

FOR THE TABLE

Guacamole Molcajete (Serves two)

Fresh homemade guacamole with home made corn tortilla chips & salsa 14 *

Duck Tacos (3)

Long Island Duck, cilantro, pico de gallo 14

Tacos De Chapulines (2)

Homemade corn tortilla topped with grasshoppers, guacamole, queso fresco 12 * (seasonal)

Botana Plantains (2)

Fried plantains stuffed with shrimp or carnitas 12

Salmon Tostadas (3)

Homemade crispy corn tortillas, guacamole fresh cheese and mix green salad 14

Salmon Ceviche

Salmon and fresh scallops marinated with pico de gallo, spice lemon juice, and fried plantain chips 12

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/ Spinach & mushroom/ Chicken** 13

SOUP & SALAD

Mexicana Salad *

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

Burrito Bowl *

black beans, Mexican rice with tomato cheese, sour cream choice of chicken, carnitas or spinach & mushrooms 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, fillet of sole 15

Vegetarian

CEMITA THE ULTIMATE SANDWICH

Sesame seed cemita bread, homemade chipotle, avocado, escabeche onions, seasonal papalo herb, shredded queso Oaxaca, ham with french fries

Choice of : **Milanesa Chicken/ Carnitas/ Al pastor** 17

MAIN COURSE

Villa's Enchiladas *

(3) Corn tortillas, queso fresco, pico de gallo, crema, rice.

Choice of: Duck 26/ Spicy pulled chicken/Veggies 21

Salsa Choice: Roja / Verde/ Mole

Mixtas Fajitas

Skirt steak, grilled chicken, wild shrimp, mixed bell peppers, mushrooms,, served sizzling hot with fresh flour tortillas, crema and small guacamole 26

Chile Relleno

Stuffed poblano pepper, melted cheese in tomato sauce and black beans choice of: chicken/ ground beef 17
shrimp 20

Mole Poblano

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

Villa Arrachera

Skirt steak marinated with wine based tequila, Mexican rice, finger potatoes, Chile toreados, queso fresco, guacamole, pico de gallo, scallion onion 26

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, clam juice, 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

Green Duck (serves two)

Half duck, green tomatillo salsa, escabeche onions, radish, fresh jalapeños, rice and beans with a side of corn tortillas 45

SIDES

Corn on a Cob 5 *

Mexican rice 3 *

Black beans & Queso fresco 3

Fried plantains & mole sauce 5

Hand cut French fries