

Vegetarian Menu

Papadzules

Four rolled corn tortillas moistened with ground roasted pumpkin seed and epazote sauce, stuffed with hard boiled eggs and topped with tomato sauce. \$6.75

Brazo de Reina

Spinach, roasted ground pumpkin seed and hardboiled egg tamale steamed wrapped in banana leaves. \$3.95

Veggie Panuchos

Crispy grilled pocket corn tortilla stuffed with black bean, topped with lettuce, shredded cabbage, pickled red onion, tomato and avocado. \$2.05

Veggie Vaporcito Tamale

Soft vegetable stuffed tamale wrapped in banana leaf. \$1.85

Veggie Torta

Cabbage relish, lettuce, tomato, black bean dip, fire roasted tomato sauce and red onions. \$3.95

Arroz con Platanos

Steamed white rice with slices of fried plantain. \$2.50

Platano con Crema

Fried plantain with cream. \$2.50

Huevos Motuleños

Two fried eggs over a crispy corn tortilla topped with black bean dip, chopped cheddar cheese, green peas, tomato sauce and fried plantain. \$5.75

Pan de Cazon (not so vegetarian)

Four layers of soft corn tortillas moistened in black bean dip with sautéed shredded shark inside and topped with tomato sauce. \$6.75

Side Dishes

Citrus Jicama Salad, Potato Salad, Fried Plantain, Confetti Rice.

