



REPOSADO

ALMUERZO

APERITIVOS ~ Small Plates

GUACAMOLE / 8

Avocado, cilantro, lime juice, shallots, tomato, Serrano chile, queso añejo served with freshly made chips

SOPITOS / 9

Three crispy masa delicacies topped with Asada & guajillo salsa, Carnitas & salsa fresca, Pollo & salsa verde

CALAMARES FRITOS / 9

Crispy masa crusted calamari, jalapeño remoulade

QUESO FUNDIDO / 9

Oaxacan style cheese fondue with rajas, shiitake mushroom, & handmade tortillas

CAYO DE HACHA Y CAMARÓN / 12

Scallops & prawns in tequila butter, sweet garlic, guajillo chile

EMPANADAS DE CORDERO / 9

Two braised lamb turnovers with chipotle, mint, figs, shiitake mushroom, served with roasted plantain & arbol sauce, sunflower sprouts

TACOS DE LA CALLE / 12

Four "street" tacos, Pollo & salsa verde, Carnitas, Pescado & mango salsa fresca, Asada & guajillo salsa

GORDITA DE LANGOSTA / 16

Maine lobster, sweet corn polenta, arugula, chile & cilantro oil served over thick handmade tortilla

CEVICHE DE HAUCHINANGO / 10

Red snapper, mango, habanero, pickled red onions

CÓCTEL DE CAMARÓN / 12

Prawn, avocado, Serrano chile, lime juice

ENSALADAS Y SOPAS ~ Salads & Soups

ENSALADA REPOSADO / 7

Baby greens, sweet peppers, tomato, radish, cornbread croutons, honey lime dressing

ENSALADA MIXTA / 10

Nopales, chayote, roasted corn, tomato, onions, queso fresco, chile lime vinaigrette

ENSALADA DE BETABEL / 8

Roasted beets with arugula, goat cheese, queso fresca, spiced walnuts, poblano chile, tossed in a mint vinaigrette
Grilled salmon / 16

ENSALADA CAESAR / 8

Romaine lettuce, fire roasted corn, pepita cilantro vinaigrette, queso añejo
Grilled chicken / 13 Salmon / 16 Shrimp / 16

TOSTADA ENSALADA

Baby greens, black beans, guacamole, pico de gallo, sautéed onions, queso añejo, cilantro vinaigrette Rotisserie chicken / 13
Grilled beef / 15 Grilled salmon / 17

SOPA AZTECA / 7

Traditional tortilla soup, chicken in a tomato broth with chile, queso fresca, avocado

VEGETARIAN MENU AVAILABLE UPON REQUEST

236 Hamilton Avenue
Palo Alto, CA 94301
(650) 833-3151

PLATOS TRADICIONALES ~ Traditional Style Plates

POLLO ROSTISADO CON PIPIAN / 13

Rotisserie chicken covered with a pumpkin seed sauce, with red rice & fresh corn tortillas

CHILE RELLENO / 13

Roasted poblano pepper, five cheese filling, topped with roasted garlic tomato sauce and pomegranate seeds, black beans, sunflower sprout & cabbage salad in kaffir lime vinaigrette

PESCADO ASADO / 14

Red Snapper marinated with achiote & citrus, accompanied with jicama mango pico de gallo, green rice & handmade corn tortillas

QUESADILLAS NORTEÑAS / 13

“Northern style” flour quesadillas filled with grilled shrimp, mushroom, roasted onion, Oaxacan cheese, accompanied with chile de arbol salsa, refried beans, guacamole, greens

CREPAS CON MARISCOS / 16

Two blue corn crepes filled with fresh crab, shrimp & red snapper, topped with poblano cream sauce, accompanied with jasmine rice with toasted corn

ENCHILADAS / 10

Two enchiladas topped with shredded rotisserie chicken, panela cheese, guajillo salsa, cilantro mint cabbage slaw, accompanied with black beans & red rice

COCHINITA PIBIL / 14

Pork marinated in achiote & citrus slowly braised in banana leaves, garnished with habanero and fruit, accompanied with rice & handmade corn tortillas

CARNE A LA PARILLA / 15

Adobo marinated grilled skirt steak, charro beans, fried chile guero, grilled spring onions, rustic salsa

TORTAS ~ Mexican Style Sandwiches on Homemade Telera Bread

With your choice of vegetable chips, apple chayote slaw, or small house salad

TORTA DE POLLO / 10

Grilled chicken breast, pickled onion, avocado, pico de gallo, queso fresco, lettuce

TORTA DE LOMO ROTISADO / 11

Rotisserie pork loin, grilled pineapple, chipotle relish, manchego cheese, avocado

TORTA DE MILANESA / 12

Breaded sirloin steak, pickled jalapeño, red onion, tomato relish, avocado, queso fresco and crema

SUPLEMENTOS ~ Sides & Extras

CRISPY PLANTAINS / 4

CREAMY SWEET CORN WITH RAJAS / 5

ELOTE ASADO / 6

Grilled corn on the cob, lime, butter, cream, queso

FRESH HOMEMADE CHIPS & SALSA / 3

RICE ~ Red or Green / 4

BEANS ~ Black or Refried Pinto / 4

FIRE ROASTED VEGETABLES / 5

BEBIDAS ~ Beverages

Fresh Squeezed Orange Juice / 4

Fresh Squeezed Grapefruit Juice / 4

Cranberry Juice / 3

Mimosa / 8

Chipotle Bloody Mary / 8

Lemonade / 2.75

Coffee – Equator Roasting Company / 2

Espresso / 2.75

Cappuccino / 3.5

Latte / 3.5

Mocha / 3.75

Mexican Mocha with Chipotle Spice / 3.75

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