

SHARING MENU OPTIONS

for parties of 7 or more

CANASTITA \$30 per guest

guacamole tasting of 3, salsa tasting of 2, taco tasting of 4, 2 sides, dessert tasting

CANASTA \$35 per guest

guacamole tasting of 3, salsa tasting of 2, ceviche tasting of 2, taco tasting of 4, 2 sides, dessert tasting

CANASTOTA \$40 per guest

guacamole tasting of 3, salsa tasting of 2, botana tasting of 2, taco tasting of 4, 2 sides, dessert tasting

TAQUIZA \$45 per guest

guacamole tasting of 3, salsa tasting of 2, taco tasting of 4, 2 taquizas, 2 sides, dessert tasting

add 2 sides for \$4 per guest



GUACAMOLES

tradicional

tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro

mango

jicama, chipotle, pico de gallo

piña

pineapple, tomatillo, habanero, mint

mole poblano

plantain, mole poblano, chile serrano, pico de gallo

manzana

apple, tomatillo, habanero, almond

toreado

sauteed chile serrano, garlic, oregano, tomatillo pico



SALSAS

chipotle

roasted tomatillo, piloncillo pickled chipotle, roasted garlic

cacahuate

grilled tomato, toasted peanuts, chile de árbol

chile de árbol

grilled tomatillo, chile de árbol, garlic, onions

roja

roasted tomato, garlic, chile de árbol

habanero

grilled tomato, chile habanero, garlic, lemon

verde

tomatillo, chile serrano, caramelized red onion, cilantro



CEVICHEs

callo

bay scallops, watermelon, serrano, pico de gallo

camarón

shrimp, tangerine, roasted jalapeños, citrus-guajillo broth

dorado

mahi mahi, avocado, tomato, orange-chile de árbol broth



BOTANAS

corn masa quesadillas

oaxaca-manchego cheeses, wild mushrooms, salsa verde, crema fresca

camaroncitos al chipotle

beer battered rock shrimp, lettuce "tortillas", jicama, cucumber, roasted tomatillo

tostadas de hongos

crispy corn tortilla, wild mushrooms, pinto bean hash, manchego cheese, tomatillo salsa, epazote crema fresca

flautas

crispy rolled tortillas, chicken barbacoa, black bean purée, tomatillo salsa, crema fresca

queso fundido

baked oaxaca-manchego cheeses, corn tortillas
choice of wild mushrooms, rajas or chorizo



TACOS

four tacos per order with home made corn tortillas

pastor

chile ancho rubbed pork, grilled pineapple, chile de árbol salsa

carne

rosemary marinated skirt steak, potato-rajas-cactus fundido, avocado

estilo baja

beer battered mahi mahi, mexican style coleslaw, chipotle aioli

camarón

shrimp, roasted garlic, chipotle mojo, avocado

pollo

herb marinated chicken, chipotle pickled sweet potato, chipotle salsa, crispy manchego

pecado

tilapia, chile poblano, tomatillo-garlic mojo

carnitas de puerco

michoacán style braised pork
chile de árbol coleslaw, toasted peanuts

mole

sauteed chicken, sweet plantain, mole poblano, crema fresca

hongos

huitlacoche, wild mushrooms, manchego cheese, salsa verde

rajas

black bean hash, rajas poblanas, crema fresca, crispy potatoes

chorizo

homemade chorizo of the day, manchego cheese, roasted tomato-árbol salsa



TAQUIZAS

served with choice of two salsas, onion, cilantro, key lime & tortillas

barbacoa

braised chicken barbacoa style

carne asada

rosemary marinated skirt steak

carnitas de puerco

michoacán style braised pork



PARA ACOMPAÑAR

ensalada

mixed greens, red cabbage, corn, jicama, queso fresco, chipotle-balsamic vinaigrette

elote mexicano

mexican style corn on the cob

arroz verde

green rice casserole, oaxaca-manchego cheeses

plátanos machos

fried plantains, mole poblano crema

arroz y frijoles

homestyle rice, black beans

corn pico de gallo

hominy, white & yellow corn, tomato, cilantro

coles de bruselas

brussels sprouts, bacon

rajas

roasted poblano, potato, onion, tomato, crema fresca

frijoles charros

pinto beans, bacon, chorizo

mercadito 
www.mercaditorestaurants.com

chef/partner patricio sandoval

chef de cuisine aldo ayala / corporate chef jose mendin

20% service charge will be added to parties of 6 or more