

# Comidas- mains

that little mexican place

**pozole**-a thick, hearty main course soup with shredded pork and hominy. Served with lettuce, corriander, radish, lime and pico de gallo. *gluten free*. \$26

**quesadilla de carne asada**- spice rubbed steak, grilled then toasted with two cheeses in a folded flour tortilla. \$30

**mole del dia**- chicken breast served with a complex sauce of chillies, spices and popetas. \$34

**asado de borrego**- smoked lamb shank braised with chipotle. *gluten free* \$36

**chimichanga de nopales**- sauted cactus, mushroom and chayote squash, rolled into a flour tortilla with mexican rice and beans, then baked. *vegetarian* \$30

**burrito de pescado a la veracruzana**. snapper cooked in a spicy tomato and chilli based sauce with olives with black beans. rolled into a flour tortilla. \$33

**tamal de frijol negro**. steamed bread made from corn masa, stuffed with black beans and topped with salsa veracruzana. *vegetarian*. can be made vegan friendly. *gluten free* \$25

**chile en nogada**- poblano chile stuffed with pork, tomato, apple, peach and pear. served with a sauce made from walnuts and sour cream. this is a very traditional dish originally designed to look like the mexican flag. *gluten free*. \$29

**sides:** sour cream \$2.50; guacamole; \$5 flour tortillas (each) 10" \$2; corn tortillas (4) \$5; corn chips \$4; side salad \$7; refried beans \$4, sliced jalapenos \$2.50, black beans \$4; rice \$5; salsas complimentary.