

# entradas

available lunch (weekends) and dinner

that little mexican place

## botanas (dips)

**queso fundido.** melted cheese dip, served with house made tortilla chips. *vegetarian. gluten free* . \$16 (add house made chorizo \$4)

**guacamole a la mesa.** guacamole made fresh at your table. served with house made tortilla chips. *vegetarian. gluten free* . \$16

## antojitos (little whims)

**taco de carnitas pequeno.** small house made tortilla with shredded pork and salsa verde. *gluten free.* \$8

**empanadas de cangrejo.** maize turnovers filled with crab meat. *gluten free.* \$14

**jalapenos rellenos.** breaded jalapeno peppers, stuffed with a blend of cheeses, served with sour cream. *vegetarian.* \$15.50

**albondigas.** mexican meatballs, served simmering in grilled tomato and chipotle salsa. \$16

**ceviche.** sea scallops cured in citrus, served with mango salsa and sriracha. *gluten free* \$12

**chorizo en vino.** chorizo sausage simmered with olives in red wine \$14

**tamal de cabra.** shredded goat tamale with salsa roja. \$9

**quesadilla de cuiflacoche.** mexican "truffle" and cream cheese between two toasted house made tortillas with guacamole. *gluten free* \$12.