

**WHITEXIC  
GANS**



*Mexican Food*

BRUNCH · LUNCH · DRINKS · FRIENDS

# Para la mesa



## **GUACAMOLE (V, GF)**

**\$13**

Avocados, cilantro, onion, lime juice, jalapeno.

## **TRIO DE GUACAMOLES:**

**\$17**

(Trio of tasting chef selection).

## **TROPICAL:**

Mango, jícama, grilled pineapple, pomegranate and pumpkin seeds. (V, GF).

## **ATÚN:**

Tuna tartare, ginger, sesame oil cucumber (DF).

## **PANCITA:**

Crispy Pork belly, lime spice blend (DF, GF).

## **TORTITAS DE PLATÁNO (VEG):**

**\$10**

sweet plantain patties, panko crusted black bean, cream cheese, cilantro aioli.

## **JALAPEÑOS RELLENOS (VEG):**

**\$14**

Panko crusted, trio of cheeses, grilled corn, chile guava dipping sauce.



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### **TUNA TOSTADITAS:**

**\$16**

Mini flour tostadas, pan seared tuna loin, sushigrade, adobo chile, mango.

### **COSTRA DE QUESO CON PULPO MAYA (GF): \$16**

Chihuahua cheese crust mini tacos, grilled octopus, citrus marinade.

### **EMPANADAS (CORN MASA TURNOVERS)**

### **FLOR DE CALABAZA:**

**\$10**

Saute squash blossom mushrooms, chihuahua cheese, truffle.

### **TINGA POBLANA:**

**\$10**

chorizo, Chihuahua cheese. (GF)

### **FLATUTITAS DE POLLO:**

**\$14**

Pulled chicken, corn, cheese, caramelized onions, velvety black bean,

### **EZQUITES (V,GF):**

**\$12**

Corn kernels, chipotle aioli, crema, queso fresco, chile dust.

## *De la huerta.*

### **SOPA AZTECA (GF):**

**\$15**

Northern style tortilla soup, red chile broth, shredded chicken, rice, corn, frizzled tortillas,

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### **CREMA DE CALABAZA (GF):**

**\$14**

Cream of pumpkin, queso fresco, pomegranate seeds, panela cheese, croutons.

### **ESCAROLAS CON CALAMARES CRUJIENTES: \$16**

Frisse, crispy calamari, miso/habanero vinaigrette, avocado, grape tomatoes, cotija

### **ENSALADA DE CACAHUATE:**

**\$14**

Mix greens, toasted peanut vinaigrette, queso fresco, corn, avocado, frizzled tortillas.

## *De la cevicheria.*

### **CEVICHE SAL Y LIMÓN (GF, DF):**

**\$19**

Cured sea bass in lime, shrimp, octopus, grape tomatoes, sweet potato, serrano chiles,

### **PUERTO DE MARISCOS (DF):**

**\$21**

Cured sea bass in lime, poach shrimp, fried calamari, red onion, cilantro,

### **AGUACHILE DE CACAHUATE (DF, GF):**

**\$20**

Shrimp, sea bass cured in lime, ginger/peanut salsa, serrano chiles, red



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### **BRANZINO A LA TALLA:**

**\$42**

Grilled blackened whole Branzino, filled with rice, shrimp, black beans, sweet plantain.

### **SALMÓN DE PUERTO (GF):**

**\$30**

Salmón filet, spice blend dust, sweet potato hash.

### **QUESADILLA DE BARBACOA:**

**\$22**

Braised short ribs and chuck, banana leaves, beer, oregano, Mexican cheese, caramelized.

### **ENTRAÑA MESTIZA (GF):**

**\$40**

Grilled skirt steak, adobo dust, cilantro chimichurri, chicken mole enchilada.

### **RIBEYE CON CHILAQUILES (GF):**

**\$43**

Ribeye steak, tinga poblana chilaquiles, habanero aioli.

### **AVE A LA PARRILLA:**

**\$28**

Pan seared boneless half chicken, passion fruit/chile de arbol butter sauce, sweet potato.

## *Del comal*

### **TLAYUDAS (FLOUR TORTILLA WITH BLACK BEANS, MEXICAN STYLE PIZZA)**

### **RAJAS POBLANAS:**

**\$12**

Fire roasted poblano, caramelized onions, corn, mushroom, mexican cheese.

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**CAMARÓN:****\$15**

Saute shrimp, chipotle guava, baby spinach, pico de mango, cotija.

**CARNE ASADA:****\$16**

Hanger steak, caramelized onions, Mexican cheese, salsa verde. (GF)

**TACOS (MADE WITH NIXTAMAL)****AGUACATE:****\$12**

Crispy avocado, apple/jicama coleslaw, queso fresco. (VEG).

**CAMARÓN:****\$14**

Saute shrimp, pumpkin seed salsa, Mexican cheese, roasted poblanos.

**SALMÓN AL PASTOR:****\$15**

Pan seared salmon, achiote rub, guacamole, pineapple escabeche, habanero aioli. (GF).

**POLLO:****\$13**

Adobo chicken crackling, guacamole, grilled pineapple, cotija cheese, chipotle.

**CARNE ASADA:****\$16**

Grilled skirt steak, rajas poblanas, cheese crust.

**BARBACOA:****\$13**

Braised beef, beer, banana leaves, cilantro, red onions.

**CHICHARRÓN:****\$13**

Crispy pork belly, guacamole, pico de mango, oregano pickled onions,

## De la chef

### **ENCHILADAS DE MOLE:** **\$20**

Corn tortillas, Mexican cheese blend, cilantro, red onion, mole poblano.

### **ENCHILADAS VERDES:** **\$22**

Corn tortillas, pulled chicken, rajas poblanas, salsa verde, au gratin.(GF)

### **PLAYA JULIETA:** **\$32**

Pan seared diver scallops, chile morita, cream cheese corn cake, avocado mousse.

### **PULPO A LAS BRASAS (GF):** **\$37**

Grilled octopus, papas bravas, cilantro chimurri de limón amarillo.

### **MARISCADA:** **\$32**

Birdnest Pasta tomato/chipotle broth, pan seared sea bass, grilled shrimp, octopus, rajas.

## De la repostería.

### **PASTEL DE MORA:** **\$10**

Blueberry corn cake, cream cheese, vanilla ice cream.

### **TAMAL DE CHOCOLATE:** **\$10**

Dark chocolate flourless brownie, walnut/nutella filling, vanilla ice cream,

### **CHURROS:** **\$10**

Mexican stick donuts, cinnamon dust, dulce de leche.



# Para acompañar

## ARROZ VERDE (V,GF):

Cilantro rice.

\$7

## FRIJOLES REFritos (V,GF):

Refried black beans.

\$7

## PLATÁÑOS FRITOS (V,GF):

Sweet plantains, crema, queso fresco.

\$8

## YUCA FRITA (V,GF):

Fried yuca, spice blend dust, cilantro aioli.

\$7

## PAPAS BRAVAS (V,GF):

Mexican homefries, queso cotija.

\$7

## PAPAS TRUFADAS (V,GF):

French fries, truffle aioli.

\$10

## SALTEADO DE VEGETALES (V,GF,DF):

Saute market vegetables, roasted garli onions.

\$7



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# Del bar cocteles

## **WHITEXICANS:**

**\$15**

equila with an infusion of sour guava, rosemary, lime and agave. Fragrant, citric, herbal notes.

## **SUAVE PAPI:**

**\$15**

Mezcal and tequila infusion with tamarind, habanero combined with pineapple ,lime and agave.

## **CARAJILLO:**

**\$14**

Tequila, espresso, and licor cuarenta y tres, Coffee, vanilla, caramel.

## **MEZCAL SOUR:**

**\$15**

Mezcal, passion fruit, lime, egg white, agave, angostura. Elegant, different, refreshing.

## **PIPIRIS NICE:**

**\$15**

Martini vodka, dry vermout, sweet guava, lyche, lime and agave. Fresh,sweet, tropical.

## **DALE MAMI:**

**\$15**

Rum, mango, coconut, pineapple and lime. Creamy, sweet, caribbean vibe.



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### **BESITO EN LA BOCA:**

**\$15**

Rum infusion made with hibiscus flower, red berries, pineapple, lime and agave.

### **OAXACA OLD FASHIONED:**

**\$14**

Mezcal, agave, angostura, orange bitters. Strong, elegant, enjoyable.

### **MARTINI DE HORCHATA:**

**\$15**

Rum, banana liquor, espresso, agave. Creamy, special, crisp.

### **NEGRONI DE MAÍZ:**

**\$15**

Corn whiskey, Campari, Vermouth Rosso Character, creative, relaxing.

### **CANTARITO / CANTAROTE:**

**\$15- \$55**

Traditional Mexican drink made with tequila, grapefruit, lime, agave top with grapefruit soda. Traditional, refreshing, authentic.

### **MARGARITA:**

**\$10**

Tequila, triple sec, lime and agave. creamy, special, crisp.

### **MEZCALITA:**

**\$14**

Mezcal, triple sec, lime and agave. Smoky, refreshing, citric.

### **ESPRESSO MARTINI:**

**\$15**

Vodka, kahlua, espresso and agave Smooth, coffee, flavorful.

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**MARTINI SUICIO:** **\$14**

Vodka, dry vermouth, and olive brine. Crisp, and irresistibly sophisticated.

**COSMOPOLITAN:** **\$14**

Vodka, triple sec, lime, and cranberry. Fruity, and elegantly.

**MOJITO:** **\$10**

Rum, lime, agave, and mint leaves. Fresh, vibrant, and refreshing.

*Cervezas* **\$7**

Corona ■ Tecate ■ Pacifico ■ Victoria ■ Dos X Monopolio ■ Modelo Negra ■ Modelo Especial ■ Athletic (non-alcoholic 0.5%).

**SIN ALCOHOL:**

☀	Coke	<b>\$6</b>
☀	Sprite	<b>\$6</b>
☀	Jarritos	<b>\$3</b>
☀	Diet Coke	<b>\$6</b>
☀	Agua de Jamaica	<b>\$6</b>
☀	Agua de Horchata	<b>\$7</b>
☀	Sparkling Water	<b>\$7</b>

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