

ENTRADAS

TRÍO DE SALSAS

choose three served with tostadas · 6

| | |
|-----------------------------|------------------------------------|
| fresca pureed tomato | SPICY 🔥 |
| verde pureed green | chile de árbol tangy heat |
| tomatillo avocado | habanero roasted citrus |
| mexicana chopped | 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 | queso cotija |
| diced tomato | rajas |
| pickled onion | pepitas |
| pickled jalapeños | bacon |

CEVICHE

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

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 CAMARONES Y AGUACATE

two crunchy corn tostadas · layer of refried beans boiled gulf shrimp · ripe avocado · tomato · cotija jalapeño herb vinaigrette · 12

PESCADO CON MOLE VERDE

seared gulf fish · green mole · seasonal market vegetables radish · toasted pepitas · warm corn tortillas · 17

ENCHILADAS DE TINGA

chipotle braised chicken · roasted poblano mezcals 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
a la carte tacos · 4.50

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

EAT LOCAL NEW ORLEANS

Our goal is to provide you with locally sourced ingredients whenever possible. If you'd like to shop local, check out our favorite farmers at the **Crescent City Farmers Market**. For calendar information go to crescentcityfarmersmarket.org

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

Mission burrito with 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 🔥

BEANS & RICE

pinto or black beans · whole or refried · cotija · 4

SMALL ENSALADA DIOSA VERDE · 5

SMALL ENSALADA CESAR · 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