

Botanas. Appetizers

Quesadillas de huitlacoche **\$10**
Corn with black mushroom quesadillas

Cazuelita de chicharrón en salsa **\$10**
Pork rinds cooked in spicy green salsa

Picaditas **\$10**
Thick corn cake with refried beans, salsa, cream and fresh cheese

Tostaditas de tinga de pollo **\$10**
Chicken cooked in tomato and chipotle served on crispy tostadas

Esquites **\$8**
Corn nibs with epazote, Mexican mayo and cream cheese

Ceviche del día **Market price**
Today's ceviche

Charalitos **\$10**
Deep fried small lake fish. Salsa on the side

Chicharrones **\$9**
Pork rinds with salsas



Nopalitos **\$10**
Sliced cactus with cotija cheese, tomato, onion, serrano peppers, cilantro and lime

Tacos Chelo **\$9**
Crunchy potato taquitos covered in a very spicy green salsa with raw onions and cotija

Tacos crujientes de flor de jamaica **\$9**
Hibiscus flower and cream cheese crunchy tacos in homemade flour tortilla

Guacamole Tradicional **\$12**
Fresh avocado, roasted serrano pepper, cilantro

Salsas de Cuchara (trio) Salsa tía Martha, Salsa de 5 chiles y Salsa quemada \$8
Aunt Martha (tomatillos and peanuts) 5 chiles (5 peppers and pork rinds) and burnt pepper (burnt árbol pepper skin) served with tortilla fritters



Ensaladas y sopas. Salads and soups

Chilatole **\$8**
Creamy corn masa soup with serrano pepper

Sopa de tortilla **\$8**
Crispy tortillas, avocado, cheese and cream in thick pasilla pepper broth



Sopa del día **\$8**
Soup of the day

Ensalada de arúgula con papaya **\$10**
Arugula and papaya salad with caramelized walnuts and cilantro vinaigrette

Ensalada de pétalos de rosa **\$10**
Mixed greens with rose petals, pear, peach, pistachios and cranberries with orange and guajillo vinaigrette



Ensalada **Cuchara** **\$10**
Greens, grilled bell peppers and calabacita squash, crunchy tortillas and seasoned requesón with pumpkin seeds, cilantro and tequila vinaigrette. Chile toreado on the side

All cooked fresh every day

Add to any salad
Chicken **\$6** Shrimp **\$9**

Platos Fuertes. Entrées



Huachinango Veracruzana \$22
Veracruz style red snapper mounted on a plantain and amaranth cake
Rice on the side



Tasajo y huarache \$24
Beef filet strip over huarache topped with beans. Side of guacamole and poblano peppers



Mole verde \$18
Green mole with pork tenderloin
Sides of refried beans, rice and white corn purée



Las tres damas \$16
3 Panela enchiladas. One of each:
Green, Corn and Red salsas
Side of refried beans

Pollo Adriana \$18
Breast of chicken stuffed with calabacita squash in poblano sauce. Yellow corn purée and rice



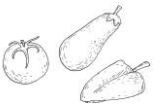
Mixiotes de camarón \$22
Spiced shrimp steamed in maguey leaves. Guacamole and refried beans on the side



Mula de nopal \$16
Grilled cactus filet stuffed with panela cheese mounted on house salsa. Side of refried beans



Tamal de cazuela \$16
Deep dish corn cake with huitlacoche (corn mushroom)
Side of refried beans and guacamole



Postres. Desserts

Arroz con leche \$8 Rice pudding **Flan de elote \$8** Corn flan **Postre de limón \$8** Creamy lime dessert **Pastel de 5 leches \$10** 5 leches cake

Postre del día \$10
Ask for today's selection



Empanadas de ate con queso \$8
Guava paste and panela cheese

CUCHARA

Buñuelos de chocolate picante con helado de vainilla \$12
Spicy chocolate stuffed fritters with vanilla ice cream

Bebidas. Drinks

Mexican coke **\$4** Jarritos **\$4** Topo Chico **\$4** Sodas **\$3** Limeade **\$5** Orangeade **\$6**
Aguas frescas **\$4** Bottle of agua fresca **\$10** (keep the bottle!) Orange juice **\$5**
Grapefruit juice **\$5** Limeade with chamoy **\$6** Limeade with chia **\$7** Sangrita **\$5**
Coffee and tea **\$3.50** Espresso **\$4.50** Double **\$5.50** Café con leche **\$5.50**
Café de olla (sweetened coffee) **\$4** Hot chocolate **\$5** Cubano **\$5.50** Torito **\$8**
Capuccino **\$5.50** Capuccino with cajeta **\$6.50** Capuccino with rompope **\$8.50**
Rompope **\$7** Kahlua **\$7** Xtabentun **\$7** Licor de Damiana **\$10** Crema de mezcal **\$9**

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