

La Malinche

Spanish and Mexican Tapas

Lunch Menu

Ensalada mixta: *Mixed greens with cherry tomatoes and citrus vinaigrette.* \$ 4

Pan Catalana: *Toasted bread topped with diced tomatoes extra virgin olive oil.* \$ 4

Datiles: *Bacon-wrapped dates stuffed with Monterrey Jack cheese.* \$ 4

Calavo y Limon: *Guacamole prepared w/ calavo avocado olive oil onions tomatoes served w/ tortilla chips.* \$ 4

Montaditos de Jamón y Queso - Slices of toasted bread topped with sliced Manchego cheese and cured jamon Serrano. \$5

Pico de Gallo - Diced tomato, onion, and fresh cilantro served with tortilla chips for dipping. \$4

Albóndigas a La Malinche - Meatballs with ground beef, peppers and onion, topped with a green tomatillo sauce. \$5

Croquetas de Pollo - Lightly battered chicken croquettes, served with garlic aioli. \$6

Esparragos - Grilled asparagus spears. \$4

Patatas Bravas: Lightly fried cubed potatoes w/ aioli sauce. \$ 4

Tortilla Española - Traditional potato and onion omelet. \$ 4

Espinacas Salteadas - Sautéed spinach with cranberries \$ 4

Champiñones con Ajo - Sautéed mushrooms with garlic and olive oil. \$ 4

Bruselas - Steamed brussel sprouts tossed in a garlic butter sauce. \$ 4

Pincho de Pollo- Grilled chicken skewers with green peppers and onions. \$ 5

Chorizo a la Parrilla - Slightly spicy or mild grilled Mexican sausage. \$5

Empanadas de Carne: Stuffed pastry shells w/ beef picadillo and cheese \$ 6

Papas Rellenas -Potato croquettes filled with beef picadillo and spicy guajillo. \$ 4

Platanos fritos :Fried Plantains with Mexican cream \$ 4

Desserts.

Flan:Spanish caramel custard. \$ 4

Arroz Con Leche: Spanish Rice Pudding. \$ 4