



While We Fire Up The Grill...

SAUTÉED MUSHROOM CAPS \$40.00

Sautéed with spicy chile guajillo, lemon, garlic and butter.

CEVICHE \$55.00

Today's catch of mild white fish marinated in lime juice and garnished with onion, cilantro, mild chile, tomato and avocado.

SHRIMP CEVICHE \$70.00

Shrimp marinated in lime juice and garnished with onion, cilantro, mild chile, tomato and avocado.

CHEESE FONDUE "TRES QUESOS" \$65.00

Delicious blend of cheeses melted in a traditional bowl, served with salsas and handmade tortillas.

"MARIA CORONA" CHEESE FONDUE \$85.00

Cheese fondue prepared at your table with mushrooms and chorizo (spicy sausage), served with salsas and handmade tortillas.

MEXICO CITY STYLE BEEF JERKY \$95.00

Tender Beef Filet marinated and dried served with salsa and handmade tortillas.

TLACOYOS \$45.00

Fresh handmade tortillas stuffed with black beans, cheese and spices. Fried and bathed with tangy tomato sauce.

SHRIMP "AGUACHILE" \$110.00

Fresh local shrimp marinated in lime juice and flavored with red onion, Serrano chile, salt and pepper.

GUACAMOLE "MARIA CORONA" \$55.00

Prepared at your table using traditional techniques.

Traditional Soups

TORTILLA SOUP \$45.00

Crispy fried strips of corn in a tomato-based chicken stock, dried chiles, avocado, cheese, cilantro, sour cream and lime.

BLACK BEAN SOUP \$45.00

A Mexican favorite.

LIMA BEAN SOUP \$55.00

Prepared with an eclectic variety of fresh vegetables succulents and spices.

SEAFOOD STEW \$95.00

Fresh local bounty prepared in a spicy tomato broth.

CHICKEN SOUP \$50.00

Chicken and rice with vegetables.

TLALPENO SOUP \$50.00

Chicken stock with zucchini, garbanzo, onion and spices garnished with avocado.

LENTIL SOUP \$45.00

Lentil, bacon and vegetables.

Gramp's Favorites ~ Served with refried beans and rice.

BEEF "YUCATECO" \$95.00

Tender beef shank, marinated in Achiote chile, orange juice and spices then rolled in banana leaf and slow roasted.

MAYAN STYLE PORK PIBIL \$95.00

Delicious slow-roasted pork dish from Yucatan.

CARNE ASADA \$145.00

Tender marinated flank steak grilled over mesquite wood.

BEEF "PICADILLO" \$90.00

Ground beef sautéed with carrots, potato, peas and fine herbs.

BEEF "TASAJO" \$145.00

Tender cut of beef sliced thin, lightly seasoned and pan seared.

BEEF TENDERS "AL MOLCAJETE" \$145.00

Charcoal-grilled beef tenders served sizzling in a traditional hot stone.

BEEF BIRRIA SM \$55.00 LG \$70.00

Traditional Guadalajara Style Spicy beef stew prepared with onion, spices, cilantro and serrano chile.

MOLE POBLANO \$110.00

Flavorful and spicy Mexican dish that combines chiles, nuts, spices and chocolate served over a tender chicken breast and garnished with sesame seed.

ENCHILADAS (3) \$110.00

Chicken or cheese enchiladas bathed with your choice of red, green or rich dark mole sauce garnished with cheese and sour cream.

CHILE RELLENOS (2) \$120.00

Traditional dish with two chiles, one with cheese and the other stuffed with Picadillo (beef) both bathed in a tomato based "relleno" sauce.

MARIA CORONA PLATTER \$160.00

Chile Relleno stuffed with queso fresco, Chorizo (spicy sausage) and a tender chicken breast covered in rich mole.

CHILE VERDE \$110.00

Slow roasted pork simmered in a tomatillo and bell pepper chile sauce.

POZOLE SM \$45.00 LG \$60.00

Delicious stew prepared with tender cuts of pork, chile pepper, hominy and spices, garnished with lettuce, cilantro, onion, radish, oregano, avocado and lime.

CARNE EN SU JUGO \$110.00

A traditional dish from the state of Jalisco. Tender beef filet cooked in its own juice with salsa, spice and herbs.

El Compadres "Catch of the Day"

WHOLE RED SNAPPER \$150.00

Seasoned and fried. Served with rice and garnished with mixed greens.

SNAPPER "ZARANDEADO" \$150.00

Fresh local red snapper rubbed with a chile, garlic, fine herbs and roasted tomato sauce and grilled over mesquite wood.

SNAPPER "A LA TALLA" \$150.00

Southern Mexico dish rubbed with a marinade of tomato, onion, garlic, peppers, guajillo chile, cumin and cilantro topped with avocado.

SNAPPER "TIKIN-XICH" \$150.00

Whole Red Snapper prepared the Traditional Mayan way with achiote chile, tangy orange, garlic, oregano and other fine herbs.

CATCH OF THE DAY IN PAPILOTE \$150.00

Fresh local fish stuffed with peppers, tomato, onion, citrus juice and olives. Wrapped and baked to perfection.

GRILLED SHRIMP \$190.00

Fresh local shrimp grilled over mesquite wood brushed with a hint of lemon and herbs.

SHRIMP "EN CHILE CHIPOTLE" \$190.00

Sautéed shrimp bathed in a rich butter, garlic, onion and chipotle sauce with a splash of tequila.

SHRIMP "AL TAJIN" \$190.00

Sautéed shrimp in a White wine, olive oil, lemon and mild chile powder sauce.

SHRIMP "A LA DIABLA" \$190.00

A local favorite dish prepared with sautéed shrimp in a creamy but spicy sauce.

SHRIMP "AL MOLE" \$190.00

Fresh local shrimp sautéed and bathed in a rich dark mole sauce garnished with sesame seeds.

SHRIMP "TRES QUESOS" \$190.00

Shrimp medallion sautéed in butter, herbs and bacon then bathed with a creamy wine sauce made with three types of cheese.

From the Orchard

CHILLED CACTUS LEAVES SALAD \$45.00

Refreshing mix of cactus leaves, onion, cilantro and tomato topped with Cotija cheese.

MARIA CORONA SALAD \$65.00 WITH CHICKEN \$85.00

Fresh greens tossed with jicama, tomato, avocado, corn, mushrooms, and corn chips served with a sweet mole vinaigrette dressing.

WATERCRESS SALAD \$55.00

Fresh watercress salad tossed with bacon and mushroom with our house dressing.

SIDE SALAD \$35.00

Mixed greens with tomato, jicama, carrots, corn kernels, and tortilla chips served with our house dressing.

Tacos and Quesadillas

\$20.00 each, grilled or fried

PICADILLO (Seasoned Ground Beef)

HUITLACOCHÉ (Corn Truffle)

AZTEC DELICACY CHAMPINONES (Sautéed Mushrooms)

FLOR DE CALABAZA (Sautéed Zucchini Flowers)

CARNE DESHEBRADA (Shredded Beef)

AL PASTOR (Marinated Pork)

RAJAS CON QUESO (Sautéed Chile Strips with Cream Cheese)

TINGA DE POLLO (Shredded Chicken Marinated in Tomato Sauce)

PAPA CON CHORIZO (Potato and Spicy Sausage)

NOPALITOS COCINADOS (*Sauteed Cactus Leaves*)
PESCADO (*Fresh Fish*)
BUCHE (*Yummy Pork Tummy*)
TRIPA (*Crispy Beef Tripe*)
LENGUA (*Beef Tongue*)
REQUESON (*Ricotta Type Cheese*)
COSTILLITAS (*Pork Baby Back Rib*)
QUESO (*Cheese*)
CHICHARRON (*Fried Pork Rind in Salsa Verde*)
CARNITAS (*Roasted Pork*)
CARNE ASADA (*Grilled Beef*)
COCHINITA PIBIL (*Slow-roasted Pork dish from Yucatan*)

Stuffed Potato

PLAIN (*butter, cheese and chives*) \$45.00
VEGETARIAN (*sautéed vegetables*) \$55.00
MARIA CORONA (*choose your filling*) \$70.00

Ice Cold Drinks

"De La Cantina"

DRAFT OR BOTTLED BEER \$20.00
MARGARITAS "MADE FROM SCRATCH" \$45.00
SOFT DRINKS \$20.00
HOUSE WINE BY THE GLASS \$50.00
STRAWBERRY RICE DRINK \$20.00
HIBISCUS ICED TEA \$20.00
DRINK OF THE DAY \$20.00

Warm Drinks

Prepared in Traditional Clay Pots

"ATOLE" \$25.00
A Rich Corn, Milk, and Vanilla Drink
HOT CHOCOLATE \$25.00
COFFEE WITH A HINT OF VANILLA AND CINNAMON \$20.00

Desserts

MEXICO CITY SORBET \$50.00
FRIED BREAD "BUNUELO" \$40.00
Topped with Cinnamon and Sugar
CHEESE CAKE WITH DATES \$65.00
SWEET CORN BREAD \$40.00
RICE PUDDING \$40.00