



*Established 2022*  
AN MML RESTAURANT



## Starters



<b>SALTED &amp; SMASHED CUCUMBER</b> <i>lime, tajín, serrano peppers</i>	10	<b>GUACAMOLE CLASSICO</b> <i>queso fresco, cilantro, fresh tostadas</i>	19
<b>ROASTED GREEN CHILE QUESO</b> <i>cilantro, serrano, fresh tostadas</i>	16	<b>LOBSTER QUESADILLA</b> <i>chipotle, fresh tomato, pineapple pico</i>	38
<b>EL RANCHO DIP</b> <i>queso, guacamole, beef picadillo, fresh tostadas</i>	21	<b>MUSHROOM &amp; HUITLACOCHÉ QUESADILLA</b> <i>spinach, arbol macha, grilled serrano</i>	22

## Ensaladas

<b>CAESAR SALAD À LA TOMAS</b> <i>with chile de arbol crunch &amp; white anchovy</i> *Add Chicken +12    Add Shrimp or Arrachera +15	23	<b>CRUNCHY ROOTS &amp; GREENS</b> <i>jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps</i>	18
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## Ceviches & Mariscos

<b>BAJA STYLE OYSTERS*</b> <i>serrano &amp; cilantro mignonette, lime</i>	5 ea.	<b>HAMACHI &amp; AJI AMARILLO CRUDO*</b> <i>toasted cashew salsa seca, serrano &amp; shiso</i>	25
<b>YELLOWFIN TUNA TOSTADAS*</b> <i>pickled onion, cabbage, avocado, chipotle mayo</i>	26	<b>TUNA &amp; AVOCADO TARTARE*</b> <i>white soy &amp; lime ponzu, crispy quinoa</i>	26
<b>GULF SHRIMP &amp; COCONUT CEVICHE</b> <i>leche de tigre, fresno, perilla leaf, dried lime</i>	26	<b>OCTOPUS EN SALSA DE BRASAS</b> <i>crispy leeks, avocado, serrano</i>	26

## Sizzling Fajitas

SERVES UP TO TWO

housemade tortillas, garlic jalapeño butter, sour cream, yellow jack cheese, rice & refried beans, queso fundido & chile toreado

<b>NO.1</b>	<b>10 oz. Prime Steak Arrachera al Carbon</b>	<b>68</b>
<b>NO.2</b>	<b>Achiote-Marinated Chicken Breast</b>	<b>45</b>
<b>NO.3</b>	<b>14 oz. Pineapple &amp; Soya-Marinated Ribeye</b>	<b>78</b>
<b>NO.4</b>	<b>Seasonal Vegetables &amp; Mushrooms</b>	<b>34</b>
<b>NO.5</b>	<b>Jumbo Gulf Shrimp</b>	<b>47</b>
<b>NO.6</b>	<b>Steak Arrachera &amp; Achiote Chicken Combo</b>	<b>75</b>
<b>NO.7</b>	<b>Whole 2 lb. Maine Lobster</b>	<b>115</b>

## Enhancements

<i>jalapeño &amp; oaxaca cheese rellenos</i>	5 ea
<i>bacon-wrapped quail diablo</i>	12 each
<i>seasonal vegetable &amp; mushroom brocheta</i>	9 ea

## Para la Mesa

<b>BEANS</b> <i>refried or veggie pinto</i>	4
<b>CUMIN RICE</b>	4
<b>CRISPY BEEF TACO</b>	8
<b>GUACAMOLE SALAD</b>	9
<b>GRILLED VEGETABLE BROCHETA</b>	9
<b>SEASONED FRENCH FRIES</b>	9

## Lunch & Taco Plates

<b>CHILAQUILES VERDES</b> <i>sunny-side up eggs, cilantro, crema</i>	24
<b>CHICKEN TOMATILLO ENCHILADAS</b> <i>braised chicken, jack cheese, tomatillo sauce, pickled onions, sour cream, rice &amp; beans</i>	34
<b>BEEF PICADILLO ENCHILADAS</b> <i>salsa ranchera, shredded lettuce, tomato, jack cheese, rice &amp; beans</i>	34
<b>MARJORIE'S FAVORITE</b> <i>green chicken enchilada, crispy beef taco, guacamole salad</i>	28
<b>ACHIOTE CHICKEN CHALUPAS</b> <i>refried beans, lettuce, tomato, queso fresco</i>	26
<b>LAS MON SMASHBURGUESA</b> <i>rajas relish, jack cheese, iceberg lettuce, house-baked bun, served with seasoned french fries</i>	26
<b>GRILLED FISH TACOS</b> <i>chipotle aioli, cabbage slaw, rice &amp; choice of beans</i>	30
<b>STEAK ASADO TACOS</b> <i>jack, morita, charred onion, habanero escabeche, rice &amp; choice of beans</i>	30
<b>AL PASTOR SHRIMP TACOS</b> <i>avocado crema, cabbage slaw, rice &amp; choice of beans</i>	28
<b>AVOCADO &amp; GRILLED CORN TACOS</b> <i>jack cheese, serrano, radish, rice &amp; choice of beans</i>	24

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

