

# MUNDIAL

Cocina Mestiza

[www.mundialcocinamestiza.com](http://www.mundialcocinamestiza.com)

## Appetizers

### Mejillones con Pulpo en Esquítes

Prince Edward mussels, octopus, fresh corn, epazote, scallions, garlic, white wine and amaxito citrus...12

### Queso Fundido

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

### Garnacha Trío

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

### Fritas de Hunzontles

Fresh hunzontles, wild mushrooms, Manchego, and epazote fritters, with chipotle aioli...9

### Hummus Picante

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

### Calamares Caribeños

Fried calamari with gandules, rajás, and jalapeño in a white wine sauce...9

### Champiñones Silvestres

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

### Ceviche de Marlin Azul

Blue marlin, shrimp, octopus, and clams marinated in citrus segments, pico de gallo, and oregano-olive oil...12

## 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 totopos, and cilantro vinaigrette...9

## Pastas & Platos Vegetarianos

### Tortelloni Poblano

Lemon-garlic tortelloni, kabocha squash, baby corn, bamboo shoots, leeks, artichokes, carrots with poblano mole and sweet soy sauce...16 shrimp...21

### Ravioli de Huerta

Apple-apricot ravioli with veal sweetbreads, shallots, asparagus, roasted red peppers, and ancho demi glaze...18 without sweetbreads...16

### Tamal Uchepo con Salsa Mixteca

Fresh Corn tamal with spicy mixteca sauce, Mexican zucchini, chayote, carrots, roasted red peppers, shallots, spicy mixteca sauce, topped with crème fraiche and queso fresco...17

## Carnes Y Aves

### Pollo en su Nido

Half of chicken poached & roasted stuffed with black beans, corn, onions served with a mix of parsnips, rutabaga, turnips, celery root, and Oaxaca beurre blanc sauce...19

### Paella al Mexicana

Saffron arborio, alligator sausage, littleneck clams, mussels, prawns, pork, and chicken...24

### Costillas de Borrego en salsa de Pasilla

New Zealand rack of lamb marinated Armenian style with potato-rajas gratin and pasilla-cascabel cream sauce...22

### Chile en Nogada

Sweet poblano pepper stuffed with ground beef and pork, orchard fruits, raisins, almonds, and plantains topped with sherry-walnut cream sauce and pomegranate seeds...19

### El Vaquero

Grilled cowboy steak with macaroni strudel, kung pao stir fry vegetables, and pasilla demi glaze...23

### Tampiqueña Sinaloense

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

## Mariscos Y Pescados

### Camarones Mayas

Grilled shrimp with fresh romeritos, shallots, asparagus, Roasted red peppers, and bacon Swiss chard fried rice...21

### Mixiote de Pez Sierra con Succotash

Escolar fillet served on a bed of roasted beets, topped with butternut squash, onions, garlic, fresh corn, lima beans, and red peppers...21

### Trucha Alpina en Escabeche

Pan-seared Arctic chard with crab lump meat-potatoe mash, pepper escabeche, and fried leeks...22

### Camarones Catalanes

Sauteé Shrimp with tomatoes, shallots, parsley, potatoes, and ancho peppers with a almond mole sauce finished with saffron cream sauce...21

## Accompañamientos

Fried plantains...4

Fresh Nopales with cauliflower ...4

Potato Hash with poblano strips...4

Guacamole...8

## 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

Orange Juice...3

Cinnamon Coffee...2

Espresso (Double shot)...3.50

Caffé Latte & Cappuccino...4.25