



The Tortilla Press



Starters

Queso Fundido A melted blend of Mexican cheeses and rajas served with chips \$7.5 Add Mexican chorizo, \$2

Prince Edward Island Mussels GENEROUS PORTION OF ROPE GROWN PEI MUSSELS SAUTÉED QUICKLY WITH NEGRA MODELO BEER, GARLIC, SOFRITO AND BUTTER \$12

Chicharrones CRISPY MARINATED CHICKEN, PORK MASITAS, SALMON, SPANISH CHORIZO AND SERRANO PEPPER IN SPICY GARLIC MOJO \$11

Philly Cheese Steak Empanada LARGE CHEESY CHEESE STEAK TURNOVER WITH THREE PEPPER DIPPING SAUCE \$6 ASK FOR CHEESY JACK FRUIT & CARAMELIZED ONION EMPANADA (V)

Empanada of the Day TWIN EMPANADAS WITH CHEF'S CHOICE OF FILLING AND DIP \$7

Fried Sweet Plantains MANCHEGO CREMA, SMOKED QUESO FRESCO \$6.50

Nacho del la Casa CHIPS WITH BLENDED MEXICAN CHEESE, PICO DE GALLO, BEANS, PICKLED JALAPEÑO, OLIVES, GUACAMOLE AND CREMA \$8.5

ADD SEASONED JACKFRUIT, CHICKEN, TACO BEEF, MEXICAN CHORIZO OR SOY CHORIZO \$2.50

Salads & Soup

Sopa de Jefe

Cup \$4 Bowl \$6

ASK ABOUT OUR CHEFS SELECTION OF HOMEMADE SOUP

Roast Beet Tostada Bowl \$10

ROASTED GOLDEN BEETS, CHOPPED CRISP GREENS, QUESO FRESCO, FRIED CHICKPEAS, SHAVED RED ONION, CHILI SPIKED CAESAR

Jardinita Salad \$8

CRISP FARMERS GREENS, AVOCADO, JICAMA, GRAPE TOMATOES, RADISH, TORTILLA STRIPS, TOSSED WITH ORANGE-ANCHO VINAIGRETTE

ADD GRILLED CHICKEN, CARNE ASADA, SHRIMP \$

Entrees

Churrasco de Lechón CHAR-GRILLED MARINATED PORK LOIN SMOTHERED WITH ROASTED JALAPEÑO CHIMICHURRI ON RED RICE WITH PLANTAIN SALAD \$17

Tropical Guava Glazed St Louis Cut Ribs MEATY CHARRED ST LOUIS CUT RIBS, CHIPOTLE MASH WITH CREAMY SLAW AND SEASONAL VEGETABLES
5 BONE 16.50 10 BONE \$24

Caribe Seafood Rice CARIBBEAN SPICED SEAFOOD RICE WITH CLAMS, ROPE GROWN MUSSELS, LARGE SHRIMP, FRESH MARKET FISH, PALMITO SALSA \$24

Chili-Garlic Rubbed New York Strip Steak GRILLED WITH WILD MUSHROOM RAJAS, SEASONAL VEGETABLES, SMOKED COTIJA-CHIPOTLE SMASH \$25

Pollo Machu Picho PERUVIAN SPICED HALF ROAST CHICKEN ON CRISP YUCA FRIES, AJI AMARILLO DRIZZLE, SAUTEED BABY BOK CHOY \$17

New Mexico Chili Rubbed Salmon TOPPED WITH ORANGE MORITA BUTTER AND SERVED ON COCONUT RICE WITH SAUTEED SPINACH \$20



Fajitas

OUR FAJITAS COME WITH SAUTEED ONIONS, TOMATOES & PEPPERS, MACHO SAUCE. SERVED WITH WARM FLOUR TORTILLAS, RED RICE, PINTO BEANS, LETTUCE, CHEESE, PICO DE GALLO, GUACAMOLE & MEXICAN CREMA.

Marinated Grilled Steak \$18.5

Chicken \$16.5

Chicken & Shrimp \$20

Shrimp \$18.5

Steak & Shrimp \$22

All Veggie \$16.50

Tacos, Burrito and Press Favorites

ALL TACOS ARE 3 TO A PORTION. MIX & MATCH FOR \$18

ADD RED RICE, PINTO BEANS, BLACK BEANS OR SIDE SALAD \$3



Soft Chicken SOFT FLOUR TORTILLAS WITH TENDER SEASONED CHICKEN BREAST, CHEESE, LETTUCE, TOMATO & MEXICAN CREMA \$13.5

Grilled Marinated Shrimp CORN TORTILLAS WITH GUACAMOLE, ZESTY SLAW, CHIPOTLE MAYO, RED ONION \$17

Mahi Taco CHILE COATED MAHI FILET ON SOFT CORN TORTILLAS, ZESTY SLAW, AVOCADO LIME SAUCE \$16.50

Ahi Tuna SEARED RARE WITH TROPICAL BBQ, HEART OF PALM SALSITA \$18

Crispy Duck Confit YAM, MANGO SALSA, CHERRY GUAJILLO \$16

Pork Carnitas TRADITIONALLY COOKED BRAISED PORK ON SOFT CORN TORTILLAS WITH ONION, LIME, CILANTRO & TOMATILLO AVOCADO SALSA \$14

Buffalo Cauliflower SEASONED CRISPY CAULIFLOWER FLORETS TOSSED WITH BUFFALO SAUCE ON WARM FLOUR TORTILLAS WITH LETTUCE AND VEGAN BLUE CHEESE DRESSING \$13.5

Pork Belly Quesadilla SEARED 24 HOUR PORK BELLY, SCALLION, SMOKY COTIJA, BLENDED CHEESES, CHERRY GUAJILLO SAUCE \$13 WE CAN MAKE VEGAN WITH GRILLED AVOCADO AND VEGAN CHEESES !!

Mar y Tierra Burrito A HEARTY BURRITO OF RED RICE, BLACK BEANS, GRILLED STEAK, AVOCADO, MARINATED SHRIMP, GRILLED ONIONS, ROAST POBLANO PEPPER AND QUESO MANCHEGO. WITH A PASILLA PEPPER DUNK \$18

Our Freshly Made House Guacamole WITH HOUSE CHIPS \$10

Salsa Trio CHOOSE THREE FROM THE FOLLOWING \$7

SALSA ROJA, FRESH TOMATILLO-SERRANO, BLACK BEAN DIP, TATEMADA, MORITA, MANGO SALSA

Mesa Board A SHARABLE SELECTION OF GUACAMOLE, SPECIAL GUACAMOLE, SALSAS, CHIPS AND FRESHLY FRIED PORK RINDS. FOR 2-3PPL \$17

Sides

MEXICAN RED RICE \$3.50

POBLANO-SPINACH RICE \$3.50

OUR HOUSE BLACK BEANS \$3.50

CREAMY PINTO BEANS \$3.50

SWEET PLANTAINS \$3.50

SPICY FRIES \$4.50

SWEET POTATO FRIES WITH AGAVE CHILI MAYO \$4.50

SMOKED COTIJA CHIPOTLE MASH \$4.50
YUCA FRIES WITH AJI AMARILLO-TRUFFLE AIOLI \$5

ALL PRICES AND ITEMS SUBJECT TO CHANGE WITHOUT NOTICE