

# MÓLE DINNER MENU

## Para Empezar

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### Guacamole Fresco

Freshly made at your table, served with chips and salsa.

### Taquitos with Guacamole

Two crispy corn tortilla tacos, rolled and filled with potatoes and chorizo; topped with lettuce, sour cream, "Cotija" cheese and guacamole.

### Empanadas

Two corn dough empanadas served with pico de gallo, chipotle salsa, and sour cream.

**Choice of:** black bean / spicy pork / shredded beef

### Elote Asado

Grilled fresh corn with "Cotija" cheese, lime and chili powder.

### Mexico City Style Quesadillas

Two handmade corn tortillas filled with "Oaxaca" cheese.

**Choice of:** shredded beef / shredded chicken / mushrooms / Tinga (braised spicy pork and onions) / Huitlacoche (wild black corn mushroom).

### Quesadilla

Crisped on the grill, large flour tortilla filled with cheese. Served with lettuce, pico de gallo and sour cream.

**Add:** shredded beef / shredded chicken / ground beef / chorizo / veggies / grilled chicken / grilled steak / Tinga (braised spicy pork and onions) / beans / guacamole

### Nachos

Our homemade chips smothered with cheese, topped with sour cream, jalapeños and pico de gallo.

**Add:** beans / guacamole / ground beef / grilled chicken / grilled steak.

### Chips & Salsa

Freshly made chips with house tomato house sauce.

### Salsa Sampler

Lupe's selection of five homemade salsas.

### Ceviche del Dia

Ask our server, you will not be disappointed!

### Ceviche de Camaron

Mexican style shrimp ceviche with tomatoes, onions, cilantro and avocado on top; served with chips.

### Queso Fundido

Mexican cheese fondue served with tortillas, jalapeño and salsa verde.

**Add:** strips of Poblano pepper / chorizo / mushrooms.

### Tostadas de Tinga

Two crispy flat tortillas with bean spread and spicy braised pork and onions; topped with lettuce, sour cream and cheese. Served with salsa on the side.

### Crepas con Huitlacoche

Two homemade crepes with wild-black corn mushroom, covered with Poblano pepper sauce and garnished with Oaxaca cheese.

### Sopes

Two handmade corn cakes topped with refried beans, lettuce, onions, source cream and cheese; served with salsa on the side.

### Tamal Oaxaqueño

Traditional corn dough wrapped and steamed in fresh banana leaves.

**Choice of:** chicken / spicy pork / Poblano peppers and cheese

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## Sopas

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### **Sopa de Elote**

Freshly made corn soup; served with strips of roasted Poblano pepper.

### **Sopa de Tortilla**

Tomato based soup with strips of crispy blue corn tortilla; served with cilantro, onions, cheese and sour cream.

### **Pozole**

Traditional hearty hominy corn soup with pork meat soup garnished with shredded lettuce, onions, chips and avocado slices; served with a side of oregano and lime.

### **Caldo de Pollo**

Homemade Mexican-style chicken soup with carrots, celery and onions.

### **Sopa de Frijol**

Black bean soup garnished with sour cream, onions and cilantro.

## Ensaladas

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### **Ensalada Mixta**

Mixed field greens, tomatoes, cucumbers, carrots and onions. Served with homemade chipotle vinaigrette on the side.

### **Espinacas con Manchego**

Fresh baby spinach with shaved Manchego cheese and crispy bacon bites.

### **Ensalada Mixta con Queso Fresco**

Mixed field greens, tomatoes, cucumbers, carrots and onions with fresh mild cheese. Served with homemade chipotle vinaigrette on the side.

### **Ensalada con Queso de Cabra**

Ancho chile crusted goat cheese croquettes over mixed greens, cucumbers and tomatoes.

### **Taco Salad**

Mixed greens, tomatoes, onions, carrots, cucumbers, avocado and cheese served on a tortilla basket. Homemade chipotle vinaigrette on the side.

**Add to any Salad:** beans / ground beef / grilled chicken / grilled steak

## Sizzling Fajitas

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Sautéed onions and peppers with your choice of meat or veggies. Served with rice, beans, pico de gallo, sour cream and salsa.

**Add:** vegetables / chicken / steak / shrimp / cheese

**Alambres:** Any above fajita with bacon and melted cheese.

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# MÓLE DINNER MENU

## Especialidades de la Casa

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### **Chile Poblano Relleno de Queso**

Two roasted Poblano pepper stuffed with fresh cheese and covered with our fire-roasted tomato sauce.

### **Pollo en “Mole Poblano”**

Half chicken smothered in our signature artisanal-homemade “Mole Poblano” sauce.

### **Mixiotes**

"Guajillo" chile seasoned lamb shank and braised for 9 hours in parchment paper.

### **Carnitas**

Traditional dish from Michoacán, Mexico. Chunks of pork confit served with pico de gallo and salsa verde on the side.

### **Cochinita Pibil**

Traditional Yucatan platter of shredded pork, marinated in adobo then wrapped and baked in banana leaves, served with traditional pickled onions, salsa verde and black beans. (Not served with rice & beans and tortillas).

### **La Gran Parrillada**

A mixed grill of skirt steak, chicken breast, pork chop, chorizo, cactus and charred baby onions. Served with two different salsas.

### **Carne Asada**

Marinated and grilled skirt steak service with a cheese enchilada, charred baby onions and guacamole.

(Not served with rice & beans and tortillas).

### **Camarones a la Mexicana**

Mexican style shrimp sautéed with fresh tomatoes, onions, jalapeños and cilantro.

### **Camarones al Mojo de Ajo**

Shrimp sautéed with garlic-lime sauce and served over rice.

### **Pescado a la Veracruzana**

Filet of flounder and shrimps sautéed with finely chopped tomatoes, onions, olives and capers.

*SERVED WITH RICE AND BEANS (unless otherwise noted)*

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# MÓLE DINNER MENU

## From The Taqueria

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### TACOS

Two soft corn tortilla tacos per order, served with rice & beans and salsa on the side.

#### CHOICE OF FILLINGS:

**CARNE ASADA** (grilled marinated steak)

**POLLO ASADO** (grilled marinated chicken)

**CARNITAS** (braised tender citrus pork)

**CHORIZO** (ground Mexican sausage)

**CHIPOTLE PORK** (chipotle pork strips sautéed with fresh cabbage)

**PUERCO ENCHILADO** (adobo marinated pork)

**VEGETARIAN** (spinach, mushroom and cabbage)

**Add:** cheese / guacamole

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#### Tacos de Arrachera

Three tacos with our marinated & grilled skirt steak served with guacamole, “charro” style beans and charred baby onions.

#### Tacos de Suadero

Three shredded-braised beef brisket tacos in blue corn tortillas, topped with onions & cilantro. Served with guacamole, beans and charred baby onions.

#### Flautas Doradas

Three rolled crispy tacos stuffed with shredded chicken or shredded beef, topped with sour cream, “Cotija” cheese, rice, beans and smoky tomatillo sauce.

#### Tacos Americanos

Two hard shell tacos with ground beef, lettuce, sour cream and cheese. Served with rice, beans and salsa on the side.

#### Tacos al Pastor

Three soft tacos with adobo marinated pork and grilled pineapple. Served with beans, guacamole and salsa.

#### Tacos de Chuleta

Three tacos with grilled loin of pork, bacon and melted cheese. Served with guacamole and “charro” style beans.

#### Taco “Taco Taco”

Three tacos with our famous chipotle pork strips, sautéed with fresh cabbage. Served with guacamole, “charro” style beans and charred onions.

#### Baja Style Shrimp or Fish Tacos

Three flounder or shrimp tacos served with lettuce, pico de gallo, sliced avocado on blue corn tortilla. Served with chipotle and jalapeño mayo on the side.

### TORTAS

#### (Mexican Style Sandwiches)

Warm “Telera” bread spread with beans, melted cheese, lettuce, tomato, onions, avocado, jalapeño and mayo. Served with salad or fries (spicy or regular).

#### CHOICE OF FILLINGS:

**POLLO ASADO** (grilled marinated chicken)

**CARNE ASADA** (grilled marinated steak)

**PUERCO ENCHILADO** (adobo marinated pork)

**CARNITAS** (braised tender citrus pork)

**QUESO FRESCO** (fresh cheese)

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# MÓLE DINNER MENU

## Enchiladas / Burritos / Sides

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### Enchiladas

Soft corn tortillas smothered with our homemade green or red enchilada sauce and covered with melted cheese. Served with rice and beans.

**Choice of:** two / three enchiladas

### Enchiladas de “Mole Poblano”

Three chicken enchiladas smothered in our Signature Artisan-homemade Mole Poblano sauce and melted cheese. Served with rice and beans.

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## BURRITOS

Crisped on the grill, large flour tortilla with rice, beans and your choice of filling.

### BURRITO

Served with pico de gallo, sour cream and salsa on the side.

### BURRITO GRANDE

Larger burrito with lettuce, pico de gallo and cheese inside, sour cream and salsa on the side.

**Add:** cheese / guacamole

#### CHOOSE FROM:

**PICADILLO** (ground beef)

**CARNE** (shredded beef)

**CARNE ASADA** (grilled marinated steak)

**POLLO** (shredded chicken)

**POLLO ASADO** (grilled marinated chicken)

**PUERCO ENCHILADO** (adobo marinated pork)

**CHORIZO** (ground Mexican sausage)

**TINGA** (braised spicy pork and onions)

**CARNITAS** (braised tender citrus pork)

**CHIPOTLE PORK** (chipotle pork strips sautéed with fresh cabbage)

**VEGETARIAN** (spinach, mushroom and cabbage)

### BURRITO ENCHILADO

Smothered in our homemade enchilada sauce and melted cheese.

**Choice of:** shredded chicken / shredded beef / ground beef / cheese

**Add:** guacamole

### CHIMICHANGA

Crispy burrito topped with lettuce, cheese, sour cream and salsa on the side.

**Add:** guacamole

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## GUARNICIONES

### PLATANOS FRITOS

Fried sweet plantains.

### CEBOLLITAS ASADAS

Charred baby onions.

### FRIJOLES

Refried or black beans.

### NOPALES ASADOS

Grilled cactus.

### ARROZ

Seasoned and steamed.

### PAPAS FRITAS

French Fries (spicy or regular).

### RAJAS CON CREMA

Strips of roasted “Poblano” peppers, onions, sautéed in sour cream. Served with tortillas.