



Established 2022
AN MML RESTAURANT

Appetizers

SALTED & SMASHED CUCUMBER <i>lime, tajin, serrano peppers</i>	8
GUACAMOLE CLASSICO <i>queso fresco, cilantro, fresh tostadas</i>	18
CHICKEN TINGA TORTILLA SOUP <i>guajillo broth, corn, queso monterey, crispy tortilla</i>	16
QUESO À LA POLVOS <i>roasted green chiles, pico de gallo, picadillo, guacamole, fresh tostadas</i>	18
TONY MONTAÑAS NACHOS <i>refried beans, jack cheese, sour cream, shredded cabbage, pico de gallo, pickled jalapeno</i>	23
<i>add beef picadillo</i>	6
<i>add steak arrachera or achiote chicken</i>	12
BARBACOA QUESADILLA <i>pico de gallo, queso oaxaca, charred tomatillo</i>	39

Ensaladas

CAESAR SALAD À LA TOMAS <i>with chile de arbol crunch & white anchovy</i>	19
<i>add steak arrachera or achiote chicken</i>	12
CRUNCHY ROOTS & GREENS <i>jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps</i>	16

Ceviches & Mariscos

BAJA STYLE OYSTERS <i>serrano & cilantro mignonette, lime</i>	6 ea.
KOMO GWAY SHOOTER <i>west coast oyster, mezcal, rojo sangrita, aleppo salt</i>	13
SNAPPER & SHRIMP CEVICHE <i>avocado & buttered black lime saltines</i>	24
OCTOPUS AGUACHILE NEGRA <i>avocado, fried leeks, serrano</i>	23
YELLOWFIN TUNA TOSTADA <i>pickled onion, cabbage, avocado, chipotle mayo</i>	12 ea.
GULF SHRIMP & COCONUT CEVICHE <i>leche de tigre, fresno chile, perilla leaf, dried lime</i>	27

For the Table

PAPAS MONTERREY	9 ea.
BEANS <i>refried or veggie black</i>	4 ea.
CUMIN RICE	4 ea.
GUACAMOLE SALAD	9 ea.
CRISPY BEEF TACO	8 ea.
CHICKEN CHALUPA	12 ea.
GRILLED VEGETABLE BROCHETA	9 ea.

Fajitas

SERVED ON A TABLETOP GRILL

housemade tortillas, garlic jalapeño butter, sour cream, pico de gallo, rice & refried beans, queso fundido & chile toreado

No.1 10 oz. Prime Steak Arrachera al Carbon	55
No.2 Achiote-Marinated Chicken Breast	40
No.3 14 oz. Pineapple & Soya-Marinated Ribeye	62
No.4 Seasonal Vegetables & Mushrooms	35
No.5 Jumbo Gulf Shrimp	45
No.6 Steak Arrachera & Achiote Chicken	95

Fajita additions

<i>bacon-wrapped gulf shrimp</i>	12 ea.
<i>jalapeño & oaxaca cheese rellenos</i>	6 ea.
<i>bacon-wrapped quail diablo</i>	13 ea.
<i>seasonal vegetable & mushroom brocheta</i>	9 ea.

A la Parrilla

GULF RED SNAPPER <i>tomato - serrano vinaigrette, grilled lime</i>	36
PRIME MARINATED SKIRT STEAK <i>grilled scallion, salsa matcha</i>	38
14 oz CAB RIBEYE <i>guajillo lime steak butter</i>	56
GARLIC & HERB MARINATED SHRIMP <i>habanero escabeche, salsa negra</i>	34

Specialties de la Casa

FISH TACOS À LA PLANCHA <i>mahi mahi, chipotle aioli, veggie black beans, choice of tortillas</i>	29
CHEESE ENCHILADAS DE SAN ANTONE <i>chile con carne, white onion, shredded lettuce, tomato, cumin rice & refried beans</i>	27
GREEN CHICKEN ENCHILADAS <i>braised chicken, jack cheese, sour cream, tomatillo sauce, pickled onions, cumin rice & refried beans</i>	28
PICADILLO ENCHILADAS <i>beef picadillo, salsa ranchera, shredded lettuce, tomato, jack cheese, cumin rice & refried beans</i>	29
BARBACOA PLATE <i>braised beef cheeks, fried potatoes, refried beans, guacamole salad, choice of tortillas</i>	45
MARJORIE'S FAVORITE <i>green chicken enchilada, crispy beef taco, guacamole salad</i>	25
TIO LORENZO'S COMBO PLATTER <i>chicken enchiladas con carne, crispy beef taco, bacon-wrapped quail diablo, rice & refried beans</i>	31