



## **AKRON**

**54 E. MILL STREET  
AKRON, OH 44308  
330-762-8000**

### **HOURS:**

**MONDAY - THURSDAY: 11 AM - 9 PM  
FRIDAY: 11 AM - 11 PM  
SATURDAY: 5 PM - 11 PM  
SUNDAY: 5 PM - 9 PM**

## **CLEVELAND**

**1000 E. 9 STREET  
CLEVELAND, OH 44114  
216-737-1000**

### **HOURS:**

**MONDAY - THURSDAY: 11 AM - 9 PM  
FRIDAY: 11 AM - 10 PM  
SATURDAY: 12 PM - 10 PM  
SUNDAY: 11 AM - 9 PM**

# CLEVELAND – LUNCH

LUNCH OFFERINGS



NUEVOMODMEX.COM

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, CONTAIN OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## GUACAMOLES & APPS

HOUSE GUAC .....	5.9	PLANTAIN FRITTERS .....	7.9
HABANERO JELLY GUAC .....	6.9	Served with Chipotle Agave Syrup	
PEPITA, CUCUMBER, CHIPOTLE GUAC .....	6.9	EMPANADAS CARNE.....	10.9
APPLE, GOAT CHEESE, SMOKED BELL PEPPER GUAC..	6.9	Coca-Cola Braised Beef, House Cheese Blend, Bizbaz Sauce	
GUAC SAMPLER (CHOOSE THREE FROM ABOVE).....	15.9	PIPIAN CALAMAR .....	12.9
QUESO FUNDIDO .....	7.9	Fried Calamari, Caliente Salsa, Black Sesame Pipian, Pickled Cauliflower, Lemon Aioli	
House Cheese Blend, Pickled Jalapeños, House Tortilla Chips // Add Chorizo or Chicken 3		CAMARONES .....	12.9
SALSA TRIO .....	9.9	Tequila Roasted Shrimp	
House, Verde, Caliente (Individual Salsa Available Upon Request)		* TUNA TIRADITO .....	13.9
		Yellowfin Tuna, Cilantro Aji Aioli, Arugula Mango Ensalada	

## SIDE DISHES

TILLAMOOK CHIPOTLE HOMINY GRITS.....	5.9
ROOT FRIES .....	5.9
PEPITA GREEN BEANS.....	5.9
PAPA FRITAS.....	5.9
HUITLACOCHÉ SPOONBREAD.....	5.9
GRACIAS A LA COCINA.....	10
Buy a round for the kitchen	

## SOUP AND SALADS

MAKE ANY SALAD A WRAP - ADD 2	
SOUP OF THE DAY .....	ASK YOUR SERVER
** CASA.....	4/8
Organic Greens, Tomatoes, Onions, Avocado, Green Chili Yogurt	
** CAESAR.....	5/9
Grilled Romaine, Smoked Manchego, Tomatoes, Olives, Red Chili Caesar	
** FRIJOLE QUINOA.....	6/10
Organic Greens, Black Beans, Quinoa, Orange Segments, Nopales, Smoked Pepitas, Pomegranate Vinaigrette	
** HINOJO .....	6/10
Shaved Fennel, Arugula, Spanish Onions, Aji Blood Orange Vinaigrette	
** Add Grouper, *Steak, Grilled Chicken, Tofu, or Chorizo 8 // Add Salmon 12	



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## ALMUERZO

### HUARACHES.....10.9

Cornmeal Crust, Tomato Bean Spread, Red Onions, Cured Chorizo, Arugula, Queso Fresco

### POLKANES .....11.9

Ricardo Negra Frijoles, Cucumber Pico de Gallo, Polkanes Fritters, Cilantro Oil

\*\* Add Grouper, \*Steak, Grilled Chicken, Tofu, or Chorizo 8 // Add Salmon 12

### CUBAN SANDWICH.....14.9

Jerked Bacon, Roasted Pork Loin, House Pickles, Jalapeño Mustard, Manchego Cheese, Bolillo Bun. Choice of Side

THE FOLLOWING ARE SERVED WITH SERVED WITH SPANISH BROWN RICE AND YOUR CHOICE OF EPAZOTE BLACK BEANS OR BORRACHO PINTO BEANS

### \*\* TAMALE.....12.9

Roasted Carrots, Carmelized Onions, House Cheese, Mole Blanco

\*\* Add Grouper, \*Steak, Grilled Chicken, Tofu, or Chorizo 8 // Add Salmon 12

### \* CARNE ASADA..... 15.9

Espresso Adobo Marinated Flank Steak, Avocado, Pico de Gallo

### POLLO CREMA..... 15.9

Grilled Chicken with Roasted Jalapeño and Goat Cheese Crema

### CARNITAS..... 15.9

Slow Braised and Roasted Pork Shoulder

## TAQUERIA

SERVED WITH SPANISH BROWN RICE AND YOUR CHOICE OF EPAZOTE BLACK BEANS OR BORRACHO PINTO BEANS

### COCA-COLA BEEF TACOS.....12.9

Coca-Cola Braised Beef, Chipotle Mustard, Tillamook Cheddar, Salsa Criolla

### MICHELADA SHRIMP TACOS.....12.9

Pan Seared Shrimp, Peppers and Onions, Corona, Bloody Mary Mix, House Cheese Blend

### RABANO NEGRA BURRITO .....12.9

Malanga Puree, Squash, Arugula, Crispy Hominy, Queso Fresco Add Chorizo or Chicken 4

### CALABAZA Y POLLO QUESADILLA .....12.9

4 Pepper Roasted Chicken, Roasted Apple and Butternut Squash, Napa Slaw, Smoked Pumpkin Seeds, House Cheese Blend

### CERDO DIVERTIDO BURRITO .....12.9

House Smoked Pork, Pickled Onions, Grilled Broccolini, Chorizo Crema

### LENGUA TACOS .....14.9

Tequila Braised Beef Tongue, Jalapeño Remoulade, Citrus Pickled Peppers

# CLEVELAND – DINNER



\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, CONTAIN OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## GUACAMOLES & APPS

HOUSE GUAC .....	5.9	ENCHILADAS ROJAS .....	11.9
HABANERO JELLY GUAC .....	6.9	Chicken Confit, Leek and Pink Peppercorn Crema, House Cheese Blend, Fried Egg	
PEPITA, CUCUMBER, CHIPOTLE GUAC .....	6.9	HUARACHES.....	11.9
APPLE, GOAT CHEESE, SMOKED BELL PEPPER GUAC ...	6.9	Cornmeal Crust, Tomato Bean Spread, Red Onions, Cured Chorizo, Cilantro Aji Aioli, Arugula, Queso Fresco	
<b>GUAC SAMPLER (CHOOSE THREE FROM ABOVE).</b>	<b>15.9</b>	PIPIAN CALAMAR .....	12.9
QUESO FUNDIDO .....	7.9	Fried Calamari, Salsa Caliente, Black Sesame Pipian, Pickled Cauliflower, Lemon Aioli	
House Cheese Blend, Pickled Jalapeños, House Tortilla Chips // Add Chorizo or Chicken 3		CAMARONES.....	12.9
SALSA TRIO .....	10.9	Tequila Roasted Shrimp	
House, Verde, Caliente (Individual Salsa Available Upon Request)		* TUNA TIRADITO .....	13.9
PLANTAIN FRITTERS .....	7.9	Yellowfin Tuna, Cilantro Aji Aioli, Arugula Mango Ensalada	
Served with Chipotle Agave Syrup			
EMPANADAS CARNE.....	10.9		
Coca-Cola Braised Beef, House Cheese Blend, Bizbaz Sauce			

### SIDE DISHES

TILLAMOOK CHIPOTLE HOMINY GRITS.....	6.9
HUITLACOCHES SPOON BREAD.....	6.9
PEPITA GREEN BEANS.....	6.9
ROOT FRIES.....	6.9
PAPA FRITA.....	6.9
 GRACIAS A LA COCINA.....	 10
Buy a round for the kitchen	

### SOUPS AND SALADS

SOUP OF THE DAY .....	ASK YOUR SERVER
** CASA.....	4/8
Organic Greens, Tomatoes, Onions, Avocado, Green Chili Yogurt, Bolillo Crisp	
** CAESAR.....	5/9
Grilled Romaine, Smoked Manchego, Tomatoes, Olives, Red Chili Caesar, Bolillo Crisp	
** HINOJO.....	6/10
Shaved Fennel, Arugula, Spanish Onions, Aji Blood Orange Vinaigrette	
<b>** Add Grouper, *Steak, Grilled Chicken, Tofu, or Chorizo 8 // Add Salmon 12</b>	



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## ENTREES

### POLKANES .....20.9

Ricardo Negra Frijoles, Cucumber Pico de Gallo, Polkanes Fritters, Cilantro Oil

\*\* Add Grouper, \*Steak, Grilled Chicken, Tofu, or Chorizo 8 // Add Salmon 12

### \* CERDO PACANA.....23.9

14 oz Pork Porterhouse, Sorghum, Spinach, Candied Pecans, Queso Fresco, Napa Apple Slaw, Shagbark Aji Glaze

### \* SALMON Y TAMALES .....24.9

Pan Seared Faroe Island Salmon, Ancho Shrimp Tamales, White Asparagus, Pomegranate Butter, Fried Black Beans

### GALLO BLANCO .....25.9

Pan-Roasted Poulet Rouge Chicken, Black Currant Amaranth, Mole Blanco, Pickled and Grilled Chayote Squash, Currant Cashew Chutney

### \* COSTILLAS CORTAS .....25.9

Barbacoa Braised Short Ribs, Tillamook Chipotle Hominy Grits, Rainbow Swiss Chard, Wild Mushrooms

### \* VIEIRAS.....28.9

Pan-Seared Scallops, Avocado Toast, Chintestle, Grapefruit, Chili Caramel

## CLASSICS

SERVED WITH SPANISH BROWN RICE AND YOUR CHOICE OF EPAZOTE BLACK BEANS OR BORRACHO PINTO BEANS

### TACOS AL PASTOR.....14.9

Chicken, Pork, Grouper, or Tofu, Pineapple Jicama Slaw, House Cheese Blend // Sub Shrimp \$2 Sub \*Steak \$4

### \*\* TAMALES.....14.9

Roasted Carrot, Caramelized Onion, House Cheese Blend, Mole Blanco

\*\* Add Grouper, \*Steak, Grilled Chicken, Tofu, or Chorizo 8 // Add Salmon 12

### LENGUA TACOS .....15.9

Tequila Braised Beef Tongue, Jalapeño Remoulade, Citrus Pickled Peppers

### CARNITAS .....18.9

Slow Braised and Roasted Pork Shoulder

### POLLO CREMA.....18.9

Grilled Chicken with Roasted Jalapeño and Goat Cheese Crema

### \* CARNE ASADA.....18.9

Espresso Adobo Marinated Flank Steak, Avocado, Pico de Gallo

## TAQUERIA

SERVED WITH SPANISH BROWN RICE AND YOUR CHOICE OF EPAZOTE BLACK BEANS OR BORRACHO PINTO BEANS

### COCA-COLA BEEF TACOS.....14.9

Coca-Cola Braised Beef, Chipotle Mustard, Tillamook Cheddar, Salsa Criolla

### MICHELADA SHRIMP TACOS.....14.9

Pan Seared Shrimp, Peppers and Onions, Corona, Bloody Mary Mix, House Cheese Blend

### RABANO NEGRA BURRITO .....14.9

Malanga Puree, Squash, Arugula, Crispy Hominy, Queso Fresco Add Chorizo or Chicken 4

### CALABAZA Y POLLO QUESADILLA .....14.9

4 Pepper Roasted Chicken, Roasted Apple and Butternut Squash, Napa Slaw, Smoked Pumpkin Seeds, House Cheese Blend

### CERDO DIVERTIDO BURRITO .....14.9

House Smoked Pork, Pickled Onions, Grilled Broccolini, Chorizo Crema

# AKRON – LUNCH

LUNCH OFFERINGS



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## GUACAMOLES & APPS

HOUSE GUAC .....	5.9	PLANTAIN FRITTERS .....	6.9
HABANERO JELLY GUAC .....	6.9	Served with Chipotle Agave Syrup	
PEPITA, CUCUMBER, CHIPOTLE GUAC .....	6.9	CARNE EMPANADA.....	9.9
APPLE, GOAT CHEESE, SMOKED BELL PEPPER GUAC	6.9	Coca-Cola Braised Beef, House Cheese Blend, Bizbaz Sauce	
SAMPLER OF THREE OF THE ABOVE GUACS.....	15.9	CALAMAR PIPIAN .....	9.9
QUESO FUNDIDO .....	6.9	Fried Calamari, Caliente Salsa, Black Sesame Pipian, Pickled Cauliflower, Lemon Aioli	
House Cheese Blend, Pickled Jalapenos, House Tortilla // Add Chorizo or Chicken 3		CAMARONES.....	10.9
SALSA TRIO .....	7.9	Tequila Roasted Shrimp	
House, Verde, Caliente (Individual Salsa Available Upon Request)		TUNA TIRADITO.....	10.9
		Yellow Fin Tuna, Cilantro Aji Aioli, Arugula Mango Ensalada	

## SIDE DISHES

TILLAMOOK CHIPOTLE HOMINY GRITS.....	5.9
ROOT FRIES .....	5.9
PEPITA GREEN BEANS.....	5.9
PAPA FRITAS.....	5.9
HUITLACOCHÉ SPOONBREAD.....	5.9
GRACIAS A LA COCINA.....	10
Buy a round for the kitchen	

## SOUP AND SALADS

MAKE ANY SALAD A WRAP ADD 2	
SOUP OF THE DAY .....	ASK YOUR SERVER
** CASA.....	4/8
Organic Greens, Tomatoes, Onions, Avocado, Green Chili Yogurt	
** CAESAR.....	5/9
Grilled Romaine, Smoked Manchego, Tomatoes, Olives, Red Chili Caesar	
** FRIJOLETS QUINOA.....	6/10
Organic Greens, Black Beans, Quinoa, Orange Segments, Nopales, Smoked Pepitas, Pomegranate Vinaigrette	
** HINIJO.....	6/10
Shaved Fennel, Arugula, Spanish Onions, Aji Blood Orange Vinaigrette	
** Add Grouper, *Bistec, Grilled Pollo, or Chorizo 6// Add Salmon 12	



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## ALMUERZO

**\*\* POLKANES ..... 11.9**  
Ricardo Negro Frijoles, Cucumber Pico de Gallo, Polkanes Fritters, Cilantro Oil

**\*\* Add Grouper, Bistec, Grilled Pollo, or Chorizo 6//  
Add Salmon 12**

**CUBAN SANDWICH ..... 12.9**  
Jerked Bacon, Roasted Pork Loin, House Pickles, Jalapeno Mustard, Manchego Cheese, Bolillo Bun. Choice of Side

**HUARACHES ..... 10.9**  
Cornmeal Crust, Tomato Bean Spread, Red Onions, Dry Chorizo, Cilantro Aji Aioli, Arugula, Queso Fresco

THE FOLLOWING ARE SERVED WITH SPANISH BROWN RICE AND EPAZOTE BLACK BEANS OR BORRACHO PINTO BEANS

**\*\* TAMALES ..... 10.9**  
Roasted Carrots, Caramelized Onions, House Cheese Blend, Mole Blanco

**\*\* Add Grouper, Bistec, Grilled Pollo, or Chorizo 6//  
Add Salmon 12**

**CARNE ASADA ..... 12.9**  
Espresso Adobo Marinated Flank Steak, Avocado, Pico de Gallo

**POLLO CREMA ..... 13.9**  
Grilled Chicken with Roasted Jalapeno and Goat Cheese Crema

**CARNITAS ..... 13.9**  
Slow Braised and Roasted Pork Shoulder

## TAQUERIA

THE FOLLOWING ARE SERVED WITH SPANISH BROWN RICE AND EPAZOTE BLACK BEANS OR BORRACHO PINTO BEANS

**LENGUA TACOS ..... 12.9**  
Tequila Braised Beef Tongue, Jalapeno Remoulade, Citrus Pickled Peppers

**COCA-COLA BEEF TACO ..... 11.9**  
Coca-Cola Braised Beef, Chipotle Mustard, Tillamook Cheddar, Salsa Criolla

**MICHELADA TACO ..... 11.9**  
Pan Seared Shrimp, Peppers & Onions, Corona, Bloody Mary, House Cheese Blend

**RABANO NEGRA BURRITO ..... 11.9**  
Malanga Puree, Squash, Arugula, Crispy Hominy, Queso Fresco  
Add Chorizo or Chicken 3

**CALABAZA Y POLLO QUESADILLA ..... 11.9**  
4 Pepper Roasted Chicken, Roasted Apple and Butternut Squash, Napa Slaw, Smoked Pumpkin Seeds, House Cheese Blend

**CERDO DIVERTIDO BURRITO ..... 11.9**  
House Smoked Pork, Pickled Onions, Grilled Broccolini, Chorizo Crema

# AKRON – DINNER

DINNER OFFERINGS



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## GUACAMOLES

HOUSE GUAC .....	5.9
HABANERO JELLY GUAC.....	6.9
PEPITA, CUCUMBER, CHIPOTLE GUAC .....	6.9
APPLE, GOAT CHEESE, SMOKED BELL PEPPER GUAC .....	6.9
SAMPLER OF THREE OF THE ABOVE GUACS.....	15.9

QUESO FUNDIDO .....	7.9
House Cheese Blend, Pickled Jalapeno, House Tortilla //Add Chorizo or Pollo 3	

SALSA TRIO .....	9.9
House, Verde, Caliente (Individual Salsa Available Upon Request)	

## SOUPS AND SALADS

SOUP OF THE DAY .....ASK YOUR SERVER

** CASA.....	4/8
Organic Greens, Tomatoes, Onions, Avocado, Green Chili Yogurt, Bolillo Crisp	

** CAESAR.....	5/9
Grilled Romaine, Smoked Manchego, Tomatoes, Olives, Red Chili Caesar, Bolillo Crisp	

** HINIJO.....	6/10
Shaved Fennel, Arugula, Spanish Onions, Aji Blood Orange Vinaigrette	

\*\* Add Grouper, \*Bistec, Grilled Pollo, or Chorizo 6 // Add Salmon 12

## SIDE DISHES

TILLAMOOK CHIPOTLE HOMINY GRITS.....	5.9
HUITLACOCHÉ SPOON BREAD.....	5.9
PEPITA GREEN BEANS.....	5.9
ROOT FRIES .....	5.9
PAPA FRITA.....	5.9

GRACIAS A LA COCINA.....	10
Buy a round for the kitchen	

## APPETIZERS

PLANTAIN FRITTERS .....	7.9
Served with Chipotle Agave Syrup	

CARNE EMPANADA.....	9.9
Coca-Cola Braised Beef, House Cheese Blend, Bizbaz Sauce	

PIPIAN CALAMAR .....	12.9
Fried Calamari, Salsa Caliente, Black Sesame Pipian, Pickled Cauliflower, Lemon Aioli	

CAMARONES.....	12.9
Tequila Roasted Shrimp	

ENCHILADAS ROJAS .....	10.9
Chicken Confit, Leek and Pink Peppercorn Crema, Cheese Blend, Fried Egg	

HUARACHES.....	10.9
Cornmeal Crust, Tomato Bean Spread, Red Onions, Dry Chorizo, Cilantro Aji Aioli, Arugula, Queso Fresco	

*TUNA TIRADITO .....	13.9
Yellow Fin Tuna, Cilantro Aji Aioli, Arugula Mango Ensalada	





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## ENTREES

- |  |  |
|--|--|
| <p><b>** POLKANES</b> ..... 19.9<br/>Ricardo Negro Frijoles, Cucumber Pico de Gallo, Polkanes Fritters, Cilantro Oil</p> <p><b>** Add Grouper, *Bistec, Grilled Pollo, Tofu, or Chorizo 6 // Add Salmon 12</b></p> <p><b>* CERDO PACANA</b> ..... 20.9<br/>14 oz Pork Porterhouse, Sorghum, Spinach, Candied Pecans, Napa Apple Slaw, Shagbark Aji Glaze</p> <p><b>* SALMON Y TAMALE</b> ..... 21.9<br/>Pan Seared Faroe Island Salmon, Ancho Shrimp Tamales, White Asparagus, Pomegranate Butter, Fried Black Beans</p> | <p><b>* COSTILLAS CORTAS</b> ..... 21.9<br/>Barbacoa Braised Short Ribs, Tillamook Chipotle Hominy Grits, Rainbow Swiss Chard, Wild Mushrooms, Malanga Frites</p> <p><b>GALLO BLANCO</b> ..... 24.9<br/>Pan-Roasted Poulet Rouge Chicken, Black Currant Amaranth, Mole Blanco, Pickled and Grilled Chayote Squash, Currant Cashew Chutney</p> <p><b>* VIEIRAS</b> ..... 27.9<br/>Pan-Seared Scallops, Avocado Toast, Chintestle, Grapefruit, Chili Caramel</p> |
|--|--|

## CLASSICS

SERVED WITH SPANISH BROWN RICE AND YOUR CHOICE OF BORRACHO PINTO OR EPAZOTE BLACK BEANS

- TACOS AL PASTOR** ..... 13.9  
Pollo, Puerco, Grouper, or Tofu, Pineapple Jicama Slaw, House Cheese Blend // Sub Shrimp \$2 Sub Steak \$4
- \*\* TAMALE** ..... 14.9  
Roasted Carrot and Carmelized Onion with House Cheese Blend and Mole Blanco
- \*\* Add Grouper, \*Bistec, Grilled Pollo, Tofu, or Chorizo 6 // Add Salmon 12**
- LENGUA TACOS** ..... 14.9  
Tequila Braised Beef Tongue, Jalapeno Remoulade, Citrus Pickled Peppers
- CARNITAS** ..... 17.9  
Slow Braised and Roasted Pork Shoulder
- POLLO CREMA** ..... 17.9  
Grilled Chicken with Roasted Jalapeno and Goat Cheese Crema
- \* CARNE ASADA** ..... 17.9  
Espresso Adobo Marinated Flank Steak, Avocado, Pico de Gallo

## TAQUERIA

SERVED WITH SPANISH BROWN RICE AND YOUR CHOICE OF BORRACHO PINTO OR EPAZOTE BLACK BEANS

- COCA-COLA BEEF TACOS** ..... 13.9  
Coca-Cola Braised Beef, Chipotle Mustard, Tillamook Cheddar, Salsa Criolla
- MICHELADA SHRIMP TACOS** ..... 13.9  
Pan Seared Shrimp, Peppers and Onions, Corona, Bloody Mary Mix, House Cheese Blend
- RABANO NEGRA BURRITO** ..... 13.9  
Malanga Puree, Squash, Arugula, Crispy Hominy, Queso Fresco Add Chorizo or Chicken 3
- CALABAZA Y POLLO QUESADILLA** ..... 13.9  
4 Pepper Roasted Chicken, Roasted Apple and Butternut Squash, Napa Slaw, Smoked Pumpkin Seeds, House Cheese Blend
- CERDO DIVERTIDO BURRITO** ..... 13.9  
House Smoked Pork, Pickled Onions, Grilled Broccolini, Chorizo Crema

# AKRON - DESSERT

## DESSERT OFFERINGS

Your Choice \$9

### **DULCE DE CALABAZA CHEESECAKE**

Pumpkin Cheesecake, Housemade Ginger Cookie Crust, Ginger Crumble, Cinnamon Creme Anglaise, Whipped Cream

### **TORTA DE CIELO**

Flourless Almond Cake, Fall Spice & Hibiscus Poached Pears, Pear Chips, Whipped Cream

### **BUNUELOS DE MANZANA**

Apple Fritters, Cherry Bourbon Caramel, Pomegranate Sauce, Fried Sage, Vanilla Ice Cream

### **COCONUT GUAVA TRIFLE**

Coconut Tapioca Pudding, Oatmeal Guava Cookie Crumble, Macerated Strawberries, Whipped Cream

### **MEXICAN CHOCOLATE CAKE**

Mexican Spiced Chocolate Cake, Chocolate Frosting, Orange Marmalade Sauce, Candied Pepitas

### **CHOCOLATE TRES LECHES**

Chocolate Sponge Cake, Chocolate-Tequila Three Milk Soak, Dulce de Leche, Chopped Pecans, Whipped Cream