



CEVICHES

one 11.5 / two 19.5 / three 26.5

pulpo

octopus, pico de gallo, tomatillo, olives, avocado, citrus-chipotle broth

camarón

shrimp, tangerine, roasted jalapeños, citrus-guajillo broth

dorado

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



TAQUIZAS

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

barbacoa

braised chicken barbacoa style

20.5

carne asada

rosemary marinated skirt steak

21.5

carnitas

michoacán style braised pork

21.5



TACOS

14.5

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-poblano-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

pescado

tilapia, chile poblano, tomatillo-garlic mojo

carnitas

michoacán style braised pork, chile de árbol coleslaw, toasted peanuts

mole

sautéed 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



PARA ACOMPAÑAR

elote mexicano

mexican style corn on the cob

5.5

arroz verde

green rice casserole, oaxaca-manchego cheeses

6.5

plátanos machos

fried plantains, ginger-jalapeño crema

5.5

arroz y frijoles

homestyle rice, black beans

5.5

corn pico de gallo

hominy, white & yellow corn, tomato, cilantro

5.5

coles de brusselas

brussels sprouts, chorizo, roasted tomato sauce, crema fresca

5.5

rajas

roasted poblano, potato, onion, tomato, crema fresca

5.5

frijoles charros

pinto beans, bacon, chorizo

5.5

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

LATE NIGHT MENU

after 12am



LAS DAISIES

- margarita tradicional** 9
 el jimador blanco, grand marnier,
 fresh lime juice, organic agave nectar
 add fruit 2. add smoke 3. free heat.
- b.n.g.t.m. (big nose goes to mexico)** 12
 herradura blanco & reposado, dark rum, guava, orgeat, fire
- pepino el pyu** 9.5
 tequila blanco, cucumber, lemon, hoja santa, cumin salt
- little market** 11
 tequila reposado, fresh pineapple, chile guajillo, pico piquín
- smokey pablo** 11
 tequila reposado, mango, chile morita, blueberry float
- shady gato** 10
 tequila blanco, averna, mezcal, fresh strawberry,
 lemon, fantasia de naranja



CHAMUSCADOS

- alfie's apple** 11
 mezcal, apple sidral, elderflower, lemon, chinese five spice
- little less misty** 11
 mezcal, hibiscus flower, ginger, lime,
 agave nectar, jarritos de toronja
- los hermanos** 9.5
 mezcal, passion fruit, mint, agave nectar, yucateca
- dizzy oaxacan** 10
 mezcal, averna, grapefruit, lemon, ginger beer, cayenne



CHELAS CON PIQUETE

- michelada** 6
 cerveza of choice, lime, salsa inglesa, secrets
- el pirata** 8
 tequila blanco, pineapple, spices, chile, cerveza

we use only 100% blue agave tequila



GUACAMOLES one 8.5 / two 11.5 / three 13.5

- tradicional**
 tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro
- mango**
 jícama, 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**
 sautéed chile serrano, garlic, oregano, tomatillo pico



SALSAS

one 3. / two 4.75
 with crispy corn bites add 5.5

- 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

mercadito

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