



# LINDO VALLE

## MEXICAN GRILL

### BOCADITOS

**Chili Con Queso** \$9  
Oaxaca, menonita & American cheeses, poblano peppers, borracho beans, jalapenos, salsa molcajete, cilantro, crispy tortillas, pork rinds

**Pork Belly Pintxo** \$8  
Slow roasted pork belly, tajin peach chutney

**Taquitos Carnitas** \$10  
Tomatillo salsa, guacamole, tequila lime crema, cilantro, pickled red onion, radish, cotija cheese

**Churrasco "Pintxo"** \$8  
Braised short rib, shoestring potatoes, onion, tomato, mole negro sauce

**Empanadas de Jaiba y Camarones** \$12  
Crab and shrimp, crispy corn masa, smoked poblanos, habanero, lime, crema, queso anejo

**Coctel de Camaron** \$14  
Mexican jumbo shrimp cocktail, citrus cocktail sauce, avocado, cucumber, cabbage, grilled lime

**Fresh Guacamole** \$8  
Avocado, serrano chiles, fresh lime juice, onion, cilantro, sea salt, tortilla chips

**Nachos or Quesadilla** \$9  
Menonita, oaxaca and cotija, guacamole, black beans, salsa Mexicana

Choose your filling add:

**Carne Asada** \$6

**Garlic Lime Pollo** \$4

**Carnitas** \$4

**Beef Short Rib** \$5

### ENSALADAS

**Acapulco Gold** \$11  
House lettuce, pomegranate seeds, tomato, avocado, black beans, salsa roja, grilled pineapple, crunchy vegetables, tortilla strips, chipotle buttermilk dressing

**Pollo Cobb** \$14  
Marinated grilled chicken breast, lardons, up farm egg, lettuce, tomato, panela cheese, avocado, honey cava dressing

**El Caesar** \$10  
Chopped romaine, toasted spicy pepitas, tortillas, avocado, crumbled cotija cheese, avocado-Caesar dressing

### ENCHILADAS

*Borracho beans, Azteca rice, guacamole and salsa Mexicana*

**Beef Short Ribs** \$16  
Braised short ribs, queso de cabra, mole negro, salsa Mexicana, crema and cilantro

**Pollo Suizas** \$14  
Grilled chicken, queso casera, creamy tomatillo salsa, crema, lime, cilantro

**Pork Chile Verde** \$14  
Marinated pork shoulder, queso casera, salsa verde, crema, lime, cilantro

**Queso Casera (V)** \$11  
Triple-melty-cheese: Chihuahua, Oaxaca, Asadero, enchilada sauce, crema

### STREET TACOS

*Served with borracho beans and Azteca rice*

**3 Tacos** \$14  
**Carne Asada**  
Skirt steak, guacamole, crema, salsa molcajete, cotija cheese

**Carnitas**  
Slow braised pork, guacamole, salsa verde, cotija cheese

**Pollo**  
Marinated chicken, guacamole, crema, salsa cascabel, cotija cheese

**Pescado Blanco**  
Chard broiled white fish, jicama-cactus salsa, chipotle mayo, cabbage

**Verduras Asada (V)**  
Grilled zucchini, squash, corn, yucca, roasted poblanos, salsa molcajete, tomato, onion, guacamole

### PLATILLOS DE CASA

Azteca rice and borracho beans and choice of flour or corn tortillas.

**Braised Short Rib Mole** \$22  
Slow roasted, mole negro, wilted greens

**Pollo Al Horno Con Mole Negro** \$20  
Slow roasted chicken, Oaxaca style mole, braised spinach, pickled red onions, toasted sesame seeds

**Camarones Al Mojo de Ajo** \$24  
Jumbo gulf shrimp, garlic marinade, lime habanero salsa

### LINDO VALLE PLATTERS

(Ultimate Fajita Experience)

Grilled poblano peppers & onions, fresh guacamole, crema, salsa Mexicana, Azteca rice and borracho beans and choice of flour or corn tortillas.

**Carne Asada (Steak)** \$19

**Carne Asada & Pollo Combo** \$20

**Pollo** \$17

**Pollo & Shrimp Combo** \$24

**Wild Pacific Camarones (Shrimp)** \$26

**Camarones & Carne Asada Combo** \$26

**Portobello Mushroom** \$18

**Pollo, Carne Asada & Camarones Combo** \$26