



CEVICHES

one 11.5 / two 19.5 / three 26.5

callo

bay scallops, watermelon, serrano, pico de gallo

camarón

shrimp, tangerine, roasted jalapeños, citrus-guajillo broth

dorado

mahi mahi, avocado, tomato, orange-chile de árbol broth



TAQUIZAS

served with choice of two salsas,
onion, cilantro, lime & tortillas

barbacoa

braised chicken barbacoa style

20.5

carne asada

rosemary marinated skirt steak

21.5

carnitas de puerco

michoacán style braised pork

21.5



TACOS

14.5

four tacos per order with home made corn tortillas

pastor

chile ancho rubbed pork, grilled pineapple,
chile de árbol salsa

carne

rosemary marinated skirt steak,
potato-poblano-cactus fundido, avocado

estilo baja

beer battered mahi mahi, mexican style coleslaw,
chipotle aioli

camarón

shrimp, roasted garlic, chipotle mojo, avocado

pollo

herb marinated chicken, chipotle pickled sweet potato,
chipotle salsa, crispy manchego

pecado

tilapia, chile poblano, tomatillo-garlic mojo

carnitas de puerco

michoacán style braised pork,
chile de árbol coleslaw, toasted peanuts

mole

sautéed chicken, sweet plantain, mole poblano, crema fresca

hongos

huitlacoche, wild mushrooms, manchego cheese, salsa verde

rajas

black bean hash, rajas poblanas, crema fresca,
crispy potatoes

chorizo

homemade chorizo of the day, manchego cheese,
roasted tomato-árbol salsa



PARA ACOMPAÑAR

elote mexicano

mexican style corn on the cob

5.5

arroz verde

green rice casserole, oaxaca-manchego cheeses

6.5

plátanos machos

fried plantains, ginger-jalapeño crema

5.5

arroz y frijoles

homestyle rice, black beans

5.5

corn pico de gallo

hominy, white & yellow corn, tomato, cilantro

5.5

coles de bruselas

brussels sprouts, bacon

5.5

rajas

roasted poblano, potato, onion, tomato, crema fresca

5.5

frijoles charros

pinto beans, bacon, chorizo

5.5

20% service charge will be added to parties of 6 or more

LATE NIGHT MENU

after 12am



LAS DAISIES

- margarita tradicional** 9.5
tequila blanco, grand marnier,
fresh lime juice, organic agave nectar
add fruit 2. add smoke 3. free heat.
- b.n.g.t.m. (big nose goes to mexico)** 13
herradura blanco, tequila reposado, dark rum,
guava, orgeat, fire
- pepino el pyu** 11
tres generaciones blanco, cucumber, lemon,
hoja santa, cumin salt
- little market** 10.5
tequila reposado, fresh pineapple, chile guajillo,
cilantro, pico piquín
- smokey pablo** 11.5
cien años reposado, mango, chile morita, blueberry float
- tres viejos** 10
hornitos blanco, honey, chile verde, citrus trio
- misty's sleeve** 12
el tesoro blanco, ginger, hibiscus, valencia orange,
chile serrano, hibiscus salt



CHAMUSCADOS

- tres coops** 14
single village mezcal, st. germain elderflower,
domaine de canton ginger, averna, lime, egg white
- shady gato** 10
herradura blanco, averna, mezcal, fresh strawberry,
lemon, fantasia de naranja
- dizzy oaxacan** 10
mezcal, grapefruit, lemon, ginger beer, bitters, cayenne



CHELAS CON PIQUETE

- michelada** 6
cerveza of choice, lime, salsa inglesa, secrets
- el pirata** 8
el jimador blanco, pineapple, spices, chiles, cerveza

we use only 100% blue agave tequila



GUACAMOLES one 8.5 / two 11.5 / three 13.5

- tradicional**
tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro
- mango**
jícama, chipotle, pico de gallo
- piña**
pineapple, tomatillo, habanero, mint
- mole poblano**
plantain, mole poblano, chile serrano, pico de gallo
- manzana**
apple, tomatillo, habanero, almond
- toreado**
sauteéd chile serrano, garlic, oregano, tomatillo pico



SALSAS

one 3. / two 4.75
with crispy corn bites add 5.5

- chipotle**
roasted tomatillo, piloncillo pickled chipotle, roasted garlic
- cacahuate**
grilled tomato, toasted peanuts, chile de árbol
- chile de árbol**
grilled tomatillo, chile de árbol, garlic, onions
- roja**
roasted tomato, garlic, chile de árbol
- habanero**
grilled tomato, chile habanero, garlic, lemon
- verde**
tomatillo, chile serrano, caramelized red onion, cilantro

mercadito

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