

Salads

- 1. Ensalada de Fresa 9.95**
Strawberries, grapes, pecans and cheese on a bed of organic lettuce with strawberry vinaigrette
- 2. Ensalada De Mango 9.95**
Cucumber, orange, mango and jicama served over a bed of lettuce with tamarind vinaigrette, garnished with crushed almonds
- 3. Ensalada de Kale 9.95**
Organic baby kale, spinach and chard, sliced tomato, cheese, dried tomato, pecans with a balsamic vinaigrette

Appetizers

- 1. Quesadillas de Queso con Guaca 9.95**
Two flour cheese quesadillas with a 7oz. guacamole
- 2. Tacos Quiximos 8.95**
Sautéed mushrooms, Poblano pepper, epazote, garlic, onion, tomato, topped with a creamy cheese sauce served with salsa on the side
- 3. Flautas Ranchacuaro 8.95**
Three crispy rolled tortillas filled with shredded pork ribs and mole verde, topped with lettuce and cheese
- 4. Tostadas de Salpicon (served cold) 8.95**
Three crispy corn tortillas topped with a mix of shredded chicken, lettuce, avocado, onions, lime juice, cheese, tomato, olive oil, Jalapeño pepper
- 5. Tacos Marranos 9.95**
Pork marinated in achiote sauce topped with red onion, cilantro and pineapple
- 6. Tacos Mulin Chaai 8.95**
Shredded chicken with a complex Black Mole Sauce, topped with fresh cheese
- 7. Shrimp Tacos 9.95**
Sautéed shrimp topped with pineapple pico de gallo and a side of salsa
- 8. Sea Tacos 9.95**
Sautéed fish topped with cilantro, red onion, and a side of salsa
- 9. Tostadas de Ceviche de Salmon 10.95**
Three crispy corn tortillas with a spread of spiced mayonnaise topped with diced salmon cured in lime juice and a few drops of salsa mix with cucumber, onion, cilantro and avocado
- 10. Ceviche De Camaron 12.95**
Citrus marinated shrimp in a fruity sauce of mango, pineapple, cucumber and carrots, garnished with avocado and lime

Entrees del Mar

- 1. Pampano Rio Verde 22.95**
Whole Pampano pan fried topped with a cilantro sauce, served with rice and vegetables
- 2. Camarones Ixtapa 18.95**
Shrimp marinated in Guajillo and Morita pepper sauce, bell peppers, onion, cilantro on a bed of rice
- 3. Salmon Al Ajonjoli 19.95**
Salmon filet topped with sesame seed sauce served with rice and vegetables

Entrees de Tierra y Aire

- 4. Filete Prieto 18.95**
Grilled steak (New York) topped with cheese, dried tomato and a dark pasilla pepper sauce served with vegetables and rice
- 5. Carne Asada Azteca 17.95**
Grilled steak (New York) served with a cactus salad, guacamole, grilled baby onions, rice and beans
- 6. Filet Tajin 17.95**
Grilled steak (New York) topped with a sauce made of tomato, onion, cilantro, serrano pepper served with guacamole, rice and beans
- 7. Pechuga De Pollo Moctezuma 16.95**
Grilled chicken breast with a mix of Chihuahua cheese, Mexican sausage (chorizo) sour cream and pipian sauce, served with sautéed spinach and rice
- 8. Lomo de Puerco Poblano 17.95**
Pork tenderloin in a pumpkin seed sauce mixed with poblano pepper, corn and sour cream served with a mix of vegetables and sweet potato puree
- 9. Pollo Yucateco 15.95**
Grilled chicken prepared with achiote, topped with shredded red onion and served with rice, beans, and a side of habanero pepper sauce
- 10. Chiles Rellenos 14.95**
Two poblano peppers filled with your choice of chicken or ground beef topped with a red tomato sauce, served with rice and beans
- 11. Enchiladas De Chicken 14.95**
Three corn tortillas filled with chicken, topped with our delicious Black Mole sauce topped with fresh cheese and served with rice and beans
- 12. Entomatadas 14.95**
Three corn tortillas filled with chicken topped with a red tomato sauce (not spicy at all) topped with scrambled cheese served with rice and beans
- 13. Mole Negro Yolotl 16.95**
Chicken breast (bone-in) in our own delicious 32 ingredient Black Mole sauce served with rice and beans
- 14. Mole De Tamarindo 17.95**
Roasted Pork ribs (boneless) topped with Mole of tamarind, served with rice and beans

Platillos Sin Carne (No Meat)

- 15. Estacas de Portabella Mushrooms 15.95**
Sautéed strips of portabella mushrooms, poblano peppers, onions and bell peppers served with rice and beans
- 16. Enfrijoladas de Queso y Espinaca 14.95**
Four corn tortillas filled with Panela cheese, spinach, tomato and onions topped with a bean sauce and avocado served with a side of salad
- 17. Nopalitos 14.95**
Sautéed pieces of cactus paddles, corn, onion and garlic mix with salsa served with rice and beans
- 18. Chiles Rellenos 14.95**
Two poblano peppers filled with cheese topped with tomato sauce served with beans and rice
- 19. Enchiladas de Platano or Queso 14.95**
Three corn tortillas filled with fried plantains or cheese topped with our delicious black mole sauce topped with fresh cheese served with beans and rice

Desserts

Flan Yolo

Mango Cheesecake 4.95

Chocolate Mousse Cake

Kid's Menu

Served with rice and beans

Kids under 7 years old

5.95

Quesadillas de queso

Two cheese quesadillas

Quesadillas de queso con pollo

Two cheese quesadillas with chicken

Taquitos dorados de pollo

Two crispy rolled tortillas filled with chicken

Side Orders

Arroz	3.00	Frijoles (beans)	3.00
Moles (2 oz.)	3.00	Ensalada (side salad)	3.95
Xtra Hot Sauce (1 oz.)	2.00	Chips and salsa	3.95
Vegetables	3.00	(First Two on the house)	
Sauteed Spinach	3.00		

Drinks

Soda Coke, Diet Coke, Sprite 2.00

Aguas de fruta fresca

Daily selection of house made specialty beverages. Ask your server for Daily Selection

Café Coffee 2.00

Te Tea 2.00

Corkage fee: 2.00 per bottle (750ml)
2.00 per mix drinks
2.00 per six pack of beer
(fee goes to offset the cost of purchasing and replacing glassware as well as warewashing)