

All of our dishes are naturally gluten free. Please tell your server if you have allergies to certain foods.

Appetizers

ceviche* \$12

marinated mahi-mahi fish with lemon, red onions, capers, olive oil, and cilantro

taquitos dorados \$6

three crispy taquitos filled with a blend of ricotta cheese and epazote leaf or mashed garlic potatoes

totopos de carne de cerdo \$6

four small corn tortillas with pulled pork meat, onion, shredded carrot, cilantro, and avocado

tlacoyos \$6

two organic blue thick corn tortilla, stuffed with riccotta chesee or black beans. served with salsa, onions and cilantro

chapulines \$8

roasted grasshoppers with lime and chile, served with tortillas

At La Calaca Comelona, I feel a great responsibility to transmit the tastes and flavors permanently engraved on my palate and in my memory during my childhood in México. In the process of globalization we have lost many foods, and with these a certain part of our national identity is lost as well, as we use genetically altered products that have very little in common with their natural origins and flavors. Equally, with the fusions and techniques of the “New Cuisine,” we risk losing all the profundity of complex flavors, smells, colors, and textures that have developed over thousands of years.

I am also concerned with, and want to remain conscious of, using and supporting foods produced locally and sustainably, protecting forests, water, air quality, biodiversity, and our natural landscape, and joining the “Slow Food” movement and other organizations that are involved in such efforts. That is why we will use local and organic products whenever possible.

My pledge to you, the person who eats the food created here, is that you will have new experiences with, and a better understanding of, the full range of regional Mexican cuisines, as part of the daily pleasures of life and also to break down the existing stereotypes of “Mexican food.”

Everything that swims, grows, flies, or trots.....
into the pot!

Why “La Calaca Comelona” or “The Hungry Skeleton”?

I use “La Calaca Comelona” to acknowledge and pay homage to one of the greatest Mexican visual artists, José Guadalupe Posada (1852-1913), who created more than fifteen thousand magnificent engravings. With great artistry and a profound vision of everyday life, he translated popular sentiment into an art form. His extraordinary and popular “calaveras,” or “skulls,” with their satirical, biting, and magical personalities, permit us to see, through them, an eminently Mexican view of life, a national perspective straight from its people.

Death, according to Posada’s vision, takes on a dynamic reality that transforms itself into an inspiration for life. Thanks to Posada, Death fraternizes with the Mexican people and is a true companion down the pathways of life. This means that our dear departed friends and relatives can visit us every November 2nd, a day dedicated to the dead which has come down to us from pre-Columbian religious rituals. In this way “the bony one” roams freely around Mexico and has a rightful place amongst the living. We honor Death with cultural, artistic, political and gastronomic activities, in joyful coexistence.

Patricia Cabrera
owner & chef

*Consuming raw or undercooked, meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness.

Dessert

chocolate marble delight \$6

crustless confection of swirled chocolate, vanilla cream, baked firm and served by the slice

jericalla (cinnamon or chocolate) \$6

rich, creamy custard with delicate cinnamon or chocolate flavor, invented by the poet Sor Juana Inez de la Cruz

capirotada \$6

Mexican bread pudding made with white bread, raw brown sugar, cinnamon, and raisins, sprinkled with cotija cheese

taco \$3 **add cheese** .50

our classic taco served on a homemade organic blue corn tortilla, topped with onions and cilantro, with choice of beef, marinated pork w/pineapple, chicken, oven roasted pork, or chorizo

fish taco \$3 **add cheese** .50

grilled fillet, served with cabbage salad

quesadillas

veggie \$6

mushrooms chipotle pepper
spinach pasilla pepper
nopales black beans
jalapeños sliced pear

meat \$7

carne asada
pastor
carnitas
pollo
chorizo

extra super quesadilla \$13.5

onion, green pepper, spinach, mushroom, and choice of meat

enchiladas morelianas \$18

corn tortillas dipped in guajillo pepper sauce stuffed with cotija cheese and onions, topped with a grilled medley of chicken, potatoes, and carrots and finished off with crisp cabbage, sliced tomatoes, onions, jalapeños, and cotija cheese

camarones al mojo de ajo \$18

white prawns sauted in a garlic butter, and homemade chipotle sauce, served with cabbage salad

cochinita pibil \$20

tender pork wrapped in banana leaves and cooked in savory achiote sauce, garnished with orange slices and marinated red onions, served with refried black beans topped with cotija cheese

blackberry mole \$20

our very own mole sauce recipe made with a variety of dry and roasted chiles poured over grilled chicken breast, with rice, pear garnish and tortillas

corundas \$18

Masa dumplings wrapped in chard leaves served, with pork tenderloin medallions in a tomato sauce, sour cream, pinto beans, and cotija cheese

chile relleno de uchepo \$13

dried chile pasilla stuffed with sweet fresh corn tamale, topped with sour cream and cotija cheese, served with pinto beans and tortillas

levanta muertos \$13

layered black beans and white rice, topped with roasted vegetables, chicken, mild red salsa, and grilled plantains

tostada de verduras \$8.5

A layer of pinto beans topped with cabbage, shredded carrot, tomatoes, red onion, sour cream, and cotija cheese, piled high on a crunchy tortilla add your choice of meat for \$2

lengua \$13

savory sliced beef tongue slow-cooked in an almond sauce, made with roasted tomatoes, chipotle, and green olives, served with rice and romaine

morisqueta \$8.5

the perfect layering of our black beans and white rice, topped with mild salsa and cotija cheese, served with tortillas

sarape \$17

pastor, carne asada, and bacon, all mixed and grilled with onions, tomatoes, bell peppers and melted cheese, served with homemade tortillas

mariscada \$17

grilled bell peppers, onion, chorizo, octopus, shrimp, and meted cheese served with tortillas

veggie grill \$16

shitaki, oyster, portabello mushroom, tomatoes, organic spinach, onion and bell peppers mixed with mozzarella cheese, served with tortillas

empanada de pescado \$18

large corn tortilla filled with mahi mahi (marinated in herbs and garlic), onions, and tomatoes, pan fried and garnished with avocado, served with watercress salad and white rice

Salads \$9

large salads served with homemade corn tortillas

nopales - tender cactus with onion, tomatoes, cilantro, serrano chiles and a hint of lime, topped with cotija cheese

guacamole - diced avocado with tomatoes, onions, cilantro, and jalapeños

aguacate - slices of avocado with tomatoes, red onion, jalapeños, and cilantro, all tossed in lime juice and a pinch of salt

carnitas \$14 - carnitas pork, sliced avocado, tomatoes, onion, fresh jalapeños, cilantro, and cabbage, tossed with lime juice and pinch of salt

Sides

tortilla \$0.25

chipotle chiles \$2.5

habanero salsa \$2.5

jalapeños \$1.5

substitutions \$2.5

extra veggies \$1.5

meat \$2.5

children's menu \$6 (8 years and under)

Choice of three items:

rice, beans, enchilada, taco, quesadilla, chalupita



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Please be patient, our food is made to order.
Everything is from scratch.

Dinner Monday - Saturday 4 - close
Happy Hour 4 - 6 Mon - Sat
and 8 - close Mon - Thu

LIMIT THREE CARDS PER TABLE

No Reservations
18% gratuity may be added for groups of six or more.

We offer catering and private parties.