

ENTRADAS

TRÍO DE SALSAS

choose three served with tostadas · 6

fresca pureed tomato 🌿

verde pureed green

tomatillo avocado

mexicana chopped

SPICY 🔥

chile de árbol tangy heat

habanero roasted citrus

negra smoky chipotle

sikil pak creamy pepita dip

QUESO FUNDIDO CON CHORIZO VERDE

spinach · green chorizo · broiled chihuahua & asadero cheese served with soft corn tortillas · salsa fresca · 8

GUACAMOLE

LOADED with all toppings or customize for 50¢ each served with tostadas · salsa fresca · 10 / 13 loaded

chicharrones

diced tomato

pickled onion

pickled jalapeños

queso cotija

rajas

pepitas

bacon

CEVICHE

chef's choice fresh gulf ceviche of the day · 12 🌿

TOMATES CRIOLLOS

creole tomatoes · queso fresco · toasted garlic sea salt · jalapeno herb vinaigrette · 7 🌿

ENSALADAS

CEVICHE CESAR

fresh Gulf ceviche of the day · romaine · queso cotija caesar dressing · crispy tortilla strips · 14

ENSALADA DIOSA VERDE

mixed greens · tomato · red onion · pepitas · pickled jalapeños · cilantro · green goddess dressing · 10
add choice of protein +\$4

ESPECIALIDADES

TOSTADAS CON HONGOS

two crunchy corn tostadas · layer of refried beans chanterelle mushrooms · fingerling potatoes · crema yellow mole · fried shishito pepper · 12 🌿

ENCHILADAS DE TINGA

chipotle braised chicken · roasted poblano mezcal cream queso cotija · refried beans · Mexican rice · 16 🔥

TACOS

Choice of 3 tacos with refried beans & mexican rice · 15

Sub beans & rice with 1 side add \$2 / with 2 sides add \$3

CARNE ASADA · flank steak · queso cotija · verde

TINGA DE POLLO · spicy stewed chipotle chicken

pickled carrots · salsa mexicana 🔥

CARNITAS · slow cooked crispy pork · tomatillo avocado salsa

ENSENADA-STYLE PESCADA O CAMARONES 🔥🌿

fried fish or shrimp cabbage · chipotle mayonesa · flour tortilla

VEGETALES · cactus · summer squash · garlic · tomatoes

mole verde · queso cotija 🌿

CHORIZO ROJO · house-made pork sausage · queso fresco

Join Del Fuego for the 2017

NEW ORLEANS EAT LOCAL CHALLENGE

The goal is to see if one can go the 30 days of June eating as many foods that are grown, caught or raised within a 200 mile radius of New Orleans, supporting local and reducing your carbon footprint. 🌿

MISSION BURRITOS

CHOOSE 1 TACO FILLING stuffed with pinto beans · rice crema · queso chihuahua & asadero · salsa fresca guacamole · onions · cilantro · wrapped in a home-made flour tortilla · 12

LOS TRES HERMANOS BURRITO

the brother's three - carnitas · carne asada · tinga de pollo · 12

SIDES

CHICHARRONES

fried pork skins · ancho chile powder · 4

CEBOLLITAS

grilled green onions · olive oil · lime · salt · 4

ELOTES

roasted corn on the cob · chile powder · queso cotija spicy chipotle mayonesa · 4 🔥🌿

SMALL ENSALADA DIOSA VERDE · 5

20% gratuity may be added to parties of 5 or more and split checks. Please notify your server if you have food allergies or restrictions. Our menu is largely gluten free with the exception of flour tortillas & fried seafood. There may be a risk associated w/ consuming raw shellfish as in the case w/ other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

DEL FUEGO
COMIDA