

# LA CALLE

— COCINA MEXICANA —

## Starters

### Guacamole \$13.5

Avocado, red onions, jalapeños, fresh lime juice, cilantro served with homemade tortilla chips - Add mango \$3 pomegranate \$3 bacon \$3 corn \$3

### Nachos Callejeros \$14

Corn tortilla chips, Chihuahua and Monterey cheese, refried black beans, tomatoes, crema, queso fresco- Your choice of: Steak \$8 Chicken \$5 or Chorizo \$5

### Sopa de Vegetales \$10

Carrots, celery, onions, roasted tomatoes, white beans, & cilantro served with toasted crostini topped with Chihuahua cheese

### Elote \$7

Street corn on cob, coated with morita mayonnaise, cotija cheese, pequin pepper powder

### Queso Fundido \$14

Melted Chihuahua and Monterey cheese served with warm corn tortillas. Your choice of chorizo or mushrooms

### Empanadas del Dia \$13.5

*Ask your server-* filled with protein of the day, Chihuahua and Monterey cheese topped with cilantro, crema, queso fresco, scallions Served with a side of chipotle sauce

## Tacos de La Calle 3/order

### Bruselas Tacos 16

Herb marinated brussels sprouts topped with habanero pickled onions, radish salad, micro cilantro

### Pork Belly Tacos 17

Slow roasted pork belly topped with salsa macha, onions, jícama, cucumber, and lime garnished with micro cilantro

### Suadero Tacos 17

Braised beef brisket confit, grilled onions, topped with radish salad & micro cilantro

### Camaron Frito Tacos 18

Crispy beer battered shrimp with avocado, salsa verde, cabbage slaw, habanero pickled onions, a roasted chipotle mayo drizzle & micro cilantro

### Pescado Frito Tacos 18

Crispy beer battered fish topped with avocado, salsa verde, cabbage slaw, habanero pickled onions, a roasted chipotle mayo drizzle & micro cilantro

### Carnitas de Pato Tacos \$18.5

Duck confit, grilled onions, homemade mole sauce & micro cilantro

## Brunch Entrees

### Rancheros de la Calle 16

Sunny side up eggs, avocado, refried black beans, sincronizada, chorizo served with salsa martajada

### Omelet Doña 16

Eggs whites, spinach, grape tomatoes, oyster mushrooms, onions, poblanos peppers topped with Panela cheese, guacamole, & salad

### Omelet Don 16

Oyster mushrooms, grape tomatoes, onions, poblanos peppers, bacon topped with Chihuahua cheese & salsa martajada- served with home fries

### Brunch Enchiladas 17

Tortilla stuffed with Mexican style scramble eggs, black bean sauce topped with crema, queso fresco, pico de gallo & micro cilantro

### Torta de Desayuno 16

Herb ciabatta bread, scrambled eggs, bacon, onions, refried beans, morita mayo, avocado- served with French fries

### Chilaquiles con Huevo 16

Tortilla chips, fried eggs, and your choice of sauce (mole, verde, or rojo), crema, queso fresco, onions- Add steak \$8 chicken \$6 shrimp \$7

### Pork belly Caserola \$16

Hot skillet filled with pork belly, fried eggs, home fries, grilled onions, poblanos peppers, & Chihuahua cheese- Served with chips

### Steak con Huevos 19

Grilled NY vein steak, sunny side up eggs, drizzled with poblano chimichurri- Served with home fries

## Sweet Stuff

### Canasta de Churritos 11

Mini churros served with dulce de leche sauce and vanilla mascarpone whipped

### Mike's French Toast 14

Tres leches soaked brioche bread topped with vanilla mascarpone & mix berries- side of chamomile & thyme syrup

### Pancake de Pinole 13

Pinole pancakes topped with guava butter & mixed berries served with a side of chamomile and thyme syrup

### Fresh Fruit w Granola 12

Greek yogurt with pineapple, mixed berries, cantaloupe & granola, drizzled with a Chamomile and thyme syrup

Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health. a customary gratuity of 20% will be add to all parties of 6 or more guests.