

Molkajete

APPETIZERS

Caldo de Gallina \$16

Hen broth, potato, carrot, celery, boiled egg, cilantro & scallions, white rice

Flautas (VG) \$15

Rolled crispy tacos, mash potato, fresh mozzarella, topped w/ lettuce, pico de gallo, sour cream, radish & cotija cheese

Guacamole \$14

Thinly sliced jalapeno, chopped red onion, cilantro and fresh lime juice, tortilla chips

Alitas Mexican Style \$15

Mexican style chicken wings, sesame seeds and homemade chipotle sauce (6pcs)

Alitas Habanero Mango \$15

Sauce

CEVICHEs

**Leche de Tigre \$24

Seafood marinated in traditional peruvian tiger's milk, yellow rocoto peppers, sweet potato & corn

**Ceviche Limeno \$25

Fish marinated in freshly squeezed lime juice, cilantro, aji panka & red onion, served w/ sweet potato, cancha & corn

**Aguachile \$20

Shrimp marinated in freshly squeezed lime juice, cilantro, jalapenos, red onion and cucumber topped w/ charred avocado

ENTREES

Molkajete \$35

Grilled NY steak, chorizo, queso frito, chicken, salsa ranchera, scallion, served with corn tortillas, rice & beans

Grill Salmon \$29

Grilled salmon, served with black rice & mango salad

Bisteck a la Mexicana \$28

NY, Steak, with peppers jalapeno, rice and beans, tortillas

Fajitas \$25

NY Steak or Shrimp
Green, Red, Yellow Peppers, onions served with Rice & Beans

Seafood Jalea \$26

Fried mixed seafood, fried yuca & salsa criolla

Arroz Chaufa

Vegetables \$12
Beef \$15
Shrimp \$18
Fried rice, scallion, carrot, green peas, peppers

Tacos (3)

NY, Steak \$15
Chorizo \$13
Shrimp \$18
Pescado \$18
with grill peppers, onion & avocado.

Roasted Half Chicken \$18

roasted half chicken served with rice & bean, green salad, corn tortillas

Lomo Saltado \$27

N.Y Steak sauteed on a wok, red onion, scallions, tomato, soy sauce, oyster sauce w/ white rice / baby potato

Enchiladas Suizas \$16

Shredded chicken with tomatillo sauce in a soft corn tortilla, cheddar cheese & sour cream served with rice & beans

KIDS MENU

Chicken finger & French fries \$15

SIDES

Tostones \$6

Mixed green salad \$6

Rice & Beans \$6

Fried Yuca \$6

French fries \$6

DESSERTS

Mil Hojas \$10

Tres Leches \$10

Executive Chef Hugo Garcia, Yovani Amiel

MOLKAJETE

COCKTAILS

PISCO SOUR	13.00
pisco, lime juice, egg whites, angostura bitters	
PREMIUM MARGARITA	13.00
Tequila, triple sec & Lime juice	
MEZCALITA	13.00
Mezcal, triple sec & Lime juice	
CLASIC MOJITO	13.00
Rum, simple syrup & Lime	
EL CHILCANO LOCO	13.00
Pisco, lime juice, ancho reyes, ginger ale	
RED SANGRIA	12.00
Fruits	
MICHELADA MOLKAJETE	11.00
Lime juice, Worcestershire sauce, clamato, tajin (choose your beer)	
MEZCAL PALOMA	12.00
Mezcal, lime juice, triple sec, jugo toronja	
PINA COLADA	10.00
Rum, Coconut cream & pineapple juice	
DAIQUIRI (MANGO, PASION FRUIT)	10.00
Rum, simple syrup, lime juice,	
RED WINE/WHITE WINE	

BEERS

CORONA / MODELO	6.00
CUSQUENA	6.00
HEINEKEN	6.00
CRYSTAL	6.00

SOFT DRINKS

COKE / GINGER ALE / SPRITE	3.00
JUICES (PASSION FRUIT / MANGO)	6.00
JARRITO LIME, MANDARINA, TORONJA	4.00
COCA COLA MEXICANA	4.00
INKA COLA	3.00
LIMONADA	4.00
PELLEGRINO	6.00
PINA COLADA VIRGEN	6.00

HAPPY HOUR MARGARITA, MEZCALITA, MOJITO \$8.0
FLAVOR \$1