

Orders are a la carte, made fresh from scratch. Order beans and rice separately. Salsas, tortillas, and chorizo are fresh and homemade.

## TACOS



MEAT ONLY \$2.50

WITH CHEESE \$3.00

ASADA - grilled steak

CHORIZO - homemade mexican sausage

PASTOR - marinated pork

CARNITAS - oven-roasted pork

POLLO - shredded chicken, chipotle, potatoes

CATFISH TACO - grilled catfish \$3.50

## QUESADILLAS



PLAIN QUESADILLA (CHEESE ONLY) \$4.00

VEGETARIAN QUESADILLAS \$6.00

CEQUESO - onions / *cebolla*

PIMIQUESO - green pepper / *pimiento*

QUESONGO - mushroom / *hongo*

ESPINACAS - spinach / *espinacas*

JITOMATADA - fresh tomato / *jitomate*

CACTUS - fresh cooked cactus leaf / *nopales*

PICOSITA - fresh jalapeños / *jalapeños*

CHIPOTLUDA - spicy homemade chipotle chiles

PASILLADA - fried dry chile pasilla

QUESAFRIJOL - black beans and cotija

cheese/ *frijol negro con queso cotija*

SUPER QUESADILLA \$6.50

onion, green pepper, mushroom, and cheese

MEAT QUESADILLAS \$6.50

CHORIQUESO - mexican sausage / chorizo

ASAQUESO - grilled steak / carne asada

KIKIRIQUESO - chicken / pollo

PASTORQUESO - marinated pork / pastor

CARNIQUESO - oven-roasted pork / carnitas

EXTRA-SUPER QUESADILLA \$9.50

onion, green pepper, mushroom, spinach, and chicken

## SOPES



served on a thick homemade corn tortilla

SOPE VEGETARIANO \$5.00

beans, cabbage, tomatoes, onions, sour cream, cotija cheese, and avocado

SOPE CON CARNE O CON NOPALES \$6.50

add meat or cactus to the vegetarian sope

## TOSTADAS



served on a crunchy corn tortilla

TOSTADA DE VERDURAS \$7.00

beans, cabbage, carrots, tomatoes, onions, sour cream, cotija cheese, and avocado

TOSTADA CON CARNE \$8.00

add your choice of meat to the tostada de verduras

TOSTADA DE FRIJOL CON QUESO \$3.00

pinto beans and cotija cheese

## TORTAS \$7.00



sandwiches made with meat of your choice, beans, cabbage, tomato, onion, pickled jalapeños, sour cream, mayonnaise, and mustard on a telera

ASADA - grilled steak

CARNITAS - oven-roasted pork

CHORIZO - mexican sausage

PASTOR - marinated pork

POLLO - chicken

PAMBASO \$8.00

torta with garlic potatoes and mexican sausage on bread dipped in a special mild chile sauce

VEGETARIAN TORTA \$6.50

beans, cheese, and vegetables torta

## ENSALADAS



large salads served with four corn tortillas

NOPALES \$7.50

fresh-cooked tender cactus, onion, tomato, cilantro, lime, serrano chile, and cotija cheese

GUACAMOLE \$7.50

diced avocado, onion, tomato, cilantro, and serrano chile

AGUACATE \$7.50

sliced avocado, onions, tomatoes, cilantro, lime, and jalapeño chile

CARNITAS SALAD \$15.00

aguacate salad with shredded oven-roasted pork and cabbage

## MORISQUETA \$6.50



white rice and black beans topped with salsa, fresh tomato, jalapeño, and cotija cheese

## ESPECIALIDADES DE LA CALACA

---

### **CEVICHE** \$12.00

fresh red snapper in lime juice, served with capers, tomato, cilantro, parsley and onions

### **EMPANADA DE PESCADO** \$17.00

a large corn tortilla filled with red snapper (marinated in herbs and garlic), onions, tomatoes, and fresh jalapeños, garnished with avocado and served with watercress salad and white rice

### **LEVANTA MUERTOS (RAISE THE DEAD)** \$17.00

black beans and white rice covered with grilled sweet peppers, onions, mushrooms, plantain, chicken, and tomatoes

### **ENCHILADAS MORELIANAS** \$17.00

fresh tortillas dipped in red guajillo sauce, fried and stuffed with cotija cheese, topped with chicken, carrots, and potatoes, sour cream, cotija and pickled jalapenos (medium spicy)

### **CAMARONES AL MOJO DE AJO** \$18.00

large shrimp cooked with garlic and chipotle chile, served with grilled onions and tomatoes, rice, and pico de gallo

### **COCHINITA PIBIL** \$18.00

Yucatecan dish of pork cooked in banana leaves and achiote sauce, garnished with orange slices and red onions, and served with black beans and cotija cheese

### **PUERCO EN CHILE NEGRO** \$20.00

tender grilled pork loin and mushrooms with a medium-spicy black chile sauce, garnished with grilled almonds and served with rice and tortillas

### **MOLE EN PIPIÁN** \$20.00

green mole made with fresh pasilla chile, green sweet peppers, lettuce, tomatillos, serrano chile, and spinach, served with chicken, rice, and tortillas (medium-spicy)

### **MOLE WITH BLACKBERRIES** \$20.00

black mole made with blackberries, dried pasilla, huajillo, negro, ancho, mulato, and arbol chile, served with chicken, pear, rice, and tortillas (medium-spicy)

## GRILLED DINNERS \$15.00



served with four corn tortillas

**MULA TERCA** - mozzarella cheese, steak, bacon, tomato, mushrooms / *queso, bistec, tocino, jitomate, hongos*

**ALAMBRE** - mozzarella cheese, onion, green pepper, mushrooms, steak, bacon / *queso, cebolla, pimiento, hongos, bistec, tocino*

**CHUZA RUSA** - mozzarella cheese, onion, green pepper, steak, and chorizo / *queso, cebolla, pimiento, bistec, chorizo*

**SARAPE** - mozzarella cheese, onion, green pepper, tomato, steak, bacon, and chorizo / *queso, cebolla, pimiento, jitomate, bistec, tocino, chorizo*

**POLLITA** - mozzarella cheese, onion, green pepper, mushrooms, chicken / *queso, cebolla, pimiento, hongos, pollo*

**VEGETARIAN GRILLED DINNER** - a variety of mushrooms, onion, fresh tomato and spinach, green pepper, mozzarella cheese.

### **MARISCADA (SEAFOOD GRILL)** \$16

onion, green pepper, chorizo, octopus, shrimp, dry chile pasilla, mozzarella cheese / *queso, cebolla, pimiento, chorizo, pulpo, camarón, chile pasilla*

## SIDES



**RICE** \$2.00

**BEANS (PINTO OR BLACK)** \$2.00

**TORTILLAS (each)** ¢.25

**SOUR CREAM** ¢.75

**COTIJA CHEESE** \$1.00

**MOZZARELLA CHEESE** \$1.00

**CHIPOTLE PEPPERS** \$2.00

**PICO DE GALLO** \$1.00

**CABBAGE** ¢.75

**TOMATO** ¢.75

**JALAPEÑOS** ¢.75