

CEMITA

Sesame seed cemita bread, milanesa de pollo, black beans, homemade chipotle, avocado, escabeche onions, seasonal papalo herb, shredded queso Oaxaca, ham **Choice of: Breaded Chicken/Carnitas/Al pastor 15**

FOR THE TABLE

Guacamole Molcajete (Serves two)

Fresh homemade guacamole with home made corn tortilla chips & salsa 13

Salmon Tostadas (3)

Homemade crispy corn tortillas, guacamole, fresh cheese and mix green salad 12

Salmon Ceviche

Salmon and fresh scallops marinated with pico de gallo, spice lemon juice, and fried plantain chips 15

Nachos (Serves 2)

Corn tortilla chips, melted cheese, black beans, crema, jalapeño, pico de gallo & guacamole 10
(Add: chicken 2/ add chorizo 2/ add steak 3)

Queso Fundido

Melted Mexican Cheese, chorizo, rajas poblanos and flour tortillas 12

Quesadilla

Heirloom hand-pressed tortilla, epazote, queso Oaxaca, crema, pico de gallo. Choice of: **Huitlacoche/Squash Blossom/ Chicken 13**

Sopes de Chapulines (2)

Homemade corn tortilla topped with grasshoppers, black beans, guacamole, queso fresco 8

SOUP & SALAD

Mexican Salad

Mixed greens, poblano pepper, avocado, cherry tomato, huitlacoche, queso fresco, corn, fresh mango, chicken, mango dressing 15

Tortilla Soup

Shredded chicken, garlic, chipotle, pico based broth, cumin, smoked cayenne, sea salt, freshly ground pepper, queso fresco, avocado topped with tortilla chips 12

Sea Soup

Clams, mussels, scallops, crab meat, shrimp, sole filet 15

MAIN COURSE

Chalupas Rancheras

Corn tortilla layered in cheese and shredded chicken, salsa verde, salsa roja 21

Villa's Enchiladas

(3) Corn tortillas, spicy pulled chicken or veggies, queso fresco, pico de gallo, crema, rice. Salsa Choice: Roja / Verde/ Mole 21

Mixtas Fajitas

Skirt steak, grilled chicken, wild shrimp, mixed bell peppers, mushrooms, served sizzling hot with fresh corn tortillas, crema and small guacamole 24

Chile Relleno

Stuffed poblano pepper with picadillo meat, melted cheese in tomato sauce and black beans 17

Mole Poblano

Thick rich mole sauce with 32 ingredients, grind roasted chiles, spices, nuts, seared-pan chicken breast and thigh topped with tortilla strips, side of rice 20

Villa Arrachera

Filet mignon, fresh cheese, chile toreado on rice and black beans 34

Paella Veracruzana

Veracruz style paella, epazote, Rice, lobster broth, chicken, chorizo, shrimp, clams, mussels, achiote, mixed veggies and pico de gallo 23

Camarones Al Ajo

Seared gulf shrimp, garlic, chili guajillo sauce, white wine, poblano rice, topped with mango roasted pineapples bell peppers, cilantro 22

Tacos de Mar y Tierra (serves two)

Combination of 10 soft corn tacos. Al pastor and crispy fish. Five of each. No substitution Served with Guacamole, fresh chips and three house made salsas 45

SIDES

Corn on a Cob 5

Mexican rice 3

Black beans & Queso fresco 3

Fried plantains & mole sauce 5

Hand cut French fries 5