

Blanca Blue

MEXICAN CUISINE

DINNER

SOUPS

-  **Tortilla Soup** \$150
Ancho Chili, Cream, Cheese, Avocado
Coriander
-  **Shrimp Broth** \$160
Carrot, Zucchini, Chipotle, Coriander
- Hot Pot Mole** \$200
Beef, Vegetables, Corn and homemade Tortillas
-  **Fish** \$260
Cabbage and Mexican Sauce

TACOS

-  **Octopus** \$270
Roasted Pumpkin Seed Sauce, Wild
Greens and Cheese Curd
-  **Pork Belly** \$350
Avocado, Coriander, Assorted Sauces
-  **Hanger Steak** \$270
Guacamole, Crispy Onions

SALADS & APPETIZERS

-  **Cactus Paddle Salad** \$210
 Fresh Cheese, Coriander, Tomato, Jalapeño
Chili and Oregano
-  **Beet Salad** \$240
Roasted and dehydrated, Passionfruit
Honey, Sweet Potato Puree
- Guacamole** \$180
Avocado, Serrano Chili, Onions, Lime,
Coriander and Beef Jerky
-  **Marinated Shrimp** \$300
Cucumber, Avocado Puree, Tomatillo,
Serrano Chili and Coriander
- Melted Cheese** \$220
Oyster Mushrooms or Chorizo and
homemade Tortillas
-  **Quesadillas** \$200
Squash Blossom, Epazote
- Flautas** \$200
Shredded Beef, Green Sauce, Cheese,
Lettuce and Cream
-  **Picadas** \$210
Flank Steak, Cream, Cheese and Martajada
Sauce
-  **Trilogy of Sopes** \$210
Oyster Mushrooms, Chorizo, Chicken,
Cheese and Cream



FISH



SEAFOOD



VEGAN



VEGETARIAN



GLUTEN FREE



SPICY

Prices are in Mexican pesos and include taxes.

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

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ENTREES

 Tuna Baja Creamy Coriander Rice and Crispy Chorizo	\$310	Tlacoyo Purslane Salad, Onions, Cheese, Beans and Assorted Sauces	\$190
 Zarandeado Rice, Beans, Salad	\$330	 Chicken Tamal Green Sauce, Cream, Cheese	\$230
 Al Ajillo Shrimp Garlic, Guajillo Chili, Lime and Potato Puree	\$380	Suckling Pig Roll Charred Spices Sauce, Pickled Onions and Refried Beans	\$350

SPECIALTIES

 Chicken Enchiladas Red Sauce, Cream, Cheese, Pickled Onions and Avocado	\$260	 Braised Short Rib Black Bean Puree, Mixed Chili Green Sauce and Cured Cactus Paddle	\$580
 Chicken with Mole Mexican Style Rice	\$300	Stuffed Chili Pepper Ground Beef, Almonds, Raisins, Mexican Spices	\$250
 Red Pozole with Pork Corn, Radish, Lettuce	\$190		
 Beef Tampiqueña Flank Steak, Charro Beans, Guacamole and homemade Tortillas	\$300		



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