

# TAMAYO



MENU FIJO	PRIX FIX LUNCH 3 course prix fix lunch with your choice of Entrada and Plato Fuerte followed by a signature dessert. To select one of our special Entradas or Platos Fuertes (marked with an asterisk *) add \$3.	17.99
ENTRADAS	<p>GUACAMOLE avocado / tomato / onion / cilantro 8</p> <p>QUESO FUNDIDO melted cheese / flour tortillas / chile morita salsa - add chorizo 7 8</p> <p>CEVICHE DE MAHI MAHI onion / cilantro / sweet &amp; spicy tomato broth 9</p> <p>CEVICHE DE ATUN* big eye tuna / red onion / watermelon / avocado espuma / citrus guajillo sauce / yuca chips 10</p> <p>TAMAL DE CAMARON steamed corn masa / black beans / lettuce / chipotle and guajillo sauce / radishes/ crema fresca 7</p> <p>QUESADILLAS SURTIDAS corn masa / Oaxaca cheese / chile poblano rajas / zucchini tomatillo &amp; tomato salsas / crema fresca 8</p>	
SOPAS Y ENSALADAS	<p>SOPA DE ELOTE roasted corn soup / huitlacoche dumpling 7</p> <p>SOPA DE TORTILLA chile pasilla broth / avocado / crema fresca / pulled chicken / queso fresco 7</p> <p>ENSALADA MIXTA mix greens / tomatoes / red onion / corn / fried queso fresco / serrano vinaigrette - with chicken 8 13</p> <p>ENSALADA VERDURAS roasted portabella mushroom / squash / red onion / eggplant tomato / romaine / chile guajillo-cilantro-peanut vinaigrette - with chicken 10 15</p> <p>ENSALADA MEXICANA crispy tostada / shredded chicken / napa cabbage / pico de gallo roasted corn / black beans / avocado vinaigrette 12</p> <p>ENSALADA DE ATUN seared tuna / mix greens / cashews / red onion / tomato / spicy soy vinaigrette 13</p>	
TACOS Y TORTAS	<p>TACOS DE MAHI MAHI crispy mahi mahi / pico de gallo / nappa cabbage salad / lime / chipotle rouille / flour tortillas 14</p> <p>TACOS DE ALAMBRE grilled skirt steak / cactus / bacon / Oaxaca cheese salsa roja / corn tortillas 14</p> <p>TACOS AL PASTOR achiote marinated pork / caramelized pineapple / salsa cruda corn tortillas 13</p> <p>PEPITO ROLL flour tortilla / certified angus beef skirt steak / mixed greens / crispy potatoes grilled onions / black bean puree / Oaxaca cheese / jalapeño aioli 12</p> <p>TORTA DE CARNITAS slow roasted pork shoulder / pickled onion / tomato / shredded lettuce habanero aioli 10</p> <p>TORTA DE TINGA DE POLLO shredded chicken / black bean puree / avocado / lettuce tomato / chipotle aioli 10</p> <p>TORTA VEGETARIANA grilled zucchini / squash / portabello mushroom / eggplant / watercress Oaxaco cheese / tomato / jalapeño aioli / caper relish 9</p>	
PLATOS FUERTES	<p>QUESADILLA DE CAMARONES* adobo marinated shrimp / mixed greens / pineapple / cucumber / mixed queso / cilantro pesto / crispy flour tortilla 13</p> <p>MOLE POBLANO* pan roasted chicken breast / plantain / mole sauce 15</p> <p>ENCHILADAS DE POLLO shredded chicken / tomato-chile chipotle sauce Oaxaca cheese / corn tortilla 14</p> <p>ARRACHERA* certified angus beef skirt steak / rajas-potato gratin / mole-cheese enchilada guacamole 17</p> <p>HUARACHE DE HONGOS roasted wild mushrooms / goat cheese / caramelized onions / black bean puree 13</p>	

Chef-Proprietor Richard Sandoval - Chef de Cuisine Arnold Rubio  
a gratuity of 18% will be added to parties of 6 or more

\*please inform your server of any allergies

\*consumption of raw or partially cooked foods may be harmful to your health