

MUNDIAL

Cocina Mestiza

www.mundialcocinamestiza.com

Aperitivos

Huauzontles Capeados

Fresh huauzontles, asiago, parmigiano-reggiano cheese, and arborio rice croquette, shaved boiled egg with pasilla sauce and white truffle oil ...9.5

Garnacha Trío

Variety of three Corn masa pockets stuffed with Oaxaca cheese, cuítlacoche, squash blossom, Chorizo & potato, microgreens, and guajillo arbol cream sauce...12

Hummus Píicante

Chipotle pepper hummus infused with Mexican spices, topped with fresh pears, chayote, mint yogurt compote and balsamic reduction with crispy pita chips...8.5

Empanada de Salmon Ahumado

Smoked Atlantic salmon, goat cheese, spinach, and yellow peppers empanadas with cucumber -mango & oregano relish and cilantro-lime cream sauce...12

Calamares Yucatecos

Cajun spice fried calamari with roasted red peppers, garlic chips, shallots, gandules, capers and jalapeño aioli...10

Ropa Vieja

Strips of hanger steak simmered in red wine, mire poix, green peppers served over sweet plantains topped with pico de gallo, queso fresco and chipotle mayonnaise...9.5

Champiñones Silvestres

Wild mushrooms sauté with fresh nopales spinach, carrots, lima beans, garlic, and chile de arbol...8.5

Ceviche Mundial

Whitefish, shrimp, octopus, mango, red onions, pico de gallo, grapefruit, and orange in an oregano & carrot escabeche...13

Sopa Y Ensaladas

Sopa del Día...5

Ensalada de betabel

Oven roasted golden beets over a bed of baby spinach, manchego cheese, walnuts, dry cherries, red onions, poached pears tossed with tamarind vinaigrette...10

Ensalada India

Mesclun, roasted fresh corn, mango, jícama, black beans, red peppers, tomatoes, tortilla totopos, and honey-cilantro vinaigrette...9

Platillos Vegetarianos

Caserola Azteca

Layers of huitlacoche, squash blossom, wild mushrooms, baby spinach, black beans, nopales, fresh corn, Oaxaca cheese, crispy tortilla and artichoke molcajete sauce baked to order...17

Ravioli de Espinacas

Spinach ravioli, acorn squash, portabello caps, asparagus and parmigiano-reggiano tossed in vodka roasted red pepper béchamel...17

Tamal de Frijol

Black bean tamal with baby carrots, celery root, yellow squash, crème fraîche, pico de gallo, and queso fresco smothered in green mole verde queretano...17 add shrimp...22

Mariscos Y Pescados

Pescado del Día

Today's catch of the day
(Please ask server for details)

Vieiras Malagellas

Pan seared scallops, corn lobster puree, scallions, with green apples, jícama-avocado salad and citrus whole grain mustard sauce...22

Camarones Mayas

Grilled shrimp with romeritos, shallots, asparagus, roasted red peppers, and bacon Swiss chard fried rice...22

Bebidas

S. Pellegrino sparkling mineral water...5

Soft Drinks...2.5

orange, coke, diet coke, and sprite

Lemonade...2.5

Herbal tea...2.5

Raspberry ice tea...2.5

Orange juice...3

Cinnamon coffee...3

Espresso (double shot)...4

Caffé latte & Cappuccino...4

Carnes Y Aves

Chile Adobado

Roasted poblano pepper stuffed with pork in adobo, pine nuts, yucca, pineapple, and sweet peppers with a jackfruit-fried plantain salad, and yellow plum Reduction...20

Pollo Montego

Pan seared chicken breast with green beans, baby carrots, scallions, asparagus, roasted red potatoes, gandules, and Jamaican style curry...19

Costillas de Cordero

New Zealand rack of lamb, fried green tomatoes, dried figs, baby carrots, fresh corn arepa and mole Amarillo...24

Chamorro de Cerdo

Pork shank braised in red wine-chipotle infusion with grilled poblano polenta cake, fried okra, and crispy malanga strings...21

Tampiqueña Sinaloense

Angus outerskirt steak with sauté corn, black beans, potatoes, and poblano strips, grilled tomato, knob onions, enchilada de mole Sinaloense and salsa Azteca...21

Accompañamientos

Guacamole...9

Fried plantains...5

Nopales mestizos...6

Potato Hash with poblano strips...5