Red Snapper fillet sauted with onions, capers, olives and fresh tomato sauce

Camarones de Camelia 18

Jumbo Shrimp Cooked with a cream of goat cheese, rajas poblanas, corn, zucchini flowers served over mexican rice

Salmón Ennegrecido 16

Salmon fillet on a chiles dry rub and grilled to perfection served on a bed of jicama, mango and orange spicy sauce

Enchilada de Pollo Mole Poblano 15

Three rolled corn tortillas stuffed with chicken and topped with Mole Sauce

Enchilada de Queso 12

Three rolled corn Tortillas stuffed with cheese and topped with a green tomatillo sauce

Enchiladas de Camarón 15

Three rolled corn tortillas stuffed with shrimp and Oaxaca Cheese and topped with spicy red sauce

Molcajete de Pollo 14

Grilled chicken breast served in a heated lava rock with poblano peppers, cactus, scallions, chorizo and queso fresco with our special salsa cruda. Served with side of warm tortillas

El Molcajete de Camelia 18

Grilled black angus steak and jumbo shrimp served in a heated lava rock with poblano peppers, cactus, scallions, chorizo and queso fresco with our special salsa cruda. Served with side of warm tortillas.

Chiles poblanos Combo 20

Two roasted Chile poblanos: one stuffed with Oaxaca, Manchego and Chihuahua cheese and the other stuffed with chicken, raisins, walnuts, sweet plantain and fresh apples served with spicy red sauce

El Mixiote de Borrego 18

Slow Cooked lamb with chile guajillo salsa, avocado leaves and served over spinach and mexican rice

Chuleta en Salsa Roja Oaxaqueña 15

Grilled Pork chop onions, rajas poblanas in our special red sauce

Pechuga de Pollo con Mole 16

Grilled chicken breast with mole sauce (savory blend of ground fruit, nuts, vegetables, dry chiles and mexican chocolate)

Bistec Tampiqueña 18

Grilled black angus steak cooked in red wine sauce with spanish onions, rajas poblanas and topped with 2 goat cheese quesadillas

Pato con Mole 18

Grilled Duck Breast in a home made mole sauce