



*Established 2022*

AN MML RESTAURANT



## Starters



<b>SALTED &amp; SMASHED CUCUMBER</b> lime, tajín, serrano peppers	8	<b>PAPAS MONTERREY</b> sizzling potatoes with escabeche & queso Monterrey	14
<b>GUACAMOLE CLASSICO</b> queso fresco, cilantro, fresh tostadas	18	<b>MASA FRIED CALAMARI</b> chipolte aioli, fried peppers, salsa matcha	19
<b>ROASTED GREEN CHILE QUESO</b> cilantro, serrano, fresh tostadas	14	<b>BARBACOA QUESADILLA</b> queso oaxaca, jalapeño salsa de rez	28
<b>EL RANCHO DIP</b> queso, guacamole, beef picadillo, fresh tostadas	18		

## Ensaladas

<b>CAESAR SALAD À LA TOMAS</b> with chile de arbol crunch & white anchovy	17	<b>CRUNCHY ROOTS &amp; GREENS</b> jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps	16
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## Ceviches & Mariscos

<b>BAJA STYLE OYSTERS*</b> serrano & cilantro mignonette, lime	4.5 ea.	<b>SNAPPER &amp; SHRIMP CEVICHE*</b> avocado & buttered black lime saltines	22
<b>YELLOWFIN TUNA TOSTADAS*</b> pickled onion, cabbage, avocado, chipotle mayo	25	<b>GRILLED SPANISH OCTOPUS*</b> bay leaf aioli, soft & crispy leeks, pickled fresno	26
<b>WARM CRAB TOSTADAS*</b> avocado crema, ruby grapefruit, lime butter	26	<b>TUNA &amp; AVOCADO TARTARE*</b> white soy & lime ponzu, crispy quinoa	19

## Sizzling Fajitas

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

<b>NO.1 10 oz. Prime Steak Arrachera al Carbon</b>	<b>60</b>
<b>NO.2 Achiote-Marinated Chicken Breast</b>	<b>43</b>
<b>NO.3 14 oz. Pineapple &amp; Soya-Marinated Ribeye</b>	<b>72</b>
<b>NO.4 Seasonal Vegetables &amp; Mushrooms</b>	<b>35</b>
<b>NO.5 Jumbo Gulf Shrimp</b>	<b>43</b>
<b>NO.6 Bacon Wrapped Filet Mignon</b>	<b>71</b>
<b>NO.7 Steak Arrachera &amp; Achiote Chicken Combo</b>	<b>68</b>

## Enhancements

jalapeño & oaxaca cheese rellenos	6
bacon-wrapped quail diablo	11
seasonal vegetable & mushroom brocheta	9

*SERVES UP TO TWO*

## Para la Mesa

<b>BEANS</b> refried or veggie pinto	3 ea.
<b>CUMIN RICE</b>	3 ea.
<b>GUACAMOLE SALAD</b>	9 ea.
<b>GRILLED VEGETABLE BROCHETA</b>	9 ea.
<b>FRIED POTATOES</b> , fresno conserva	10 ea.

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## Lighter Lunch Plates

<b>MATZO BALL CHICKEN CALDO</b> cabbage, carrots, squash, jalapeno, lime	26
<b>MARJORIE'S FAVORITE</b> green chicken enchilada, cripy beef taco, guacomole salad	25
<b>GRILLED FISH TACOS</b> mahi mahi, chipotle slaw, veggie pinto beans, cumín rice, choice of tortillas	27
<b>CHICKEN CHALUPAS</b> achiote chicken, refried beans, lettuce, tomato, queso fresco	25
<b>AVOCADO &amp; GRILLED CORN TACOS</b> jack cheese, serrano, radish, rice & choice of beans	21
<b>CRISPY BEEF TACOS</b> beef picadillo, lettuce, tomato, queso fresco, cumín rice & choice of beans	20

## Specialties de la Casa

<b>CHILAQUILES VERDES</b> sunny-side up eggs, cilantro, crema	26
<b>CHILI RELLENO</b> beef picadillo, jack cheese, salsa ranchera, egg wrap choice of tortillas	26
<b>CHICKEN TOMATILLO ENCHILADAS</b> braised chicken, jack cheese, sour cream, tomatillo sauce, pickled onions, cumín rice & refried beans	28
<b>PICADILLO ENCHILADAS</b> beef picadillo, salsa ranchera, shredded lettuce, tomato, jack cheese, cumín rice & refried beans	28
<b>BARBACOA PLATE</b> braised beef cheeks, fried potatoes, refried beans, guacamole salad, choice of tortillas	38

