

MUNDIAL

Cocina Metiza

www.mundialcocinametiza.com

Desayunos

El Mozzer

Poached eggs on a sweet bun with sauté shiitake and portobello mushrooms, queso caribe grilled zucchini, and yellow squash with a morita sauce...11

Albañiles Encobijados

Three crêpes filled with scramble eggs, black beans, and pasilla sauce, garnish with pico de gallo, and guacamole...11

Omelet de Cangrejo

Crab meat, cream cheese, poblano and bell peppers, epazote, and cilantro...12

Omelet Granjero

Chorizo, bacon, pork tenderloin medallions, spicy cheese, onions, black beans, corn, tomatoes, and salsa Azteca...12

Pancake Parfait

Layers of Yogurt, wild berries, Dutch pancakes, dry fruits, granola, and rompopcajeta sauce...9

Chilaquiles

Red or Green crispy tortilla topos, pork machaca, and choice of eggs...11

Caserola Azteca

Layers of huitlacoche, squash blossom, baby spinach, black beans, Oaxaca cheese, crispy tortilla and salsa Azteca baked to order...11

Huevos Mestizos

Eggs cooked in tomato-garlic puree with manchego cheese, and poblano strips...11

Frittata Campestre

Egg whites soufflé with baby spinach, grilled nopales, queso Oaxaca and baked in a clay pot topped with succotash ...12

La Manina

Sunny side eggs, Black bean tamal, chilorio, queso fresco and salsa ranchera...11

Huevos Norteños

Two sunny side eggs, potato cake, jalapeño sofrito, and chorizo with cascabel morita sauce...11

Sopa Y Ensaladas

Sopa del Día...5

Ensalada Mediterranea

Mediterranean bulgur, mix greens, root vegetables, and pico de gallo on a bed of roasted beets...9

Ensalada India

Mesclun, fresh corn, mango, jicama, red peppers, tomatoes, tortilla topos, and cilantro vinaigrette...9

Pollo a la Parrilla en Ensalada

Grilled chicken breast marinated in tomatillo-jalapeño vinaigrette, baby spinach, cucumbers, shaved egg, chipotle peppers, sun-dried tomatoes, panko crumbs, and asiago cheese dressing...11

Ensalada de Asada

Grilled outerskirt steak, hearts of palm, mesclun, shiitake mushrooms, nopales, pineapple, red onion, tossed in a honey balsamic vinaigrette....11

Aperitivos

Queso Fundido

Layers of frijoles puercos, chorizo, Poblano strips, and queso Oaxaca...9

Champiñones Silvestres

Wild mushrooms sauté with fresh nopales spinach, habichuelas, garlic, and chile de arbol...8

Garnacha Trío

Three Corn masa pockets stuffed with Oaxaca cheese, cuítlacoche, squash blossom, potato-chorizo, watercress salad, and arbol pepper cream sauce...11

Hummus Píicante

Traditional hummus infused with chipotle peppers served with sweet potato & roasted pumpkin salsa, and crispy pita chips...8

Blue Marlin Ceviche

With octopus, mussels, and clams marinated in citrus segments, pico de gallo, and oregano-olive oil...12

Accompañamientos

Bacon...4

Chorizo...4

Steak...6

Potato Hash with poblano strips...4

Guacamole...8

Fried Plantains...4

Platillos

Tampiqueña Sinaloense

Angus outerskirt steak with sauté corn, black beans, potatoes, and poblano strips, grilled tomatoes & knob onions, with salsa Azteca...22 half order...11

Camarones Mayas

Grilled shrimp with fresh romeritos, shallots, asparagus, roasted red peppers, and bacon Swiss chard fried rice...21 half order...11

Quisado Español

Jamón Serrano, chorizo, huevos ahogados, potatoes, rustic tomatoes, navy beans in a tequila sun-rise romesco sauce...15

Bebidas

S. Pellegrino sparkling mineral water...5

Soft Drinks...Orange, coke, diet coke, and sprite...2

Lemonade...2

Herbal Tea...2

Raspberry Ice Tea...2

Cinnamon Coffee...2

Orange Juice...3

Espresso (Double shot)...3.50

Caffé Latte & Cappuccino...4.25