



# OTOMI

## Comida y Cocteles

Our opening menu is representative and subject to change

### APPETIZERS

#### **Camarones al Tequila \$12**

Shrimp with salted seasoning, garlic, butter, glazed with Tequila

#### **Chicharron \$12**

Crispy pork belly on guacamole and roasted tomatillo sauce

#### **Esquites \$9 (add Takis \$1)**

Steamed corn with traditional Mexican cheese, crema and lime

#### **Guacamole con Totopos y Queso Fresco \$10**

Haas avocado and traditional Mexican cheese served with tortilla chips

#### **Frijoles Refritos con Totopos y Queso Fresco \$8**

Refried beans with guajillo chilies and traditional Mexican cheese served with tortilla chips

#### **Queso and Tortilla Chips \$10**

### GUISADOS

#### **Chile Relleno \$20**

Poblano pepper stuffed with cheese, egg battered and fried, served with tomato broth, rice, beans & tortillas

#### **Alambre \$25**

Steak, ham, chorizo, nopales, onions, bell peppers and quesillo. Served with salsa roja, rice, beans & tortillas.

#### **Chicharron en Salsa Verde \$18**

Fried pork belly served with tomatillo sauce, rice, beans & tortillas

#### **Bistec a la Mexicana con Papas \$15**

Beef steak on tomato stew with potatoes. Served with Rice, Beans & tortillas

### SIDES \$5

**Arroz Rojo** - traditional Mexican rice with tomato sauce, peas and carrots

**Arroz Blanco** - fragrant cilantro lime rice **Frijoles Negros** - stewed black beans with herbs

**Frijoles Pintos** - pinto beans cooked in traditional Mexican way

**Nopales Encebollados** - cactus cooked with chilies, onion, oregano and cilantro

**Calabasitas en Salsa Tomate** - sautéed Mexican zucchini with tomatoes, jalapeños and onions

### TACOS \$4 Each

Fresh corn tortilla with cilantro, onion & lime

**Buche** - Pork Stomach

**Carnitas** - Braised Pork

**Lengua** - Beef Tongue

**Al Pastor** - Roasted Pork & Pineapple

**Birria** - Barbecued Pulled Beef

**Tinga de Pollo** - Pulled chicken with onions & tomato

**Camarones** - Blackened Shrimp

**Hongo Setar** - Oyster Mushrooms (vegan)

**Nopales** - Cactus, chilies, onions (vegan)

**Calabasitas** - Mexican Zucchini, tomatoes, jalapeños and onion (vegan)

### QUESADILLAS \$12

Corn or Flour Tortilla

**Carnitas** - Braised Pork

**Chorizo** - Sausage

**Al Pastor** - Roasted Pork

**Birria** - Barbecued Pulled Beef

**Tinga de Pollo** - Pulled chicken with onions & tomato

**Hongo Setar** - Oyster Mushrooms (vegan)

**Nopales** - Cactus, chilies, onions (vegan)

**Calabasitas** - Mexican Zucchini, tomatoes, jalapeños and onion (vegan)

### BURRITOS \$12

Rice & beans with your choice of protein & toppings

**Al Pastor** - Roasted Pork

**Tinga de Pollo** - Pulled chicken with onions & tomato

**Birria** - Barbecued Pulled Beef

**Hongo Setar** - Oyster Mushrooms (vegan)

**Nopales** - Cactus, chilies, onions (vegan)

**Calabasitas** - Mexican Zucchini, tomatoes, jalapeños and onion (vegan)