

GUACAMOLE

served with
chips and salsa!

Guacamole Traditional	12.95
avocado, jalapeno, onion, cilantro	
Yellowfin Tuna Guacamole	15.95
soy-ginger vinaigrette, jalapeno, sesame	
Spicy Shrimp Guacamole	14.95
shrimp and spicy tomato	
Bacon & Fig Guacamole	13.95
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 mayo, corn tortilla	
Shrimp Ceviche	8.95
spicy tomato, scallions, avocado	

SOPAS Y ENSALADAS

Tortilla Soup	6.95
guajillo-tomato broth, chicken, avocado, crema, queso	
Calabaza Soup	6.95
butternut squash, roasted pepitas, crema, cilantro	
Black Bean Soup	6.95
pico de gallo, crema	
* add house made chorizo 1	

Chop Salad	9.95
romaine, baby arugula, cucumber, cotija cheese, cranberries, green apple, honey-yogurt dressing	
Kale Salad	9.95
asparagus, pear, apple, brussels sprouts, manchego cheese, lemon vinaigrette or black pepper-cotija 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, shaved asparagus	
Carne Tampiquena	19.95
flank steak, cheese enchiladas, black beans, avocado pico de gallo, crema	

Crab Cakes	22.95
avocado and arugula salad, cucumber remoulade	
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
braised brisket, avocado relish, queso, horseradish aioli, refried beans	
Cauliflower Tacos	11.95
roasted cauliflower, cucumber, red chili garbanzo puree, avocado, honey lime yogurt dressing	
Blackened Salmon Tacos	15.95
scottish salmon, honey lime yogurt, mango tomatillo salsa, avocado, red beet puree	

AL CARBON TACOS

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

Chicken	18.95
Steak	19.95
Grilled Fish	17.95

Chicken Enchiladas	14.95
chipotle cream, salsa ranchera, rajitas, queso oaxaca, crema	
Brisket Enchiladas	14.95
roasted tomato, black bean, rajitas, red chili sauce, queso mixto	
Seafood Enchiladas	15.95
shrimp, crab, rainbow chard, lentils, rajitas, tomato, chipotle cream sauce	
Vegetable Enchiladas	12.95
roasted cauliflower, butternut squash, poblanos, onions, tomato, queso, sweet corn mole	

Enchilada Mixtos	19.95
a sampling of our seafood, 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 fresco, 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	

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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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cantinafeliz.com