

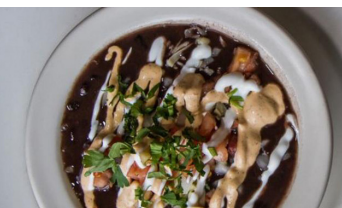
LENTEN SPECIALS



SOPA AZTECA

Strips of corn tortilla sautéed in a tomato base broth, seasoned with epazote. Served with sour cream & añejo cheese.

\$5 Cup \$6 Sm. Bowl \$7 Lg. Bowl



SOPA DE FRIJOL

Black beans, simmered with epazote, topped with spicy chipotle crema, sour cream, onions, cilantro & tomato.

\$5 Cup \$6 Sm. Bowl \$7 Lg. Bowl



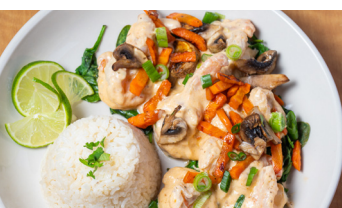
MERCADO BOWL

Black beans, white rice, roasted elote, seared cherry tomatoes, and grilled avocado, with queso fresco and cilantro. **\$18** Add shrimp for \$2



CHILE RELLENO DINNER

Two egg-battered poblano peppers stuffed with cheese. Topped with zesty tomato sauce, cilantro and sour cream. **\$20**



TILAPIA CHI-COCO

Tilapia sealed in scallion & olive oil. Poached in coconut milk & chipotle. On a bed of sautéed spinach. With mushrooms, carrots & a side of rice. **\$26**



FISH TACOS

Three lightly breaded or grilled tilapia tacos topped with fresh mango-cucumber pico de gallo. Served with a side of white rice & black beans. **\$20**



SHRIMP FAJITAS

Shrimp in a white wine marinade with onions, peppers, & tomatoes. Served with corn or flour tortillas, guacamole, cilantro, & sour cream. **\$27**



SHRIMP TACOS

Three sautéed onion & chipotle shrimp tacos topped with fresh avocado and cilantro. Served with black beans, rice, and a side of spicy Morita sauce. **\$22**



SHRIMP CESAR'S WRAP

Spinach tortilla stuffed with shrimp, cauliflower, broccoli, carrots, mushrooms, spinach, tomatoes, cheese, & onions. Served with chipotle sauce. **\$18**