

## PARA LA MESA

<b>sweet potato-chorizo QUESO</b> tomato pico, hand rolled tortillas	7
<b>STEAMER</b> P.E.I. mussels, sweet chile broth, charred onion & griddled bread	8
<b>lobster-plantain TAMALE</b> huit la coche poached lobster, aji amarillo	12
<b>elsa's black bean PUPUSA</b> green chili smothered, pico de gallo, watercress, crema	7
<b>fried bay SCALLOP "el diablo"</b> de arbol aioli, piña pico, plantain chip	10
<b>rock shrimp CEVICHE</b> grape tomato pico, melon salsa, jalapeño aioli	9
<b>Iola GUACAMOLE</b> prepared, personalized and served tableside	8
<b>SALSA sampler</b> chipotle-orange/ smoked poblano/ muñoz/ tomatillo verde	7

## SOPAS Y ENSALADAS

add: grilled shrimp (6), steak (8), braised chicken (4), or escolar (6)

<b>CORN soup</b> fried avocado and salsa muñoz	6/8
<b>TORTILLA soup</b> chicken, house slaw, crema	6/8
<b>el CESAR</b> romaine, truffled avocado, manchego and creamy garlic dressing	6/9
<b>casa SALAD</b> almonds, sliced apple, shaved red onion, smoked goat cheese-bacon vinaigrette	6/9

not all ingredients are listed, please notify your server of ALL allergies

executive chef: duane walker

sous chef: charles mathews

sous chef: andrew hardin

## CARNES, MARISCOS Y PESCADOS

<b>grilled ESCOLAR</b> /plantain tamale, cascabel cream, hazel dell farms mushrooms, swiss chard	19
<b>SHRIMP "a la plancha"</b> /red rice, grilled nopales and corn salsa	18
<b>poblano RELLENO</b> /black beans, chile rojo, spicy avocado, crema add....grilled shrimp (6), steak (8) braised chicken (4), or escolar (6)	14
<b>LAMB pibil</b> /banana leaf braised with red rice, spicy avocado, onion escabeche, tortillas	18
<b>CARNE asada</b> /chimayo chile rubbed flat iron, frijoles borrachos, sweet potato rajas, mole colorado	25
<b>grilled MAHI</b> /pumpkin-apple enchiladas, collard greens, aji amarillo-apricot chutney	23
<b>CHICKEN mole verde</b> /winter squash, house chorizo, enfrijoladas	18
<b>caldo de MARISCOS</b> /shrimp, manila clams, p.e.i mussels, dungeness crab, chorizo, tomato-tequila broth, anaheim relleno	23
<b>whole SNAPPER</b> /grilled or fried, tomatillo veracruz, smoked poblano salsa	mkt.
<b>cornmeal fried CATFISH</b> /chile migas, creamy corn and hot sauce	18

## AL LADO

the hash	8
jalapeño cole slaw	3
beans and rice	5
pumpkin-apple enchilada	6
anaheim relleno	4
sweet potato rajas	5
green chili with fried egg	6
tomatillo veracruz	7
braised collard greens	4

## NIGHTLY SPECIALS

**sunday:** live music and happy hour 2:30-5pm  
family style paella begins at 5pm  
**monday:** happy hour ALL NIGHT! monday night football!  
**tuesday:** 4 course tasting menu, \$25; changes monthly  
**saturday & sunday:** brunch 10-2

1575 boulder street. denver, colorado. 80211

