

Frida's

COCINA MEXICANA MEXICAN CUISINE

DINNER TO BEGIN

GUACAMOLE

With the original recipe.

SALSA MOLCAJETE

Grilled tomato, onion, cilantro and green chile salsa.

APPETIZERS

SALBUTES

Pan fried corn tortillas, served with braised pork in Yucatán spices, garnished with shredded cabbage avocado and pickled onion.

3 ASSORTED CORN TAMALES

Home made green chicken tamal, red pork tamal and corn tamal served with red and green salsa.

MELTED CHEESE

A blend of mexican oaxaca and manchego cheese, served with home made salsas and flour tortillas.

WITH CHORIZO (SPICY MEXICAN SAUSAGE)

WITH ROASTED POBLANO STRIPS WITH ONIONS

CRICKETS

Oaxaca crickets with guacamole, homemade tortillas and fresh cheese

QUESADILLA TO THE COMAL

Home made tortilla filled with xcatic chile strips, oaxaca cheese, epazote and zucchini blossom .

PATTIES YELLOW

Traditional tortillas stuffed with chicken in yellow mole with cilantro .

GARNACHAS

Four small masa tortillas mad with chopped beef, with a morito chile sauce and pickled cabbage.

SALADS

SPINACH SALAD

Goat cheese with chipotle, caramelized cashew nuts, crispy smoked bacon with a chipotle-balsamic dressing.

WITH CHICKEN

MIXED SALAD

A mix of avocado, tomatoes, onions, mixed greens with cilantro, cucumber, yellow bell pepper, corn, crispy tortilla, strips and dressing of your choice (Ranch, Blue cheese or Balsamic).

WITH MARINATED CHICKEN

CACTUS TOWER

Fresh cactus leaf salad with tomatoes, grilled panela white cheese, tomatillo salsa, crispy chile ancho and oregano vinaigrette.

SOUPS

YUCATAN LIMA SOUP

Chicken broth with tomatoes, onions, garlic, shredded chicken, local lime and crispy tortilla strips.

MEXICAN NOODLE SOUP

Broth made with tomatoes, served with aged cheese, avocado, pork cracklings, fresh cream and fried pasillo chile.

POBLANO AND CORN CREAM SOUP

Made with roasted wood oven poblano with white corn scented with epazote .

CACTUS AND MUSHROOM BROTH

With cactus leaf, oyster and button mushroom, guajillo chile and epazote.

FISH AND SEAFOOD

VERACRUZ STYLE FISH

Grouper filet cooked in a tomato, caper, onion, blond chile, olives, bell pepper and white wine sauce .

CHIPOTLE SHRIMP

Saute shrimps served with a creamy chipotle and cilantro sauce.

GARLIC MOJO SHRIMPS

Cooked shrimp in crushed garlic, olive oil, lime juice and fresh parsley.

TALLA FISH FILET

Wood oven roasted grouper filet, marinated in a 3 chile and spice sauce .

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SEAFOOD CHILE RELLENO

Poblano chile stuffed with saute calamari, scallops, shrimps and octopus topped with melted gouda cheese and cascabel chile sauce.

WOOD OVEN TLAYUDAS, TACOS AND ENCHILADAS

CLASSIC TLA YUDA

Large crispy corn tortilla with block bean puree, oaxaca cheese, pork cracklings, skirt steak, fresh cream, aged cheese, cilantro and salsa

PASTOR CHICKEN TLAYUD

Large crispy corn tortilla with block bean puree, oaxaca cheese, cilantro pesto, chicken marinated in adobo chile sauce, bits of pineapple and red onion .

CHICKEN ENCHILADA

In a grilled tomatillo-morito chile salsa, served with cream, onions and aged cheese .

MOLE ENCHILADA

Made with saute chicken, covered with block oaxaca mole (sauce made with chiles, chocolate and spices) garnished with cream, sesame seeds, aged cheese and onions.

MAKE YOUR OWN TACO

Grilled chicken, skirt steak and chorizo sausage, served with kettle block beans, guacamole and mexican salsa.

BEEF FILET TACO

Served with kettle block beans, guacamole, grilled spring onions and homemade tortillas.

MEAT AND POULTRY

WOOD OVEN PIBIL PORK

Wrapped in banana leaves and marinated in achiote,spices and sour orange juice and garnished with pickled red onions.

CHICKEN IN MOLE SAUCE

Roasted half chicken, covered in a oaxaca mole sauce served with pan fried butter sweet plantains accompanied with rice.

CHICKEN GARNACHERO

Pan fried half chicken with potatoes and onions served with pickled cabagge, garnachas and morito chile sauce .

Le recordamos que el consumo de alimentos crudos o poco cocidos, puede ser un riesgo para la salud.

BEEF TAMPIQUEÑA

Tampiqueña beef filet, garnished with cactus leaf salad, mole enchilada, roasted poblano and grilled spring onions.

GRILLED MARINATED CHICKEN BREAST

Served with a cilantro-chipotle "chimichurri " fresh herb salsa.

SHORT RIB WITH YELLOW MOLE

Light mole made with tomatoes and serrano chile, thickened with corn masa served with braised short rib.

OAXACA STUFFED CHILE

Three pasillo chiles stuffed with beef picadillo with garnish of the day and tomato sauce.

POSTRES

THREE MILK CAKE

Served with cinnamon sauce and pumpkin seed brittle ice cream.

DULCE DE LECHE CREPE

Tropical fruits, honey crisp and vanilla ice cream.

CORN CAKE

Served with eggnog sauce and traditional mexican chocolate.

CHOCOLATE FLAN

Made with chocolate ganache with guajillo chili, fried sweet plantains and banana chocolate ice cream.

MILK CARAMEL TAMAL

Marinated prunes in rum and pecans served coffee ice cream.

KID'S MENU SOUPS

NOODLE SOUP

Made with noodles, tomatoes and chicken broth.

CHICKEN BROTH

Served with vegetables, cooked chicken and rice.

MAIN DISHES

QUESADILLAS

Made with corn tortillas, chicken and gouda cheese.

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ENCHILADAS

Chicken enchiladas with a creamy tomato sauce and covered with melted cheese.

FLAT FILET OF BEEF

Flat filet of beef with melted cheese, accompanied of a mini chicken taco and guacamole.

SAUCE FISH FILET

Served with rice and vegetables.

DESSERTS

ICE CREAM

2 Scoops