

DINNER MENU

WE BUY QUALITY INGREDIENTS. WE GET GREAT PRICES FROM VENDORS WE'VE WORKED WITH FOR YEARS. AND WE WORK HARD TO OFFER EVERYTHING AT REASONABLE PRICES

STARTERS

GUACAMOLE 8.75

Made with fresh avocados every day

ELOTE 4

Corn on the cob with a tajin chili spread

SQUASH FLOWER RELLENO 10

Zucchini squash flowers, jack cheese, herbs, crema, pico de gallo

CEVICHE 14

Sole, fresh lime juice, jalapeños, cucumber, tomatoes & onions

CANTINA NACHOS 12

guacamole, jalapeños, onions, tomatoes, red sauce, black beans, cheese & sour cream

TAQUITOS 8.5

3 chicken or cochinita pibil taquitos, guacamole, sour cream

COMBO PLATES

1 Item ~11.50
2 Items ~14.75

PICK 2 SIDES

Spanish Rice / Anchoite Zucchini
Black Beans / Refried Beans

ADD \$1
Soup or Salad

TACOS

crispy chicken machaca
crispy chicken mole +50¢
crispy beef barbacoa +\$1
crispy black beans
grilled chicken
carne asada +\$1

TACOS

pork pibil +50¢
blackened salmon +\$1.5
baja fish +\$1

RELLENOS

traditional chile relleno
squash flower +\$1

ENCHILADAS

cheese
chicken machaca
beef barbacoa +\$1
chicken mole +50¢
oaxacan +50¢
suiza enchilada +\$1

We take pride in our food. We prepare things from scratch every day. We buy local when possible, like our tortillas (Marias), our breads (Larder Bakery) and our coffee (Gavina). Many of our recipes are regional - from Oaxaca (Mole), the Yucatan (Cochinita Pork Pibil) & Mexico City (Suisa Enchiladas).

ENTREES

(Add Soup or Salad for \$1)

ENCHILADAS DE OAXACA 14

Three white cheese enchiladas, tomato epazote sauce, avocado, crema & pico de gallo (add grilled chicken \$3)

FAJITAS 17.5

Chicken grilled with peppers & onions served with rice, beans, guacamole, sour cream & tortillas (sub steak for \$2 or tiger shrimp for \$5)

CARNE TAMPIQUEÑA 18.50

Grilled steak, enchilada queso in tomatillo sauce, chile relleno, guacamole, sour cream & tortillas

CARNITAS 16.5

Tender marinated pork, tomatillo salsa, rice, beans, guacamole, sour cream & tortillas

ARROZ CON POLLO 15.5

Chicken, bell peppers & onions sauteed in tomato jalapeño sauce, cheese, avocado, sour cream & tortillas

CHICKEN MOLE OXAQUEÑO 17

Grilled chicken in mole negro, cotija cheese, rice, black beans, pico de gallo, sour cream & tortillas

THE BEAST (A.K.A THE MOLCAJETE) 27

Steak, shrimp, chicken, relleno & guajillo chili sauce slow cooked in a sizzling molcajete, served with rice, beans & tortillas

COCHINITA PORK PIBIL 17

Oven roasted anchoite marinated pork slow cooked in banana leaves, served with pickled radish & tortillas

MANGO CHUTNEY SOLE 17

Pan fried sole, mango chutney, rice, spinach salad in lime cilantro dressing

BLACKENED SALMON 20

Grilled salmon, red peppers, zucchini & squash, served with a spinach salad

WINTER SPECIALS

BUTTERNUT SQUASH SOUP 9

With roasted pepitas, ancho chiles & crema

BLACKENED SALMON TOSTADA 19

Organic greens, avocado, heirlooms, cheese, rice, ginger vinaigrette

CARNE ASADA PROTEIN BOWL 14

Chopped steak, guacamole, cheese,

SOUPS & SALADS

SPICY BLACK BEAN SOUP 3.50 | 7

Made with fresh herbs and no animal products

TORTILLA SOUP 3.50 | 7

Tomato puréed, herbs, spices and no animal products

MAMACITAS CHICKEN SOUP 13.50

Veggies, rice, a sidebar of limes, cilantro, onions & jalapeños

ORGANIC BABY MIXED GREENS 7

Organic greens, red onions, baby heirloom tomatoes

TACO SALAD 13.5

Chicken, avocado, tomatoes, cheese, lime cilantro dressing (sub beef barbacoa or steak for \$2)

LIME CILANTRO CHICKEN SALAD 14.5

Avocados, tomatoes, lime cilantro marinated chicken

SANTA FE CHOPPED 14.5

Grilled chicken, black beans, cheese, corn, bell peppers, tomatoes, tortilla strips, chipotle dressing

SEARED AHI ARUGULA SALAD 18

Organic arugula, heirlooms and ahi over a flour tortilla with goat cheese



happy to accommodate gluten free dishes and food allergies so please ask us

BOWLS

- GARDEN VEGGIE BOWL** 12
Veggie wild rice with zucchini, squash sautéed in pesto sauce
- CARNE ASADA PROTEIN BOWL** 14
Chopped steak, guacamole, cheese, lettuce, black beans & pico de gallo
- BLACKENED SALMON PROTEIN BOWL** 14.50
Avocado, pickled cabbage, tomatillo salsa
- BLACKENED TILAPIA BOWL** 13.50
Wild veggie rice & roasted corn served in a hot skillet
- CHICKEN FAJITA BOWL** 12.50
Guacamole, grilled bell peppers & onions, rice and black beans

TOSTADAS

- TOSTADA DE LA CASA** 10.5
beans, jack & cheddar cheese, tomatoes, guacamole & sour cream
- CHICKEN MACHACA TOSTADA** 13.5
beans, jack & cheddar cheese, tomatoes, guacamole & sour cream
- BEEF BARBACOA TOSTADA** 15.5
beans, jack & cheddar cheese, tomatoes, guacamole & sour cream
- FAJITA TOSTADA** 14.5
grilled chicken, bell peppers & onions (sub steak for \$2 or shrimp for \$5)
- BLACKENED TILAPIA TOSTADA** 17
organic greens, avocado, heirlooms, cheese, rice, ginger vinaigrette

BURRITOS (Add Soup or Salad for \$1)

- MAKE YOUR OWN BURRITO** 6.50
Beans, rice and add what you like (see add ons below)
- POLLO ASADO BURRITO** 11
Black beans, avocado, jack cheese and pico de gallo (sub steak \$2)
- BAJA FISH BURRITO** 11.75
Batter fried sole, oaxacan slaw, avocado, creamy chipotle, rice
- KITCHEN BURRITO** 15.50
Chicken machaca, rice, beans, sauce, guac & sour cream, onions (sub steak \$2)

QUESADILLAS (Add Soup or Salad for \$1)

- CHEESE QUESADILLA** 8.5
Served with fresh guacamole & sour cream
- MOLE NEGRO CHICKEN QUESADILLA** 12.5
Mole negro made from scratch, guacamole & sour cream
- SPINACH, MUSHROOM, ONION QUESADILLA** 12.5
Served with guacamole
- CHICKEN FAJITA QUESADILLA** 12.5
Grilled with bell peppers & onions, guacamole & sour cream (sub steak \$2)

Tostada, Burrito, Quesadilla & Salad Add Ons

Chicken ~\$3	Sauteed Veggies ~\$4	Grilled Shrimp ~\$7
Beef barbacoa ~\$5	Grilled Mushrooms ~50¢	Grilled Salmon ~\$7
Grilled steak ~\$5	Grilled onions ~50¢	Guacamole ~\$1
Pork pibil ~\$4	Anchote Zucchini ~\$2	Avocado ~\$1
Cheese ~75¢	Anchote Sole ~\$5	Sauce ~\$1

FAVORITES

- CHICKEN MOLE COMBO** ~15.5
crispy taco, mole enchilada, rice, pico de gallo
- SEARED AHI TACOS** ~18
two sesame crusted ahi tacos on flour tortillas with organic arugula & herb pesto salsa
- ENCHILADAS CHICKEN SUIZA** ~16.5
two enchiladas suiza served with avocado, pico de gallo, rice & black beans

VEGETARIAN DISHES (Add Soup or Salad for \$1)

- BLACK BEAN TACOS** 14.5
Two black bean tacos, served with organic greens & rice
- OAXACAN ENCHILADA & BLACK BEAN TACO** 14.5
With rice & an organic baby mixed green salad
- GARDEN BURRITO** 14.5
Spinach, mushrooms, tomatoes, cheese, guac, rice, beans tomatillo sause

MEXICAN BREAKFAST

- HUEVOS RANCHEROS** 9.50
Eggs over easy, tomato jalapeno sauce, rice, beans & tortillas
- CHILAQUILES VERDES** 9.50
Crispy corn tortillas sautéed in salsa verde, eggs sunny side up, jack cheese, sour cream. Served with pico de gallo & black beans
- CHORIZO & EGGS** 9.50
Served with rice, beans & tortillas

\$6.50 KIDS PLATES

- for kids 12 and under
- TAQUITOS** two chicken taquitos, rice & beans
- CHEESE QUESADILLA** served with rice & beans
- BEAN & CHEESE BURRITO** with side of spanish rice
- CHICKEN TACO PLATE** with rice & beans
- GRILLED CHICKEN** with rice & beans

SEASONAL VEGETABLES & SIDES

- Black or Refried Beans ~3.5 ♦ Spanish Rice ~3.5
- Anchote Sautéed Zucchini ~5 ♦ Guacamole ~2.5
- Sauteed Spinach ~5 ♦ Seasonal Veggies ~5
- Fresh Cut Fries ~3 ♦ Citrus Slaw ~4
- Pico de Gallo ~4

DESSERTS

- FLAN** traditional carmelized custard ~5.50
- MUDSLIDE** hot fudge brownie sundae ~6
- CHURRO CHIPS** cinnamon & sugar ~4



Alejo is our head chef. He runs things with his 2 brothers, Ruben and Roberto. The three brothers ("Tres Hermanos") grew up on a large family farm in Oaxaca. Alejo's bisabuela (great grandma) ran the farm and raised the three boys. She loved to cook with farm fresh ingredients. She was good at it. She taught the boys her recipes. Fast forward to the West L.A. where they now carry on her tradition. Viva Tres Hermanos!