



## PARA EMPEZAR



### GUACAMOLE BAR

#### GUACAMOLE TRADICIONAL \$10

MASHED AVOCADOS, PICO DE GALLO, SERVED WITH TORTILLA CHIPS

#### GUACAMOLE TOPPINGS \$.50 EACH

COTIJA CHEESE, POMEGRANATE SEEDS, PUMPKIN SEEDS, BACON BITS

#### TOSTADA DE CANGREJO \$11

SWEET BLUE CRAB MEAT, CELERY ROOT PUREE, CHILE DE ARBOL, CRISPY KALE

#### AGUACHILE \$11

SHRIMP CARPACCIO, CUCUMBER, ONION, SERRANO PEPPER, ORANGE AND LEMON JUICE

#### COCTEL DE CAMARONES \$11

SHRIMP COOKED IN A BONITO BROTH INFUSED WITH GUAJILLO PEPPER, PICO DE GALLO, AVOCADO, AND CRACKERS

#### ENSALADA DE NOPALES \$10

GRILLED CACTUS PAD, TOMATO, AVOCADO, TORTILLA CHIPS, COTIJA CHEESE, TOMATILLO VINAIGRETTE

#### ENSALADA CAESAR \$10

ROMAINE, PARMESAN CHEESE, GARLIC CROUTONS, ANCHOVY MAYONNAISE SAUCE

#### LA CONTENTA NACHOS \$10

TORTILLA CHIPS, BLACK BEANS, POBLANO CHEESE SAUCE, PICO DE GALLO, MONTERREY AND CHEDDAR CHEESE

#### QUESO FUNDIDO \$11

GOAT CHEESE AND MONTERREY JACK CHEESE FONDUE, ROASTED RED PEPPER, CHILE PIQUIN, BLACK OLIVE TAPENADE, FLOUR TORTILLAS

#### PORK RILLETES \$11

SHREDDED PORK BUTT AND BELLY, SERRANO TOMATILLO SALSA, TOAST

#### FISH TACO \$11

TEMPURA SOLE FISH, PICO DE GALLO, COLE SLAW, CHIPOTLE AIOLI

#### TERRINE OF SPICED DUCK FOIE GRAS \$18

MISSION FIGS CHUTNEY, CORN BREAD

# PLATO FUERTE



## **POLLO EN MOLE POBLANO \$18**

BRAISED CHICKEN BREAST, MOLE SAUCE, WILD RICE RISOTTO, CHICKEN LEG CONFIT,  
SWEET PLANTAINS

## **PORK RIB EYE A LA PLANCHA \$20**

NEW MEXICAN GREEN CHILE, PINEAPPLE, BRUSSELS SPROUTS, PORK BEANS, MUSTARD

## **CHILE RELLENO Y RATATOUILLE \$17**

CHILE POBLANO, OAXACA CHEESE, RATATOUILLE, SQUASH, ANCHO PEPPER SAUCE

## **SALMON CON COSTRA DE QUINOA \$20**

QUINOA CRUST, CHILE PIQUIN SAUCE, YUCCA, BRAISED KALE

## **TRUCHA ZARANDEADA \$24**

GRILLED BUTTERFLIED TROUT, GUAJILLO BARBECUE SAUCE, VEGETABLES RICE,  
WATERCRESS SALAD

## **LANGOSTA A LA MANTEQUILLA \$24**

POACHED LOBSTER IN CHILE MORITA BUTTER SAUCE, PARSNIP PUREE, GREEN PEAS,  
MANGO, VANILLA

## **SIRLOIN STEAK A LA PARRILLA \$22**

SALSA CRUDA, POTATOES CONFIT, TOMATILLO SALSA, CREAMED SPINACH

## **RISOTTO DEL MAR \$22**

ARBORIO RICE, LOBSTER BROTH, CLAMS, SHRIMP, SCALLOPS, PULLA PEPPER

## **BRAISED SHORT RIBS \$24**

CASCABEL AND CHIPOTLE BARBECUE SAUCE, MASHED POTATOES, ROASTED SWEET RED  
ONION, CRISPY TORTILLA CHIPS

## **ENCHILADAS DE POLLO \$17**

BRAISED CHICKEN BREAST, GREEN TOMATILLO SALSA, RICE AND BEANS

## SIDES - \$5



RICE AND BEANS

ROASTED CAULIFLOWER

FRIED PLANTAINS

RATATOUILLE

MASHED POTATOES

QUINOA WITH VEGETABLES

PORK BUTTER BEANS

CREAMED SPINACH

## POSTRES - \$5



### TRES LECHE

BREAD PUDDING WITH DULCE DE LECHE ICE CREAM

### CREME BRULEE

EARL GREY CREME BRULEE, BERRY COMPOUND

### CHOCOLATE CAKE

MOLTEN CHOCOLATE CAKE, VANILLA ICE CREAM

### BAKED ALASKA

MERINGUE, SPONGE CAKE, TEQUILA ICE CREAM

### BERRY CRISP

BERRY COMPOTE, VANILLA ICE CREAM

# BRUNCH - \$11



## GUACAMOLE TRADICIONAL

### HUEVOS DIVORCIADOS

SUNNY SIDE UP EGGS, TOMATILLO SALSA, CHIPOTLE SALSA, MONTERREY JACK CHEESE

### POBLANO BENEDICT

POACHED EGGS, POBLANO SAUCE, QUESO FRESCO, SPINACH, ENGLISH MUFFIN

### CHILAQUILES

TORTILLA CASSEROLE WITH OAXACA CHEESE, TOMATILLO CHIPOTLE SALSA, SAUTEED ONIONS, EGGS ANY STYLE

### MEXICAN OMELETTE

POBLANO, JALAPENO, SERRANO CHILES, ONION, TOMATO, COTIJA CHEESE, AVOCADO

### CHORIZO CON HUEVO

SPICY SPANISH SAUSAGE, SCRAMBLED EGGS, TOMATOES, GUAJILLO PEPPER

### TORREJAS

FRENCH TOAST, BERRY COMPOTE, MAPLE BUTTER

### CAMARONES AL AJILLO

SHRIMP IN GARLIC-BUTTER SAUCE, SPINACH, RICE

### LA CONTENTA HAMBURGER

CRISPY JAMON SERRANO, JALAPENO ESCABECHE, PEPPER JACK CHEESE, POTATO BUN

# BAR MENU



## GUACAMOLE BAR

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MASHED AVOCADOS, PICO DE GALLO, SERVED WITH TORTILLA CHIPS

### EMPANADAS DE PLATANO \$10

TURNOVER, SWEET PLANTAIN, QUESO FRESCO, CREMA

### TOSTADA DE CANGREJO \$11

SWEET BLUE CRAB MEAT, CELERY ROOT PUREE, CHILE DE ARBOL, CRISPY KALE

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### LA CONTENTA NACHOS \$10

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### FISH TACO \$11

TEMPURA SOLE FISH, PICO DE GALLO, COLE SLAW, CHIPOTLE AIOLI

### TAQUITOS DE POLLO \$11

SHREDDED CHICKEN, AVOCADO AND CHILE DE ARBOL SAUCE, CREMA

LUIS ARCE MOTA - CHEF/OWNER