



Dinner Menu II



First Course

GUACAMOLE

avocado, jalapeno, onion, cilantro
served with chips and salsa

Salads

(choose 1)

CHOP SALAD

romaine, baby arugula, cucumber,
green apple, honey-yogurt dressing

or

KALE SALAD

asparagus, pear, apple, brussels sprouts, manchego cheese,
lemon vinaigrette or black pepper-cotija dressing

Ceviche

(choose 1)

TUNA CEVICHE TACOS

grilled pineapple, chipotle mayo, corn tortilla

or

SHRIMP CEVICHE

spicy tomato, scallions, avocado

or

CEVICHE VERDE

hiramasa, honeydew vinaigrette, jalapeno, lime sorbet

Second Course

(choose any 3)

WILD MUSHROOM HUARACHE

manchego crema, jalapeno, requeson, truffles

BACON & BRUSSELS SPROUT HUARACHE

bespoke bacon, san simon crema, caramelized onions

CRAB FUNDIDO

jumbo crab, valentina cream cheese, scallions, queso

CHORIZO FUNDIDO

house made chorizo, red bell peppers, poblanos, queso

GRILLED SHRIMP

chipotle marinade, roasted corn salsa, lime aioli, queso

NACHOS DE LA CASA

black beans, queso, arbol chile, pickled jalapenos

CHICKEN QUESADILLA

chicken tinga, poblanos, crema, guacamole

Third Course

Tacos

(choose 1)

BAJA FISH TACOS

chipotle coleslaw, avocado
and plantain crust

or

CARNITAS TACOS

pulled pork, salsa roja, onions,
cilantro, avocado

or

MUSHROOM TACOS

wild mushrooms, green asparagus,
lemon vinaigrette

Entrees

(choose 1)

BLACK BASS

crab and poblano rice,
green asparagus, corn

or

CARNE ASADA

skirt steak, avocado, chimichurri,
potato and english pea taquito,

Sides

(choose any 2)

BLACK BEANS AND RICE

REFRIED BEANS

SWEET PLANTAINS

crema, queso fresco

ELOTES LOCO

grilled corn, lime mayo,
queso fresco, chile pequin



p: 215.646.1320

20% gratuity will be added to parties of 6 or more

Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illnesses

cantinafeliz.com

