

## GUACAMOLE

served with  
chips and salsa!

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

## CEVICHE

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

## SOPAS Y ENSALADAS

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

## ANTOJITOS

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

<b>Chop Salad</b>	9.95
romaine, baby arugula, cucumber, cotija cheese, cranberries, green apple, honey-yogurt dressing	
<b>Kale Salad</b>	9.95
asparagus, pear, apple, brussels sprouts, manchego cheese, lemon vinaigrette or black pepper-cotija dressing	
<b>Mexican Cobb</b>	12.95
romaine, arugula, black beans, grilled chicken, blue cheese, avocado, bacon, confit tomatoes, black pepper-cotija dressing	

## ENTRADAS

<b>Black Bass</b>	25.95
creamy poblano corn rice, jumbo lump crab, shaved asparagus	
<b>Carne Tampiquena</b>	19.95
flank steak, cheese enchiladas, black beans, avocado pico de gallo, crema	

<b>Grilled Jumbo Shrimp</b>	23.95
potato taquito, dijon crema, pico de gallo, queso fresco	
<b>Carne Asada</b>	21.95
sirloin steak, fingerling potatoes, chimichurri, haricot vert, queso, chipotle aioli	
<b>Mole Poblano</b>	18.95
organic chicken breast, plantain rice, sesame seeds	

## TACOS Y ENCHILADAS

<b>Baja Fish Tacos</b>	13.95
chipotle coleslaw, avocado, plantain crust	
*available grilled	
<b>Carnitas Tacos</b>	11.95
pulled pork, salsa roja, onions, cilantro, avocado	
<b>Mushroom Tacos</b>	11.95
wild mushrooms, truffle potato puree, shaved asparagus, lemon vinaigrette	
<b>Brisket Tacos</b>	12.95
avocado relish, horseradish aioli, queso, refried beans	
<b>Cauliflower Tacos</b>	11.95
red chili garbanzo puree, cucumber, avocado, honey lime yogurt dressing	
<b>Blackened Salmon Tacos</b>	15.95
honey lime yogurt, red beet puree, pineapple tomatillo salsa, avocado	
<b>Crab Cake Tacos</b>	16.95
chipotle crab cakes, remoulade, radicchio, mango, avocado	

## AL CARBON TACOS

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

<b>Chicken</b>	18.95
<b>Steak</b>	19.95
<b>Grilled Fish</b>	17.95

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

<b>Elotes Loco</b>	4.95
grilled corn, lime mayo, queso, chili pequin	
<b>Grilled Asparagus</b>	5.95
lemon vinaigrette, queso	
<b>Roasted Cauliflower</b>	6.95
tequila crema, chili pequin, bread crumbs, queso	
<b>Brussels Sprouts</b>	6.95
almond romesco sauce, queso fresco	
<b>Sweet Plantains</b>	3.95
crema, queso fresco	
<b>Black Beans &amp; Rice</b>	3.95
<b>Refried Beans</b>	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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