

MON - THU 11AM - 9:30PM
FRI 11AM - 10:30PM
SAT 10AM - 10:30PM
(BRUNCH UNTIL 3PM)
SUN 10AM - 9:30PM
(BRUNCH UNTIL 3PM)



WINTER MENU
INKED 01-27
V - VEGETARIAN

PARA COMPARTIR (SHARE)

GUACAMOLE CONOCIDO Avocado, lime juice, sea salt 10.95
QUESO VERDE Queso dip with Poblano, fresh spinach, roasted corn 10.95
DUO VERDE Guacamole, queso verde 12.95
CEVICHE PUNTA CANA Tiger shrimp, baby octopus, avocado, cucumber, pico de gallo 15.95
EMPANADAS Choice of chicken or vegetarian served with avocado mousse 11.95

TOSTONES DE POLLO Crispy plantain shell filled with chipotle chicken, Yucatan slaw 11.95
QUESADILLAS VEGETARIANAS Spinach flour tortilla, Oaxaca cheese, sautéed baby spinach, mushrooms, 11.95 (Add Chicken +4, Shrimp +7, Steak +7, Salmon +8)
SOPECITOS DE FRIJOL Corn shell, black beans, iceberg lettuce, tomatoes, queso fresco, sour cream 10.95

SOPAS cup 4.95 bowl 8.95

CALDO DE POLLO Chile morita broth with shredded chicken, chick peas, roasted corn, fingerling potatoes

ENSALADAS 10.95

add Chicken +4, Shrimp +7, Steak +7, Salmon +8

PUNTA MITA SALAD Spring mix, fresh berries, granny smith apples, blue cheese, basil balsamic vinaigrette
CASA DE CAMPO Spring mix, crispy bacon, avocado, cilantro, tomato, queso fresco, roasted corn, spicy ranch vinagrette
CEASAR SALAD Romaine lettuce, shaved parmesan, roasted garlic croutons, Caesar dressing

SANTO DOMINGO Arugula, tomatoes, red and yellow beets, shaved parmesan, candied pecans, strawberry balsamic vinaigrette
MIRIAM’S SALAD baby spinach, black beans, blue cheese, dry cranberry, roasted pecans, boiled egg, basil balsamic vinaigrette

TACOS

all served with rice and jicama salad

BRISKET TACOS Slow cooked shredded brisket, Oaxaca cheese, crispy jalapenos, cilantro, onion, pulla sauce 12.95
TACOS DE FILETE Grilled tenderloin, sautéed mixed peppers, grilled white onions, radish, chimichurri sauce 13.95
POLLO PIBIL Chicken pibil, shredded lettuce, red onions, roasted pineapple, Yucatán slaw 12.95
TACOS DEL PACIFICO Diablo shrimp, roasted onion, poblanos peppers, roasted pineapple 13.95

CARNITAS MICHOCAN Slow fried pork carnitas, pico de gallo sauce 12.95
SALMON TACOS Grilled salmon marinated with essence of chile the arbol sauce, sautéed yellow onions, purple and white cabbage, chile de arbol sauce 15.95
4 AMIGOS TACOS brisket, chicken pibil, diablo shrimp, black bean taco (sorry no substitutions) 17.95

ENCHILADAS

BRISKET Tomatillo sauce, topped with Oaxaca cheese, roasted pineapple, red rice, black beans 12.95
CHICKEN Shredded chicken, choice of tomatillo sauce or queso verde, red rice, black beans 12.95
POBLANAS Shredded chicken, mole poblano, marinated red onions, sesame seeds, white cilantro rice, black beans 13.95

OAXACA-CHEDDAR CHEESE Chile con carne sauce, red rice, black beans 12.95
ROJAS Authentic queso fresco enchiladas, sour cream-guajillo sauce, white onions, white cilantro rice, black beans 12.95
ENCHILADAS MAR Y TIERRA Shredded chicken enchilada topped with queso verde, steak enchilada topped with tomatillo sauce, shrimp enchilada topped with guajillo sauce, red rice, black beans 15.95

COMBINACIONES 13.95

#1 Guajillo steak enchilada, chicken taco, red rice, black beans
#2 Tomatillo spinach cheese enchilada, sarandeadado shrimp taco, white cilantro rice, black beans
#3 Verde veggie enchilada, black bean, pico de gallo & avocado taco, white cilantro rice, black beans

#4 Chile con carne cheese enchilada, carnitas Michoacán taco, red rice, black beans
#5 Chicken mole enchilada, brisket taco, red rice, black beans

ENTRADA

FILETE DE SOLOMILLO 8oz fillet mignon, asparagus, fingerling potatoes, tamarind guajillo sauce 31.95
FILETE DE HUACHINANGO , Filet of red snapper, seasonal vegetables, cilantro-quinoa white rice 22.95
SALMON A LA ISLA Sautéed salmon on a coconut sauce, seasonal vegetables, cilantro-quinoa white rice 22.95
PESCADO A LA VERACRUZANA Crispy Whole Red Snapper, Veracruz sauce, rice, seasonal vegetables 26.95
CABRITO A LA DIABLA Guajillo braised goat, cilantro white rice, roasted peppers, sweet plantains 23.95

LA DOMINICANA BURGER Angus beef patty, slaw sautéed with rosa sauce, tomatoes, Dominican chimichurri sauce, yucca fries 11.95
PUERCO ROJO CON NOPALES Slow cooked pork, guajillo sauce, sautéed nopal cactus, poblano, red bell pepper, cilantro white rice 17.95
ALFREDO’S CARNE ASADA Grilled skirt steak, sliced avocado, black bean, white cilantro rice, mix bell peppers, grilled corn salad, 22.95
POLLO POBLANO Roasted chicken, mole poblano, cilantro lime white rice 17.95

A TU GUSTO 6.95

YUCCA FRIES SWEET PLANTAINS
FRENCH FRIES SIDE SALAD
MEXICAN STREET CORN (ESQUITES)

Have your picture taken with
Miriam for the wall.

POSTRES 8.00

PASTEL DE BODA Tres leches cake filled with raspberry, caramel, milk sauce
PUDDIN DE PAN Mexican style bread pudding, caramel sauce, vanilla ice cream
COCONUT CRÈME BRULEE rich coconut custard base topped with a texturally contrasting layer of hardened caramelized sugar, garnish with strawberry and Malibu coconut sauce
CHOCOLATE ABUELITA CAKE Chocolate cake, hint of cinnamon, abuelita chocolate, chile ancho, house coffee, with vanilla cream
SEASONAL SORBET

If you are not in love with any item on your plate, please tell us now, so we can make you happy.