

## APERITIVOS

- FUNDIDO DE QUESO** (Cheese Dip) American cheese, cotija and manchego cheese. 8  
**PAPAS A LO MACHO** (Baked Rustic Potatoes) Aioli with rustic potatoes and hot salsa. 8  
**GUACAMOLE FRITO DE HIERBAS** Avocado, greens. 10  
**AGUACHILE DE PESCADO** Sliced halibut\*, citrus powder, chile jalapeño sauce. 16  
**PULPO AL CARBÓN** Octopus, aioli chile caribe, veracruzana sauce, chicharrón and rustic potatoes. 18

## SOPAS Y ENSALADAS

- CALDO DE POLLO** Chicken, potatoes, carrots, zucchini and corn. Cup 6 Bowl 10  
**BUYU SALAD** Grilled chicken, kale, corn, portobello mushrooms, tomatoes with tamarind vinaigrette. 16

**BOWLS** Served with rice, beans, sweet plantain, toreado onions, cilantro, guacamole and hot sauce. Add an egg\* 2.

- STEAK\*** (Grilled Steak\*) 18  
**POLLO AL CARBÓN** (Charcoal Grilled Chicken) 16  
**CARNITAS** (Shredded Pork) 16  
**PATO** (Shredded Duck) 18  
**CORDERO** (Lamb) 18  
**COLIFLOR** (Cauliflower) 14

**QUESADILLAS** Oaxaca cheese, served with guacamole, sour cream and microgreens.

- STEAK\*** (Grilled Steak\*) 16  
**CARNITAS** (Shredded Pork) 16  
**TINGA** (Shredded Chicken with chipotle) 12  
**HUITLACOCHÉ** (Mexican truffle) 12  
**CORDERO** (Lamb) 15

**TACOS** Served with rice and beans.

- PORTOBELLO(2)** Grilled portobello mushrooms cooked with jalapeño and lime. 12  
**PESCADO (2)** Mahi-mahi tempura, coleslaw, carrots, chile powder, chipotle aioli, aguacatada sauce. 15  
**COCHINILLO (2)** Suckling pig, aguacatada sauce, chicharrón. 15  
**POLLO (2)** Grilled chicken, served with salsa pajarraca, cilantro, onions and guacamole. 15  
**RES\* (2)** Steak\* taco, served with salsa pajarraca, cilantro, onions and guacamole. 16

## PLATOS FUERTES

- ENMOLADAS** Chipotle chicken enchilada covered with black mole, avocado. Served with rice and beans. 15  
**ENCHILADAS ROJAS** Chipotle chicken, enchilada sauce with chile guajillo, sour cream, cotija cheese and avocado. Served with black bean and rice. 15  
**ENCHILADAS VERDES** Chicken with adobo chipotle, green sauce, manchego and cotija cheese. 15  
**POLLO GUAJILLO** Grilled chicken, salsa de chile guajillo, gratinated with manchego and cotija cheese, avocado. Served with potatoes and plantains. 16  
**COLIFLOR AL JOSPER** Cauliflower, piperrada, lemon, chile powder, guajillo oil and pumpkin seeds. 16  
**MILHOJAS DE VERDURAS** A vegetable Napoleon with layers of eggplant, squash, tomato, onions, mushrooms, Oaxaca cheese, cilantro and jalapeño pesto sauce. 16  
**TUETANO** Roasted beef bone marrow, lamb with chimichurri and hand made tortillas. 17  
**SALMÓN PREHISPÁNICO** Wrapped in plantain leaf and tortilla dough. Served with mashed potatoes. 24  
**LANGOSTINOS AL CARBÓN** Charcoal prawns, oil green chile habanero, mashed potato. 27  
**ENTRAÑA** Outside skirt steak\*, sautéed onions, chimichurri, rustic potatoes and black beans. 33  
**PATO CON MOLE NEGRO** Duck carnitas, red onions, cilantro, black mole. Served with rice and black beans. (to share) 39  
**ENTRECOTE MEXICANO** 16 oz Rib-Eye\* with cilantro chimichurri. Served with rustic potatoes and black beans. 43

 HAS GLUTEN

**SIDES** Arroz blanco con maíz y cilantro (White Rice, Corn And Cilantro). 5 Onions toreadas. 5  
 Papas a lo macho (Baked Rustic Potatoes). 5 Plátanos (Sweet Plantains). 5  
 Verduras de temporada (Seasonal Vegetables). 5

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