

LUNCH MENU



GUACAMOLES

one 8. / two 10.

tradicional

tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro

mango

jícama, chipotle, pico de gallo

piña

pineapple, tomatillo, habanero, mint



CEVICHES

one 9.5 / two 16.5

callo

bay scallops, watermelon, serrano, pico de gallo

camarón

shrimp, tangerine, pico de gallo, roasted jalapeño, citrus-guajillo broth

dorado

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



SALSAS

one 2.5 / two 4.

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



TACOS

10.5

three tacos per order
with home made corn tortillas

add rice & beans or salad 3.5

pastor

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

carne

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

estilo baja

beer battered mahi mahi, mexican style coleslaw, chipotle aioli

camarón

shrimp, roasted garlic, chipotle mojo, avocado

pescado

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



PARA ACOMPAÑAR

4.5

elote mexicano

mexican style corn on the cob

arroz verde

green rice casserole, oaxaca-manchego cheeses

plátanos machos

fried plantains, mole poblano crema

arroz y frijoles

homestyle rice, black beans

rajás

roasted poblano, potato, onion, tomato, crema fresca



TORTAS

11.5

mexican style hot sandwich with black bean purée, napa cabbage, tomato, jalapeño, avocado, oaxaca cheese

add rice & beans or salad 3.5

carnitas de puerco

michoacán style braised pork

carne

rosemary marinated skirt steak

pollo

herb marinated grilled chicken

camarón

shrimp, roasted garlic, chipotle mojo

estilo baja

beer battered mahi mahi



BOTANAS

9.5

corn masa quesadillas

oaxaca-manchego cheeses, wild mushrooms, salsa verde, crema fresca

tostadas de hongos

crispy corn tortilla, wild mushrooms, pinto bean hash, manchego cheese, tomatillo salsa, epazote crema fresca

flautas

crispy rolled tortillas, chicken tinga, black bean purée, tomatillo salsa, crema fresca



ENSALADAS

mexican cobb

9.5

romaine lettuce, red cabbage, corn, jícama, black beans, hard boiled egg, chickpea tomatillo pico de gallo, queso fresco vinaigrette

verde

5.5 / 8.5

mixed greens, chayote, mango, pico de gallo, chipotle-balsamic vinaigrette

add grilled steak 3.

add grilled chicken 3.

add marinated shrimp 4.

mercadito 

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LAS DAISIES

margarita tradicional	9.5
tequila blanco, grand marnier, fresh lime juice, organic agave nectar add fruit 2. add smoke 3. free heat.	
pepino el pyu	11
tres generaciones blanco, cucumber, lemon, hoja santa, cumín 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	



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



CHELAS

DE BOTELLA	5	DE BARRIL	5
bohemia	negra modelo	negra modelo	
corona	pacífico	victoria	
corona light	sol		
dos equis	tecate		
modelo especial	victoria		



VINITO

ESPUMOSO

cava brut / casteller / mv	9/32
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cava brut / raventos / 06	42

BLANCO

chacoli / berroja / bizkaiko chacoli / 08	39
pinot grigio / st magdalena / alto adige / 08	10/34
sauvignon blanc / movia / brda-slovenia / 07	64
albariño / pazo de gallegos / rais baxias / 08	45
malvasia / vinosia / puglia-italy / 09	9/32
chardonnay / mirth / oregon-washington / 08	9/32

ROSADO

rosé de malbec / crios / mendoza / 08	7/23
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TINTO

pinot noir / jigsaw / oregon / 08	13/40
tempranillo / castillo / rioja / 08	10/34
cabernet franc / les penses de pallis / chinon / 06	46
barbera d'alba / camerano / peidmonte / 07	48
malbec / budini / mendoza / 08	8/30
merlot / the velvet devil / washington state / 08	27

beverage by

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