

XICOHTÉNCATL SUMMER DINNER



FRESH SUMMER APPETIZERS AND SIDES

- Elote con Puesto** 5.
Fresh corn with parmesan cheese, mayonesa, and chili powder, served on a stick
- Elote de Parilla** 4.
Fresh grilled corn with lime and sea salt
- Esquites** 6.
Fresh corn sautéed with olive oil, onions, garlic, cilantro, epazote, and chopped jalapeño chiles
- Guacamole Especial de Molcajete** 15.
Made to order and served in a stone molcajete. Includes tomato, onion, jalapeño, garlic, cilantro, lime, and salt. Let your server know any special requests.
- Quesadilla Vegetariano** 10.
Fresh masa tortilla with cheese and sautéed zucchini, shiitake, onion, jalapeño, crema fresca, and guacamole
- Quesadilla Huitlacoche** 12.
Fresh local huitlacoche (hongo azul de elote), sautéed with onions, garlic, jalapeño, cilantro, and corn, wrapped with cheese in a flour tortilla (*when available*)
- Quesadilla Flor de Calabaza** 11.
Fresh local organic zucchini blossom wrapped with cheese in a fresh masa tortilla with epazote and jalapeño, topped with crema fresca and guacamole
- Chilled Oysters on the half shell (when available)** 14.
Served with lime and habanero or roasted chipotle sauce

SOPAS

- Sopa del Día** 5.
Soup of the day
- Sopa de Mariscos** 15.
A classic spicy seafood soup of shrimp, fish, calamari, and crab in a red ancho chile, and tomato broth
- Sopa de Tortilla** 7.
Ancho chile soup, garnished with lettuce, chicken, cheese, avocado, tortilla strips, and scallions

ENSALADAS

- Ensalada Toni** 9.
Organic baby field greens, cucumber, tomato, onion, carrots, roasted walnuts, and goat cheese, with chef Angel's house dressing
- Ensalada de Aguacate** 9.
Shredded organic romaine lettuce, cucumber, tomato, onion and avocado, dressed with olive oil, lemon and salt
- Ensalada de Espinaquitas** 9.
Organic baby spinach with pear, roasted walnuts, carrots, and goat cheese, with roasted poblano chile dressing
- Ensalada Arugula** 9.
Fresh baby Arugula, with organic local beets, dry jack cheese, and roasted poblano chile dressing



PARA COMENZAR

appetizers

- Ceviche Tropical** 12.
Our fresh selection of fish and shrimp in lime
- Camarones Machos** 12.
Jumbo shrimp (in shell) sautéed with butter, garlic, lime, and jalapeño, on organic mesclun greens
- Calamares Machos** 12.
Fresh calamari sautéed with butter, garlic, lime, and jalapeño, on organic mesclun greens
- Crepas de Hongos** 11.
Freshly made crepe stuffed with organic shiitake mushrooms and chipotle
- Flautas de Pollo** 8.
Two crispy tortilla flutes stuffed with chicken, topped with salsa verde and crema fresca, onions, queso blanca, with field greens
- Tostadas de Pueblo** 10.
Two crispy tortillas layered with refried beans, chicken, lettuce, onion, queso blanco, green salsa and cream
» Top with Chicken Tinga, add \$2
- Nachos** 9.
Fresh chips layered with beans, chihuahua cheese, jalapeño strips, and pico de gallo, topped with guacamole and crema fresca
» Add chicken or beef, add \$2
- Quesadilla Con Tinga** 8.
Shredded chicken sautéed with onion, tomato, garlic, and chipotle in a flour tortilla with cheese, served with guacamole and crema fresca
- Quesadilla Shiitake** 9.
Flour tortilla with sautéed shiitake, chipotle, and melted cheese, with guacamole and crema fresca

PLATOS PRINCIPALES

entrées

All dishes served with chef's choice of beans and/or rice, fresh tortillas or a combination.

DE TORTILLA

- Enchiladas Rojas** 16.
Beef wrapped in hot corn tortillas with spicy red chipotle salsa, chihuahua and queso fresco, onions, and crema fresca
- Enchiladas de Chipilo (Verdes)** 16.
Shredded chicken rolled in hot tortillas covered with tomatillo salsa and sprinkled with queso fresco, onion, crema fresca, and chihuahua queso
- Enchiladas Especial** 18.
Two enchiladas chipilo (chicken with salsa verde) and two enchiladas rojas (beef with salsa roja)
- Embueltos** 16.
Fresh tortillas, dipped in Mole Poblano, stuffed with shredded chicken, garnished with onions and queso fresco, and topped with crema fresca
- Tres Salsa Enchiladas** 17.
Experience three chicken enchiladas with different salsas: verde, roja, and mole

DE POLLO AND MOLE

- Pollo Poblano** 16.
Organic chicken cooked with poblano chile, onions, crema fresca, and a blend of smooth spices
- Molcajete** 18.
A bowl-shaped crispy tortilla filled with organic chicken fajitas, rice, beans, mixed greens, guacamole, and crema fresca
- Especial Mole Poblano**
Regional to Puebla and northern Mexico, Chef Angel's family recipe for traditional mole; a delicious alchemy of almonds, chocolate, and six chilies, served over organic chicken in your preference of styles
Bone in 20.
Boneless white 18.
- Crepas con Mole** 18.
Try our delicious mole in a new way, served in freshly made crepes, stuffed with chicken and topped with mole and a touch of cream
- Pipian Rojo** 18.
Chicken pieces or country-style pork ribs tenderly cooked in a creamy bright orange salsa made with blended tomatoes, chipotles, pepitas (pumpkin seeds) and sesame seeds, served with rice
- Crepas De Espinacas** 18.
Traditional crepes filled with organic spinach, smothered with our rich mole poblano and a touch of cream

AS SEEN ON
EMERIL LIVE!

CARNES

- Lamb Adobo** 24.
Tender grilled organic lamb ribs, served in an adobo salsa, a special blend of chipotle and guajillo chiles and spices
- Lamb Shank Mixiote** 28.
Organic Lamb shank steamed with herbs and smothered in a dark rich adobo salsa, served over jalapeño rice
- Carnitas** 17.
Mexican special slow-cooked pork seasoned with a delicious tangy flavor, served with grilled scallions, grilled cactus leaf, and guacamole
- Costillas de Puerco con Chipotle** 17.
Pork ribs marinated in achiote paste and grilled to perfection with a spicy flavorful chipotle sauce
- Costillas con Mole** 18.
Country style pork ribs in our rich Mole Oaxaca
- Carne Asada** 25.
Marinated grilled steak with poblano chiles, onions, and spices
- Bistek a la Mexicana** 27.
A classic beef dish: tender meat with sautéed tomatoes, jalapeños, onions, and spices
- Bistek a la Portobello con Chipotle** 32.
An extravagant tender rib eye, grilled to your liking, surrounded by grilled vegetables, smothered in a portobello chipotle sauce
- Bistek Ranchero** 29.
Tender T-Bone steak, topped with esquites (a corn and jalapeño dish), pearl onions, skillet cooked and served with beans
- La Bartola** 21.
Tenderloin strips sautéed with chihuahua cheese and herbs, onions, and garlic for a smoked sensation

DEL MAR

- Huachinango** market
Whole red snapper: *grilled* with sea salt, garlic, and epazote; *al mojo*, coated with garlic and sea salt then flash fried; *vera cruzana*, sautéed with tomatoes and olives (allow 20 minutes)
- Al Mojo de Ajo** 25.
Sea bass filet al mojo, with garlic and sea salt, served on a bed of organic field greens, with esquites, fresh tropical salsa, and rice
- Halibut a las Brasas** 27.
Juicy halibut steak, grilled with salt and lime, served on a bed of organic field greens, with esquites, rajas de roasted poblano and rice
- Wild Salmon a la Veracruzana** 25.
Sautéed with tomato, onions, garlic, and jalapeño, served with field greens and rice
- Salmon al Fuego** 23.
Broiled marinated salmon on a bed of sautéed wild mushrooms, served over organic mesclun greens
- Snapper with Guajillo Chili Cream Sauce** 25.
Filet of red snapper broiled to perfection and topped with a unique guajillo chile cream sauce, with sautéed spinach
- Scallops Chipotle Basil** 28.
Sautéed sea scallops with fresh basil, garlic and chipotle on a bed of mixed greens



- Trucha con Salsa Verde** 20.
Lightly fried rainbow trout covered with salsa verde served with rice and organic mesclun greens
- Camarones Machos Grande** 20.
Our delicious jumbo shrimp sautéed with butter, lime, and a touch of jalapeño, served over organic field greens
- El Duque** 19.
Camarones Machos served on an avocado salad

DEL JARDIN

vegetarian dishes

All dishes served with Chef's choice of jalapeño rice and/or beans.

- Chiles Rellenos de Espinaca** 18.
Two roasted poblano chiles, stuffed with spinach and cheese, dressed with a pink salsa and cream
- Shiitake Chipotle** 18.
Fresh shiitake mushrooms sautéed with onion, garlic, cilantro, and smoked chipotles
- Calabacita Mexicana** 16.
Mixed summer squash sautéed with tomato, onion, garlic, cilantro, a touch of chipotle and a light cheese sauce
- Fajitas Vegetariano** 18.
Sautéed zucchini, tomatoes, onions, red and green peppers served with guacamole, crema fresca, with flour tortillas
- Enchilada Vegetariano** 16.
A summer mix of organic, grilled vegetables rolled in hot tortillas, covered with your choice of salsa verde or salsa roja, topped with crema fresca, garnished with onions and queso fresca
- Attack of the Wild Mushrooms** 19.
Locally grown organic oyster and shiitake mushrooms sautéed in olive oil with garlic, cilantro and chipotle, served on a bed of mesclun greens
- Tofu Poblano** 18.
Lightly fried tofu sautéed with summer mix of roasted poblanos, zucchini, onions, and garlic, in olive oil

FAJITAS

Marinated meat grilled with onions, red and green peppers, served with flour tortillas, guacamole, crema fresca, and rice and beans.

Chicken	18.
Beef	19.
Shrimp	21.
Any Combination	25.

BURRITOS GRANDES

In a fresh tortilla with beans, rice, pico de gallo, lettuce, avocado, and crema fresca.

Beef Marinated and grilled	13.
Carnitas Slow cooked pork	12.
Pollo Grilled chicken	12.
Veggie Grilled zucchini, organic carrots, and onions	12.
Mexicano Steak, chicken, grilled veggies	14.
Eskipito Baked with cheese, topped with salsa de chipotle; your choice of beef, chicken, or veggies	14.
Del Mar Marinated tilapia	14.

TACOS TRADITIONAL Y CREATIVO

All tacos are made with fresh masa tortillas, except tacos de Pescado and al Pastor are made with fresh flour tortilla.

Tacos al Pastor Lean pork marinated and grilled in the Pastor style wrapped in a flour tortilla with pineapple salsa and chipotle sauce	12.
Tacos de Bistek Grilled steak, cilantro, onions, avocado, and salsa verde	10.
Tacos de Pescado Lightly fried tilapia with fresh cabbage, guacamole, cilantro, and chipotle sauce	12.
Tacos de Pollo Grilled marinated chicken served on fresh corn tortillas with cilantro, onions, with green or red salsa	10.
Tacos de Carnitas Slow cooked pork served on fresh tortillas with pico de gallo salsa and guacamole	10.
Tacos de Tenderloin Marinated tenderloin strips grill to perfection, served with cilantro, lime and avocado	14.

NEW!

SPICE LOVERS' SIDES

Salsa Borracha Pasilla chiles and tequila	3.
Salsa Habanero	2.
Basket of Chips and Salsa <i>Enjoy your first basket of chips and salsa on the house.</i> Fresh tortilla chips and Pico de Gallo (tomatoes, chiles, onions, cilantro, and lime)	2.

BEDIBAS/BEVERAGES

All-natural

Aguas Frescas Delicious, rich fresh fruit waters made to order, served in a tall glass with ice. Choose from mango, melon, papaya pineapple, and watermelon. Ask your server for seasonal fruits.	4. glass	10. carafe
Horchata Rice, coconut, milk, cinnamon, and sugar, blended together to make a cooling sweet drink.	4. glass	10. carafe
Jarritos/Mexican Soda Our selections change daily. Choose from tamarindo, lime, pineapple, orange, grapefruit, sangria, Jamaica (a sweet flower), strawberry, mango, and fruit punch.		3.
Juice for Kids Orange. Cranberry.		2.
	small	large
Saratoga Bottled Sparkling Water	5.	7.
Panna Bottled Water		7.

Xicohténcatl is going green and local.

We're proud to serve organic meats and vegetables this summer, working with local farms and vendors, including Equinox Farms, Indian Line, Crescent Creamery and more.

Xicohténcatl prepares your dishes to order with the freshest local ingredients including those from our own organic gardens.

18% Gratuity added to parties of 6 or more.

Co - Owners

Toni Bergins & Chef Angel Espinoza



www.xicohmexicano.com

open seven days • please make reservations for parties of 6 or more