

GUACAMOLE

served with
chips and salsa!

Guacamole Traditional	12.95
avocado, jalapeno, onion, cilantro	
"Esquites" Guacamole	14.95
grilled corn, lime mayo, queso fresco, chili pequin	
Yellowfin Tuna Guacamole	15.95
soy-ginger vinaigrette, jalapeno, sesame	
Bacon & Fig Guacamole	15.95
blue cheese, candied pecans, red onion	
Crab Pico Guacamole	15.95
jumbo lump crab, tomato, cilantro, red onion	

CEVICHE

Ceviche Verde	10.95
kampachi, honeydew vinaigrette, jalapeno, lime sorbet	
Tuna Ceviche Tacos	9.95
grilled pineapple, chipotle aioli, corn tortilla	
Shrimp Ceviche	8.95
spicy tomato, jalapeno, scallions, avocado	

SOPAS Y ENSALADAS

Tortilla Soup	6.95
guajillo-tomato broth, chicken, avocado, crema, queso	
Black Bean Soup	6.95
pico de gallo, crema	
*add house made chorizo 1	
Corn Soup	6.95
charred corn, mexican crema, chili pequin	

ANTOJITOS

Wild Mushroom Huarache	10.95
mexican style flatbread topped with manchego crema, jalapeno, requeson, truffle, queso, caramelized onions	
Bacon & Asparagus Huarache	10.95
mexican style flatbread topped with smoked bacon, san simon crema, poblano rajitas, queso mixto	
Grilled Shrimp	9.95
roasted corn salsa, lime aioli, queso fresco	
Pulpo a la Planxa	12.95
octopus, fingerling potato, chipotle aioli, jalapeno	
Crab Fundido	11.95
valentina cream cheese, queso, scallion, corn tortilla chips	
Chorizo Fundido	9.95
house made mexican sausage, peppers, queso, flour tortillas	
Shrimp & Chorizo Quesadilla	10.95
shrimp, house made mexican sausage, poblanos, queso	
Chicken Quesadilla	9.95
chicken tinga, poblanos, crema, guacamole	
Nachos de la Casa	12.95
black beans, queso, arbol chili, pickled jalapenos	
* add brisket 3	

Chop Salad	9.95
golden beets, green apple, cucumber, queso manchego, cranberries, green goddess dressing	
Kale Salad	9.95
asparagus, farro, spiced almonds, radicchio, queso cotija, honey yogurt dressing	
Mexican Cobb	12.95
romaine, arugula, black beans, grilled chicken, blue cheese, avocado, bacon, confit tomatoes, black pepper-cotija dressing	

ENTRADAS

Black Bass	25.95
creamy poblano corn rice, jumbo lump crab, asparagus	
Carne Tampiquena	21.95
flank steak, chicken enchiladas, refried beans, red rice, traditional guacamole, pico de gallo	

Lamb Barbacoa	18.95
tomatillo guajillo salsa, red rice, black beans, avocado, corn tortillas	
Carne Asada	21.95
sirloin steak, fingerling potatoes, chimichurri, haricot vert, queso, chipotle aioli	
Mole Poblano	18.95
organic chicken breast, plantain rice, sesame seeds	

TACOS Y ENCHILADAS

Baja Fish Tacos	13.95
chipotle coleslaw, avocado, plantain crust	
*available grilled	
Carnitas Tacos	11.95
pulled pork, salsa roja, onions, cilantro, avocado	
Mushroom Tacos	11.95
wild mushrooms, truffle potato puree, shaved asparagus, lemon vinaigrette	
Brisket Tacos	12.95
three chili bbq, jalapeno pimento cheese, pickled red cabbage, thousand island aioli	
Cauliflower Tacos	11.95
red chili garbanzo puree, cucumber, tomato, honey lime yogurt dressing	
Mahi Mahi Tacos	15.95
pineapple amarillo pico de gallo, chipotle plantain sauce, avocado	
Crab Cake Tacos	16.95
chipotle crab cakes, remoulade, mango, radicchio, avocado	

AL CARBON TACOS

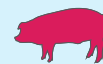
all served with refried beans, cilantro, onions, salsa, flour tortillas

Chicken	18.95
Steak	19.95
Shrimp	19.95

Chicken Enchiladas	14.95
chipotle cream, salsa ranchera, queso oxaca, rajitas, crema	
Brisket Enchiladas	14.95
roasted tomato, black bean, red chili sauce, queso mixto	
Shrimp Enchiladas	15.95
fingerling potatoes, red peppers, roasted tomato, queso, mole verde	
Vegetable Enchiladas	12.95
roasted cauliflower, zucchini, queso, poblanos, onions, tomato, sweet corn mole	

Enchilada Mixtos	19.95
a sampling of our shrimp, chicken, and brisket enchiladas	

WHOLE ROASTED SUCKLING PIG



\$39 per person
(for 4 or more)

served with grilled asparagus, plantains, grilled corn, black beans, refried beans, salsa roja, salsa verde, tortillas

* must order 3 days in advance *

PARA ACOMPAÑAR

Elotes Loco	4.95
grilled corn, lime mayo, queso, chili pequin	
Grilled Asparagus	5.95
lemon vinaigrette, queso	
Roasted Cauliflower	6.95
tequila crema, chili pequin, bread crumbs, queso	
Sweet Plantains	3.95
crema, queso fresco	
Black Beans & Rice	3.95
Refried Beans	3.95
queso fresco	

p: 215.646.1320

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20% gratuity will be added to parties of 6 or more

Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illnesses



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