

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

Pork Belly Tostada \$13.5

Pork belly, refried beans, salsa macha, onions, cucumbers, jícama, diced avocado, & queso fresco on a crispy corn tostada

Pelliscadaz de Maiz \$13

Thick corn tortilla, black beans, crema, queso fresco, & radish salad *Your choice of chorizo, chicken, 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.

Queso Fundido \$14

Melted Chihuahua and Monterey cheese served with warm corn tortillas- *your choice of chorizo or mushroom*

Elote \$7

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

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*

Pork Costillas \$14

Confit baby back ribs with a chipotle apple glaze reduction served with yucca fries

Sopa de Vegetales \$10

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

Ceviches

Aguachile de la Pasion \$16

Fresh fluke fish, passion fruit, aguachile, red onions, jícama, cucumbers, & mango served with tortilla chips

Ceviche del Dia MP

Ask server for more details

Ceviche de Camaron \$15

Shrimp, red onions, tomatoes, cilantro, serrano peppers, lime juice, avocado, radish salad, with a roasted tomato cocktail sauce- served with tortilla chips

Ensaladas

Ensalada Mixta \$13.5

Spring green mix topped with grape tomatoes, cucumbers, red onions, panela cheese, sliced avocado, and a lime vinaigrette dressing

Ensalada de Arugula \$14

Baby arugula topped with sweet potato, red onions, goat cheese, drizzled with an ancho chili pumpkin vinaigrette dressing

Enchiladas & Quesadillas

Enchiladas Verdes \$19

Corn tortillas filled with tender pulled chicken, crema, onions & queso fresco smothered in a verde enchilada sauce served with a side red rice

Quesadillas \$13

Corn tortilla filled with Chihuahua, Monterrey jack, & Oaxaca cheese *Your choice of: Chicken \$5 Steak \$8 Shrimp \$7 Brussels sprouts \$5*

Enchiladas de Mole \$20

Corn tortillas filled with tender pulled chicken, crema, onions & queso fresco smothered in a Mole enchilada sauce served with a side red rice

Enchiladas Rojas \$19

Corn tortillas filled with tender pulled chicken, crema, onions & queso fresco, smothered in rojo enchilada sauce served with a side red rice

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.

Plato Placero \$130

Grilled tomahawk, chorizo, panela cheese, guacamole, roasted potatoes, served with a side of ancho coffee demi glaze sauce, poblano chimichurri, and warm tortillas

Entrees

New York Strip Steak \$32

12 oz NY strip steak, served with grilled asparagus & roasted potatoes drizzled with a coffee ancho chile demi glaze

Branzino & Pipian Rojo \$35

Seared whole Branzino, finished with pipian sauce and herb salad served with sautéed baby carrots

Barbacoa de Cordero \$30

Braised lamb shank in adobo sauce, finished with onion & radish salad, salsa verde served with a side of sautéed baby carrots & warm corn tortillas

Pollo con Mole \$27

Half chicken pan roasted topped with homemade mole sauce & Panela cheese served with red rice & bean relish

Salmon a la Parrilla \$28

Marinated grilled salmon Al Pastor, served with broccolini and grape tomatoes, tomatillo relish, side of pineapple-lemon sauce

Cochinita Mixiote \$28

Slow roasted pork in a citrus achiote marinade topped with habanero pickled onions, cabbage slaw, served with black beans and warm corn tortillas

Tamal Vegetariano \$18

Homemade tamal stuffed with zucchini, grape tomatoes, onions, poblano peppers on red pipian sauce topped with arugula radish salad

Tacos de La Calle 3/order

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

Camaron Frito Tacos 18

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

Bruselas Tacos 16

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

Pork belly Tacos 17

Roasted pork belly topped with salsa macha, onions, cucumber, jicama lime, & micro cilantro

Suadero Tacos 17

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

Costilla Tacos 19

Braised short rib with dried chilies topped with homemade Mole, onions, radish salad, micro cilantro

Chorizo Tacos 16

Chorizo topped with grilled onions, radish salad, avocado slice, & micro cilantro

Carnitas de Pato tacos \$18.5

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

Sides

Guacamole 5

Pico de Gallo 5

Black beans 4

Red rice 4

Brussels sprouts 5

Yuca 6

Sodas

Mexican coke 4

Topo Chico 12oz 4

Jarritos Orange 4

Jarritos Pineapple 4

Lemonade 4

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