

next door

by **SEVEN** 

ANTOJITOS

- **GUACAMOLE \$9**
Creamy Avocado with Pico de Gallo, Lime and Spicy Pumpkin seeds
ADD: Chorizo \$1
- **QUESO FUNDIDO \$10**
Our Special Cheese recipe with Corn Tortillas and Avocado sauce
ADD: chorizo, rajas poblanas or mushrooms
- **AGAVES NACHOS \$11**
Slow Cook Carnitas or Chorizo, Crispy Tortilla Chips, Cheese, Pico de Gallo, Queso Fresco, Guacamole, Mexican Cream, and Bean Puree
- **TAQUITOS \$7**
Crispy Roll Taquitos Stuffed with Chicken over Bean Puree, Red and Avocado Sauce and Queso Fresco
- **QUESADILLAS \$11**
ADD: CHICKEN \$3 STEAK \$4 SHRIMP \$5
Mexican Cheese spread over a Flour Tortilla with guacamole and Pico de Gallo
- **DUO DE CEVICHE \$14**
Green Ceviche with White Fish, Cilantro, Lime, Orange Juice, Red Onion, Serrano Chile and Avocado
Cured Shrimp in Lime & Habanero Tatemada Sauce, Cilantro, Cucumber and Ginger
- **TAQUITOS DE CAMARON \$11**
Tortilla Wrapped Shrimps, Chile de Arbol Aioli, Avocado Sauce
- **PAPAS AGAVES \$10**
ADD: EGG \$2
Our Seasoned French Fries with Melted Cheese, Pico de Gallo, Short Rib, Chile de Arbol Aioli and Avocado Sauce.

SOPAS Y ENSALADAS

ADD PROTEIN SHRIMP \$5 STEAK \$4 CHICKEN \$6 SHRIMP

- HOUSE SALAD \$7

Blend of Mix Greens and Red Cabbage, Spicy Pumpkin Seed, Green Apple Tossed in a Guava Vinaigrette topped with Crispy Tortilla Strips, Tomato and Queso Fresco

- GREEN SALAD \$11

Kale and Arugula Mix, Sweet Roasted Peanuts, Quinoa and Pickled Onions Tossed in A Chipotle and Agave Vinaigrette over a grilled Pineapple Slice

- POZOLE ROJO \$9

Braised Pork with hominy, Guajillo Sauce, Oregano, Radish, Onion and Cabbage

- SOPA DE TORTILLA \$7

Chicken, Guajillo Tomato Sauce served with Crispy Tortilla strips, slice Avocado, Queso Fresco and Mexican cream

FUERTES

- **POLLO ENCHIPOTLADO \$17**

Half Roasted Chicken, Creamy Chipotle Sauce, Garlic and Epazote Roasted Potatoes, served with a side House Salad and Tortillas

- **POLLO BORRACHO \$17**

Half chicken/ chile negro salsa made with mezcal and tomatillo/tortillas/ mexican rice/ beans/nopal asado/slice of grill cheese

- **SALMON EN PIPIAN VERDE \$19**

Grilled Salmon, Pumpkin Seed Green Spicy Sauce, Mexican Rice, Mix Greens and Cabbage

- **CARNE ASADA \$23**

Grilled Steak, Red Cheese Enchilada, Esquites, Nopal Asado, Mexican Rice, Beans, Queso Fresco and Grilled Cebollitas

- **CARNITAS PLATO \$17**

Slow cooked Natural Pork, Guacamole, Pico de Gallo, Pickled Onions, Habanero Sauce, Mexican Rice, Beans and Tortillas

- **CAMARONES TATEMADOS A LA DIABLA \$22**

Grilled Shrimp Marinated in Spicy Sauce Served with Market Vegetables, Mexican Rice and sliced Avocado

ESPECIALES

- **MARISCOS CHILE RELLENO \$17**

Stuffed Chile Poblano with Shrimp, White Fish and Baby Scallops and cheese, dressed with our Creamy Chipotle Sauce, Market Vegetables and Mexican Rice

- **FAJITAS**

Grill Mix Bell Peppers, Poblano Chile and Onion, Mexican Cream, Guacamole, served with Corn Tortillas, Mexican Rice and Beans

CHICKEN \$16 ASADA \$16 CARNITAS \$16

- **BURRITO \$11 GRILLED CHICKEN \$14.75 ASADA**

Choice of Grilled Chicken or Carne Asada, Flour tortilla, Mexican Rice, Beans, Citrus Pico de Gallo, Guacamole and Mexican Cream, With Guajillo or Suiza Sauce and Melted Cheese. Served with Seasoned House Fries

- **ENCHILADAS SUIZAS \$12**

Creamy Green sauce/ melted cheese/ served with mexican rice and beans
Add: CHICKEN \$3 MIX SEAFOOD \$6

- **ENCHILADAS ROJAS \$12**

Guajillo Red Sauce, Melted Cheese, Avocado, Queso Fresco, Mexican Cream, served with Mexican Rice and Beans
CHICKEN \$3 \$6 MIX SEAFOOD

SIDES \$4

- ESQUITES
- MEXICAN RICE
- BEANS
- MARKET VEGETABLES (COLIFLORES, ZANAHORIAS, CHAYOTE)
- GARLIC AND EPAZOTE ROASTED POTATOES

TACOS

- **TACOS \$13**

Soft tacos served with Mexican rice and beans

- **TACOS DE POLLO**

Achiote Marinated Chicken, Guacamole, Pico de Gallo and Red Morita Sauce

- **TACOS DE ASADA**

Grilled Steak, Guacamole, Pico de Gallo and Red Morita Sauce

- **ENSENADA TACOS**

Beer Batter White Fish Wrapped in a Flour Tortilla, Red Cabbage, Chile de Arbol Aioli, Pico de Gallo and Cilantro

- **TACOS DE CARNITAS**

Slow Cooked Pork, Pickled Red Onion, Avocado Sauce

- **SURF and TURF**

Grilled Steak and Shrimp, Melted Cheese topped with Pico de Gallo, Cilantro, Morita and Avocado Sauce

- **CAULIFLOWER TACO**

Crispy Cauliflower, Avocado Sauce, Pickled Red Onion, Queso Fresco, Honey Chipotle Sauce and Cilantro

- **TACO PLATTER 4 \$16 BYO**

DESSERT \$6

- **CHEESE CAKE**

Mexican Cheese Cake Served with a Cinnamon, Mezcal Choco-Sauce

- **CHURROS CON HELADO**

Crispy Churros, Cinnamon and Sugar Coated served with Vanilla Ice Cream

- **PAN DE PLATANO**

Delicious Bread Pudding Topped with Warm Bananas Dipped in Cajeta-Tequila Sauce

Executive Chef
VERONICA LOPEZ