

CASCALOTE



CINCO DE MAYO

BOTANAS

Guacamole 16

Avocado, Cilantro, Lime, Onion, Crispy Corn Tortillas

Enpanas de Elote 14

Corn, Chihuahua Cheese, Squash Blossoms Aioli

Kale & Quinoa 16

Granny Smith Apple, Toasted Almonds,
Shaved Cotija, Chía Seed Vinaigrette

PLATOS FUERTES

Carne Asada 38

Tostones, Chimichurri

Cascalote Mini Burger 10

House Blend Beef, Roasted Pineapple Aioli
Baked Cheese Bread

Salmon con Crosta de Platano 30

Crusted Plantain, Crema de Elote, Zucchini, Lemon Butter

LOS TACOS

Pescado

Crispy Cod, Pico de Gallo, Green Cabbage,
Roasted Lemon Aioli, Soft Corn Tortillas

7

Al Pastor

Slow Roasted Pork Shoulder, Guajillo,
Pineapple, Cilantro, Onion, Salsa Verde
Soft Corn Tortillas

6.50

Birria Con Consomé

Slow Braised Beef, Cilantro, Onion
Soft Corn Tortillas

7

ACOMPAÑAMIENTOS

Arroz Mexicano 8

Pintos Beans 6

Epazote Fries 8

Cheese Bread 10

Roasted Brussels Sprouts 10

Esquites 14

————— Chef Julian Hoyos —————