

TASTING MENU OPTIONS

for parties of 7 or more

CANASTITA guacamole tasting of 3, ceviche tasting of 2, taco tasting of 4, dessert tasting	\$30 per guest
CANASTA guacamole tasting of 3, botana tasting of 2, taco tasting of 4, dessert tasting	\$35 per guest
CANASTOTA guacamole tasting of 3, ceviche tasting of 2, botana tasting of 2, taco tasting of 4, dessert tasting	\$40 per guest
TAQUIZA guacamole tasting of 3, taco tasting of 8, dessert tasting	\$45 per guest



GUACAMOLE TASTING

tradicional

tomato, cilantro, onion, chile serrano

mango

pico de gallo, jicama, chipotle

piña

pineapple, tomatillo, habanero, mint



CEVICHE TASTING

callo

bay scallops, watermelon, pico de gallo, serrano

camarón

shrimp, pico de gallo, tangerine, roasted jalapeño, citrus-guajillo broth

dorado

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



BOTANAS

corn masa quesadillas

one of each with oaxaca-manchego cheeses, mahi mahi-tomatillo, shrimp-plantain, wild mushroom-epazote crema

camaroncitos al chipotle

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

flautas

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

tostadas de hongos

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

queso fundido

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

picadas

crispy corn masa, black bean purée, salsa, crema fresca
choice of chicken, steak, pork, or zucchini



TACOS

four per order with homemade corn tortillas

pastor

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

carne

rosemary marinated organic skirt steak, potato-poblano-cactus fundido, avocado crema

estilo baja

beer battered mahi mahi, mexican style coleslaw, chipotle aioli

camarón

shrimp, roasted garlic, chipotle mojo, avocado

pollo

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

pescado

sautéed tilapia, grilled corn, huitlacoche, manchego cheese, tomatillo salsa

mole

sautéed chicken, sweet plantain, crema fresca, mole poblano sauce

mariscos

roasted garlic shrimp, scallops, octopus, red cabbage-jicama salad, achiote-coconut sauce

calabacitas

grilled zucchini, black bean hash, cactus pico, tomatillo salsa



POSTRES

flan de naranja

orange flan

platanos con piloncillo

caramelized plantains

mercadito 

www.mercaditorestaurants.com

chef/owner patricio sandoval

chef de cuisine oscar ramirez

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