

mun^{do}

a latin chic restaurant

DINNER

APPETIZERS

guacamole : fresh avocado, traditional garnishes	9
chicken quesadilla : chipotle spiced flour tortillas, traditional toppings	12
crispy calamari : cilantro serrano + sweet chipotle dipping sauces	12
ahi tuna tostada* : sushi grade ahi, spicy red chile vinaigrette, fresh herbs	14
chicken satay : achiote tamarind chile glaze, jalapeño spiced cucumber salad	12
skirt steak skewers* : chimichurri glaze, jicama green apple mexican slaw	12
queso flameado : asadero + goat cheese, mushrooms, tomato, serrano chile sauce	14
steak or chicken nachos : black beans, cheese, sour cream, pico de gallo	14
chicken taquitos : sweet chile paste, cotija cheese, sour cream, guacamole	10
chicken tortilla soup : toasted chiles broth, avocado, oaxaca cheese, cilantro	8
house salad : balsamic pepita vinaigrette, tomato, red onion, jicama garnish	7
bibb wedge salad : egg, black pepper bacon, avocado, maytag bleu cheese	12
mun ^{do} chopped salad : crumble maytag blue cheese, poblano, tomato, cucumber, apple, pepitas, red onion, golden raisins, tortilla chips, queso fresco, chipotle molasses vinaigrette	8

ENTREES

prime rib eye* : chipotle chile sauce, charred jalapeño pico de gallo, side	44
prime filet mignon* : green tomatillo, smoke chile sauce, chipotle drizzle, side	34
wagyu skirt steak* : chimichurri, green chile sauce, marinated avocado, side	36
filet mignon chile relleno : potatoes, wild mushrooms, goat cheese, smoke chile sauce	26
chilean seabass : traditional vegetables, jalapeño cilantro lime marinade	34
shrimp diablo : puya chiles + melted garlic sauce, poblano corn rice, chipotle drizzle	30
shrimp tamale : red chile brandy sauce, queso fresco	26
sea scallops* : diablo spiced rice, ripe mango relish, avocado leaf crust	32
chicken enchiladas : roasted tomatillo sauce, melted chihuahua cheese, crema fresca	18
pollo rostisado : tamarind chile glaze, side	26
sarape de pollo : black beans, manchego, mint chimichurri, guacamole + pico de gallo	20
carnitas : avocado pico de gallo, cucumber habanero salad, tortillas	24
pork tenderloin* : tamarind ancho chile glaze, sweet mango relish, side	28

VEGETARIAN

garden quesadilla : manchego + oaxaca cheese, 3 bean relish, green chile pipian drizzle	12
tortilla soup : toasted chiles + vegetable broth, avocado, oaxaca cheese	8
toasted nachos : black beans, cheese, sour cream, pico de gallo	12
grilled vegetable salad : pinto beans, guacamole, cotija, chile morita vinaigrette, avocado	16
garden enchiladas : roasted tomato garlic sauce, chihuahua cheese, crema fresca	18
vegetable chile relleno : black beans, rice, mushrooms, potatoes, roasted tomato sauce	18

SIDE DISHES

mexican style street corn : chile arbol, cotija cheese, citrus + cilantro	8
mexican risotto : chile poblano, corn, cilantro	
sautéed spinach : charred onions + jalapeños	
wild mushrooms : epazote, garlic chips	
mun ^{do} fries : sweet + Idaho potatoes, fresh ground ancho chile, cotija cheese	
potato gratin : gruyere, chipotle	
sweet corn tamale	