

GUACAMOLE

served with
chips and salsa!

Guacamole Traditional	12.95
avocado, jalapeño, 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 de Mariscos	10.95
kampachi, crab, shrimp, kiwi, mango, cucumber, jalapeño, cilantro, toasted corn	
Tuna Ceviche Tacos	9.95
grilled pineapple, chipotle aioli, corn tortilla	
Shrimp Ceviche	8.95
spicy tomato, jalapeño, scallions, avocado	

SOPAS Y ENSALADAS

Tortilla Soup	6.95
guajillo-tomato broth, chicken, avocado, crema, queso	
Black Bean Soup	6.95
crema, pico de gallo, cilantro *add chorizo 2	
Calabaza Soup	6.95
butternut squash, pepitas, crema, chili pequin	

Chop Salad	9.95
green apple, cucumber, cranberries, jicama, cotija cheese, croutons, chipolte ranch dressing	
Kale Salad	9.95
shaved brussels sprouts, pear, dried figs, manchego cheese, pomegranate-citrus vinaigrette	
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
grilled sirloin, yucca fries, chipolte aioli, tomato escabeche, pickled cauliflower, queso fresco	
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
tomato marmalade, avocado salsa verde, queso fresco, potato crisps	
Brussels Sprouts Tacos	11.95
sweet potato puree, miso glaze, queso fresco, avocado	
Blackened Mahi Tacos	15.95
mango cabbage slaw, curry peanut-yogurt sauce, avocado	
Crab Cake Tacos	16.95
chipotle remoulade sauce, cactus slaw, avocado	

AL CARBON TACOS

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

Chicken	18.95
Steak	19.95
Shrimp	19.95
Grilled Fish	19.95

Chicken Enchiladas	14.95
chipotle cream, salsa ranchera, queso oxaca, rajas, crema	
Brisket Enchiladas	14.95
roasted tomato, black bean, red chili sauce, queso mixto	
Seafood Enchiladas	15.95
lump crab, shrimp, fingerling potatoes, swiss chard, red peppers, roasted tomato, queso mixto, mole verde	
Vegetable Enchiladas	12.95
sweet potato, cauliflower, kale, black beans, coconut chili crema, 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, chili pequin	
Grilled Asparagus	5.95
lemon vinaigrette, queso	
Roasted Cauliflower	6.95
tequila cream, chili pequin, bread crumbs, queso	
Sweet Plantains	3.95
crema, queso fresco	
Black Beans & Rice	3.95
queso fresco	
Chips & Salsa	3.95
salsa oxaca & salsa verde	

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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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