

WELCOME

We are delighted to extend a warm welcome to you and your families into our establishment here Santa Rosa.

Here at Los Molcajetes, we pride ourselves on delivering an exceptional dining experience that showcases the rich flavors of Mexican cuisine. As you enjoy your meal, we invite you to savor every bite and indulge in the vibrant tastes that have made us a beloved culinary destination.

We are proud to announce that Los Molcajetes Bar & Grill is a family of 3 restaurants,
6599 Montecito Blvd, Santa Rosa
1950 Piner Rd, Santa Rosa and
19101 Sonoma Hwy in Sonoma.

This allows us to bring the same dedication to quality and authenticity that has defined our brand to even more communities.
Thank you for choosing Los Molcajetes for your dining pleasure.

We look forward to serving you and providing you with a memorable experience that captures the essence of Mexican hospitality.

Bienvenidos a Los Molcajetes Bar & Grill

Where Every Meal is a *Fiesta*

A service charge of 20% will be automatically applied to groups of 6 or more.

Additionally, please be advised that the consumption of raw or undercooked meats, poultry, seafood, or eggs may pose a risk of food-borne illness.

BIENVENIDOS

Nos complace darle una cálida bienvenida a usted y a su familia a nuestro establecimiento aquí en Santa Rosa.

En Los Molcajetes, nos enorgullece ofrecer una experiencia gastronómica excepcional que muestra los ricos sabores de la cocina mexicana. A medida que disfruta de su comida, le invitamos a saborear cada bocado y deleitarse con los vibrantes sabores que nos han convertido en un destino culinario favorito.

Estamos orgullosos de anunciar que Los Molcajetes Bar & Grill es una familia de tres restaurantes,
6599 Montecito Blvd Santa Rosa
1950 Piner Rd Santa Rosa y
19101 Sonoma Hwy en Sonoma.

Esto nos permite llevar la misma dedicación a la calidad y autenticidad que ha definido nuestra marca a más comunidades.

Gracias por elegir Los Molcajetes para su placer culinario.

Esperamos con interés servirle y brindarle una experiencia memorable que capture la esencia de la hospitalidad mexicana.

Bienvenidos a Los Molcajetes Bar & Grill

Donde Cada Platillo es una *Fiesta*

Se aplicará automáticamente un cargo por servicio del 20% a grupos de **6 o más personas**.

Además, tenga en cuenta que el consumo de carnes, aves, mariscos o huevos crudos o poco cocidos puede representar un riesgo para su salud.

APERITIVOS

- GUACAMOLE & CHIPS** 10.99
Avocado, pico de gallo, lime juice, tortilla chips.
- PULPO CON CAMARON A LA PARRILLA** 18.99
Grilled octopus and shrimp marinated and served with seaweed.
- PULPO ZARANDEADO**  22.99
Slowly smoke-grilled octopus basted with spicy cream sauce served with seasoned cambray potatoes.
- CALAMAR** 11.99
Breaded and deep fried calamari rings, served with breaded broccoli, cauliflower, and chipotle aioli.
- MINI FLAUTAS** 10.99
Rolled up crispy corn tortilla stuffed with shredded chicken, topped with lettuce, pico de gallo, queso fresco, guacamole, and sour cream.
- THREE TOSTADAS DE TINGA** 10.99
Crispy tortilla topped with chipotle-onion marinated chicken, lettuce, pico de gallo, queso fresco, and sour cream.
- QUESO FUNDIDO** 14.99
Oaxaca string cheese, salsa verde, chorizo, chipotle aioli, scallions, served with side of tortilla chips.
SUB: Portobello
- BIRRIA NACHOS** 16.99
Tortilla chips topped with birria, salsa verde, jack cheese, guacamole, grilled corn, cilantro, black beans, chipotle aioli, avocado sauce, pico de gallo and sour cream.
- THREE EMPANADAS DE CAMARON** 19.99
Fried masa turnover stuffed with shrimp and bell peppers, topped with salsa verde, chipotle aioli and queso fresco.
- THREE EMPANADAS DE POLLO** 15.99
Fried masa turnover stuffed with chicken tinga, served with lettuce, green sauce, queso fresco, sour cream, spicy pickled onions.
- ALITAS MEXICANAS** 12.99
Buffalo or barbecue chicken wings served with ranch or aioli.

APERITIVOS

- QUESADILLA** 14.99
Grilled flour or corn tortilla stuffed with Jack cheese, choice of meat, served with lettuce, pico de gallo, guacamole and sour cream.
- SOPE** 6.99
Corn masa crust topped with your choice of meat, beans, lettuce, queso fresco, avocado, pico de gallo and sour cream.
- THREE PELLIZCADAS** 10.99
Corn masa crust topped with black beans, cochinita pibil, queso fresco, pickled red onions and sour cream.
- REGULAR NACHOS** 11.99
Tortilla chips topped with beans, jack cheese, jalapeños, pico de gallo, guacamole and sour cream.
- SUPER NACHOS** 15.99
Tortilla chips, choice of meat, beans, jack cheese, jalapeños, pico de gallo, guacamole and sour cream.

MEAT:

Grilled Steak | Shrimp | Marinated Pork (Pastor) | Braised Pork (carnitas) | Beef Tongue
| Tripe | Chorizo Sausage | Ground Beef | Shredded Beef | Grilled Chicken | Shredded Chicken

- CAMPECHANA** 24.99
Shrimp & octopus cocktail mixed with fresh veggies in a zesty tomato sauce, served with saltine crackers.
- COCKTEL DE CAMARON** 23.99
Shrimp served in a cocktail sauce with pico de gallo & avocado and saltine crackers.
- CEVICHE** 11.99
Shrimp or sea bass or both marinated in lime juice and mixed with bell peppers, cucumber, and topped with avocado, served with tostadas.
- AGUACHILE DE CAMARON** 25.99
Shrimp marinated in lime juice and seasonings, and mixed with cucumbers, onions, over a bed of mango salad, and topped with avocado.

PARRILLADAS

A Mexican parrillada is a vibrant and flavorful feast, typically enjoyed as a family cookout on Sundays after church.

This culinary tradition is not only about the food but also about the joy of gathering and sharing a meal with loved ones.

PARRILLADA MIXTA

149.99

Indulge in a flavorful selection featuring prawns sautéed in garlic-infused butter (Camarones al mojo de ajo), deviled prawns (Camarones a la diablo), breaded prawns, Arrachera steak, grilled chicken, all accompanied by our signature Molcajete red sauce.

PARRILLADA DE CARNES

119.99

Indulge in a flavorful selection featuring fried pork (carnitas), steak, marinated pork (al pastor), Chicken Fajitas, all accompanied by our signature Molcajete red sauce.

PARRILLADA DE MARISCOS

149.99

Fried silver perch (fish), octopus, prawns sautéed in garlic-infused butter (Camarones al mojo de ajo), deviled prawns (Camarones a la diablo), breaded prawns, breaded fish filet, mussels, served with our flavorful Molcajete red sauce.

SALAD

5.99

Choice of: Mixed Greens, Mango, Cactus pad

PICO DE GALLO

Tomato, onion, and serrano peppers, with salt, lime juice, and cilantro.

BEANS

Black Stewed | Pinto Stewed or Refried

RICE

Tomato base steamed rice

SALSA

Ranchera (red) | Tomatillo (green) | Mole | Avocado | Chile de Árbol (bird's beak chili)

SML (8oz) 3.99 | MED (16oz) 6.99 | LG (32oz) 12.99

SOPAS & CALDOS

Accompanied with Homemade corn or flour tortillas

TORTILLA SOUP BOWL	13.99
Chicken breast, onions, squash, green beans, zucchini, carrots, potatoes, cilantro simmered in seasoned tomato-chicken broth and topped with tortilla chips, queso fresco and avocado.	
CALDO DE SIETE MARES	25.99
Shrimp, mussels, crab, sea bass and vegetables simmered in a seasoned tomato-seafood thin broth.	
CALDO DE CAMARON	23.99
Shrimp & vegetable broth.	
ALBONDIGAS	18.99
Beef & Pork meatball stew simmered with zucchini, carrots, and potatoes.	
CALDO DE RES	18.99
Hearty Mexican soup made of beef & vegetables	

**Come join us on the weekends for our
Homemade Authentic Birria and Menudo.**

ENSALADAS

- SANTA FE SALAD** 14.99
Romaine lettuce, scallions, cherry tomatoes, grilled corn, avocado, stewed black beans, queso fresco, cilantro, fried tortilla strips, homemade southwest chipotle dressing, tajin.
- TACO SALAD** 13.99
Iceberg lettuce & mixed greens, beans, rice, pico de gallo, and guacamole, served on a crispy tortilla bowl and topped with queso fresco and sour cream.
- VEGETARIAN TACO SALAD** 12.99
Steamed broccoli, cauliflower, zucchini, and beans, queso fresco, pico de gallo, and guacamole, served on a crispy tortilla bowl, topped with sour cream.
- ENSALADA DE LA CASA** 17.99
Grilled shrimp, grilled chicken, broccoli, cauliflower, zucchini, bell peppers, avocado, mandarin segments, and cherry tomatoes served on a bed of Romain lettuce & mixed greens.
- ENSALADA MEXICANA** 14.99
Grilled chicken, broccoli, cauliflower, zucchini, avocado, beans, rice, queso fresco, served on a bed of Romain lettuce and mixed greens.
- ENSALADA POBLANA** 15.99
Grilled poblano peppers, carne arrachera, beans, queso fresco, tomatoes, red onions, and avocado served on a bed of Romain lettuce & mixed greens.
- TOSTADA** 7.99
Choice of meat, beans, lettuce, fresh cheese, pico de gallo, tomatoes, avocado & sour cream.

MEAT: Grilled Steak | Al pastor (Marinated Pork) |
Carnitas (Braised Pork) | Grilled Salmon |
Shredded Beef | Ground Beef | Grilled Chicken |
Shredded Chicken.

SANDWICHES

CALIFORNIA SANDWICH 15.99
Ciabatta bread roll, grilled chicken, bacon, mixed greens, avocado, tomato, onion, jalapeños, jack cheese, chipotle spread, served with fries.

THE BURGER 18.99
Homemade 6 oz Niman Ranch beef patty, cheddar, lettuce, tomato, pickles, grilled onions, cheddar cheese, mayo, chipotle spread, served with fries.

TORTA DE ARRACHERA O MILANESA DE POLLO 14.99
Telera bread stuffed with skirt steak or breaded chicken breast, beans, mayo, queso fresco, grilled onions, grilled tomatoes, lettuce, avocado, and fries.

TORTA DE COCHINITA PIBIL 14.99
Telera bread stuffed with slow-roasted citrus & achiote-marinated pork, black beans, mayo, queso fresco, spicy pickled onions, avocado, and fries.

TACOS

THREE QUESA-BIRRIA TACOS 17.99
Slow-cooked adobo marinated beef, crispy corn tortillas, mozzarella cheese, onions, cilantro, and consomé.

REGULAR 4.99
Homemade corn tortilla, choice of meat, raw onions, cilantro and salsa.

VEGETARIANO 4.99
Homemade corn tortilla, grilled broccoli, cauliflower, zucchini, lettuce, avocado, refried beans, queso fresco.

SHRIMP OR FISH (GRILLED/PANKO BREADED) 6.99
Homemade corn tortilla, lettuce, queso fresco, pico de gallo, chipotle aioli.

MEAT:

Grilled Steak | Al pastor (Marinated Pork) | Carnitas (Braised Pork)
| Beef Tongue | Tripe | Chorizo Sausage |
Shredded Beef | Grilled Chicken | Shredded Chicken

MOLCAJETES

Made with a variety of ingredients, including beef, pork, chicken, chorizo, vegetables, and a variety of spices served in a volcanic stone bowl

The dishes below are served with a choice of:
BEANS (Black stewed, Pinto stewed, or Refried),

SALAD (Greens, Mango, or Cactus), **TORTILLAS** (Flour or Corn) and rice.

MIXTO 36.99

Grilled steak and chicken, chorizo sausage, shrimp, cactus pad, cambray onions, panela cheese and grilled jalapeños simmering in our flavorful Molcajete sauce.

DE CARNES 36.99

Round tip steak, grilled chicken, al pastor, chorizo sausage, cactus pad, panela cheese and grilled jalapeños simmering in our flavorful Molcajete sauce.

VEGETARIANO 31.99

Grilled bell peppers, mushrooms, broccoli, cauliflower, and zucchini simmering in our Molcajete red sauce, and served with cactus pad, grilled jalapeño and panela.

MARISCOS 38.99

Silver perch (fish), octopus, shrimp, crab, mussels, cactus pad, grilled jalapeños, and panela cheese simmering in our flavorful Molcajete sauce.

MAYA 35.99

Skirt steak (arrachera), grilled chicken breast, chorizo sausage, panela cheese, cactus pad, green onions and grilled jalapeños simmered in our flavorful Molcajete sauce.




PLATO FUERTE

The dishes below are served with a choice of:
BEANS (Black stewed, Pinto stewed, or Refried),
SALAD (Greens, Mango, or Cactus), and
homemade **TORTILLAS** (Flour or Corn) and side of rice.

BISTEC RANCHERO	21.99
Round tip steak sautéed with mushroom, jalapeños, tomato and onions simmered in ranchero sauce, served with grilled queso fresco	
ARRACHERA PLATE	23.99
Skirt steak, grilled queso fresco, grilled jalapeños, grilled cambray onions, & pickled vegetables.	
CARNITAS PLATE	21.99
Fried pork, grilled jalapeños, grilled cambray onions, & pickled vegetables, and grilled queso fresco.	
ONE OR TWO CHILES RELLENOS	14.99 / 17.99
Poblano chile pepper stuffed with queso fresco, topped with ranchera sauce.	
CHILE VERDE	20.99
Pork shoulder slow-cooked in a jalapeño & tomatillo sauce.	
POLLO A LA CREMA	20.99
Chicken sautéed in a mushroom, bell peppers, and onions, cream sauce.	
POLLO ASADO	21.99
Grilled chicken, grilled onions, steamed bell peppers, broccoli, zucchini, and cauliflower.	
MILANESA DE POLLO	22.99
Breaded chicken served with a side of pickled vegetables.	
COCHINITA PIBIL	21.99
Slow-roasted pork, marinated in citrus juices & achiote, spicy pickled onions.	
FLAUTAS RANCHERAS	18.99
Crispy rolled up taquitos in flour tortilla, stuffed with shredded chicken, topped with corn, queso fresco, and chipotle aioli.	
ARROZ CON POLLO	20.99
Chicken breast sautéed with green onions, tomatoes, and mushrooms, topped with green sauce, melted cheese, served on a bed of rice and side of guacamole.	

MARISCOS

The dishes below are served with a choice of:
BEANS (Black stewed, Pinto stewed, or Refried),
SALAD (Greens, Mango, or Cactus), and
homemade **TORTILLAS** (Flour or Corn) and side of rice.

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| MAR Y TIERRA | 25.99 |
| 8oz NY Steak & Prawns sautéed with tomatoes, green onions, and button mushrooms. | |
| CAMARONES A LA DIABLA  | 22.99 |
| Sautéed shrimp in tomatoes & onions, simmered in a dehydrated birds-beak spicy pepper sauce. | |
| CAMARONES A LA MOMIA | 24.99 |
| Shrimp wrapped in ham, jack cheese and bacon. | |
| CAMARONES AL MOJO DE AJO | 22.99 |
| Sautéed shrimp simmered in garlic infused butter & white wine, green onions, and button mushrooms. | |
| CAMARONES COLIMA  | 23.99 |
| White wine sautéed shrimp, octopus, scallops, onions, tomatoes, mushrooms, jalapeños, & cilantro. | |
| CAMARONES CON CHIPOTLE  | 22.99 |
| Sautéed shrimp, bell peppers, onions, mushrooms, sour cream and cheese stewed in chipotle sauce. | |
| CAMARONES EMPANIZADOS | 22.99 |
| Breaded shrimp fried until golden brown. | |

MARISCOS

The dishes below are served with a choice of:
BEANS (Black stewed, Pinto stewed, or Refried),
SALAD (Greens, Mango, or Cactus), and
homemade **TORTILLAS** (Flour or Corn) and side of rice.

FILETE A LA PLANCHA 22.99

Sea bass seared with bell peppers, onions, mushrooms, broccoli, cauliflower, and pickled vegetables.

FILETE AL MOJO DE AJO 22.99

Sautéed sea bass filet simmered in garlic infused butter, green onions, and button mushrooms.

FILETE EMPANIZADO 22.99

Breaded and deep-fried sea bass, served with steamed broccoli, and zucchini.

SALMON A LA PARRILLA 24.99

Grilled Salmon filet served with steamed bell peppers, onions, cauliflower, zucchini, and broccoli.

CAMARONES A LA PLANCHA  22.99

Seared shrimp with bell peppers, tomato, onions, & mushrooms.

CAMARONES RANCHEROS  22.99

Sautéed shrimp with onions, tomatoes, jalapeños, mushrooms, and cilantro stewed in our ranchero sauce.

MOJARRA FRITA 23.99

Whole silver perch fried until crispy.

Seasoned with your choice of:

A la Diabla style or Al Mojo de Ajo sauce, or Plain.

FAJITAS

*Our Fajitas are strips of proteins, vegetables, and mushrooms
simmered in a tomato-guajillo sauce.*

The dishes below are served with a choice of:
BEANS (Black stewed, Pinto stewed, or Refried),
SALAD (Greens, Mango, or Cactus), and
homemade **TORTILLAS** (Flour or Corn) and side of rice.

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| MIXTAS | 26.99 |
| Steak, chicken, & shrimp sautéed with bell peppers, tomatoes, mushrooms and green onions, all simmered in a tomato-guajillo based sauce. | |
| ARRACHERA | 25.99 |
| Sautéed skirt steak, bell peppers, onions, tomatoes, mushrooms and green onions, all simmered in a tomato-guajillo based sauce. | |
| CHICKEN | 24.99 |
| Sautéed bell peppers, onions, tomatoes, mushrooms, and green onions, all simmered in a tomato-guajillo based sauce. | |
| SHRIMP | 25.99 |
| Sautéed bell peppers, onions, tomatoes, mushrooms, and green onions, all simmered in a tomato based sauce. | |
| PASTOR | 22.99 |
| Marinated pork shoulder, sautéed bell peppers, onions, tomatoes, mushrooms, and green onions all simmered in a tomato-guajillo based sauce. | |
| VEGGIE | 19.99 |
| Grilled zucchini, broccoli, cauliflower, mushrooms, green onions, and bell peppers, all simmered in a tomato based sauce. | |
| PORTOBELLO FAJITAS | 22.99 |
| Portobello marinated in guajillo sauce and sautéed with onions, bell peppers and cauliflower. | |

ENCHILADAS

Our enchiladas consist of THREE homemade corn tortilla rolled around a filling and covered with any of our homemade sauces.

The dishes below are served with a choice of:

BEANS (Black stewed, Pinto stewed, or Refried),

SALAD (Greens, Mango, or Cactus), and

homemade **TORTILLAS** (Flour or Corn) and side of rice.

DE MARISCOS 23.99

Salmon, shrimp, fish, and surimi covered in chipotle cream sauce, topped with avocado, and queso fresco and seaweed.

MOLCAJETES 19.99

Choice of protein and molcajete red sauce smothered tortillas, topped with thinly sliced iceberg lettuce, queso fresco, melted jack cheese, pickled veggies and avocado.

DE TRIO DE CARNES 19.99

Choice of 3 different proteins covered in red or green sauce, topped with thinly sliced iceberg lettuce, melted Jack cheese, queso fresco, and avocado.

MOLE 19.99

Choice of 3 different proteins and mole sauce, topped with thinly sliced iceberg lettuce, melted Jack cheese, queso fresco, and avocado.

DE CAMARON 22.99

Jumbo shrimp covered in red or green sauce or chipotle sauce, topped with thinly sliced iceberg lettuce, melted Jack cheese, queso fresco, avocado and seaweed.

DE VEGETALES 19.99

Steamed brócoli, cauliflower, zucchini, and bell peppers, covered in green sauce, and topped with thinly sliced iceberg lettuce, melted Jack cheese, queso fresco, pickled veggies and avocado.

PROTEIN:

Grilled Steak | Shrimp | Marinated Pork | Braised Pork | Beef
Tongue | Tripe | Chorizo Sausage | Ground Beef |
Shredded Beef | Grilled Chicken | Shredded Chicken.

BURRITOS

MOLCAJETES	15.99
Choice of meat. Rice, beans, jack cheese, queso fresco, guacamole, pico de gallo, sour cream, covered in green salsa.	
REGULAR	11.99
Choice of meat. Rice, beans, and cheese.	
SUPER	13.99
Choice of meat. Rice, beans, Jack cheese, guacamole, sour cream.	
SUPER SEAFOOD	16.99
Shrimp or Fish, or both, rice, beans, jack cheese, guacamole, sour cream.	
DEL MAR	17.99
Shrimp, mushrooms, green onions, tomatoes, rice, jack cheese, beans, guacamole, sour cream, covered in green salsa and melted Jack cheese.	
CHILE RELLENO	13.99
Poblano chile stuffed with queso fresco, rice, beans, jack cheese, guacamole, sour cream, covered in ranchera sauce.	
VEGETARIANO	13.99
Steamed broccoli, cauliflower, and zucchini, rice, beans, Jack cheese, guacamole, bell peppers, onions, sour cream, covered in green sauce.	
RANCHERO	15.99
Grilled steak (carne asada), grilled jalapeños, onions, mushrooms, tomatoes, rice, beans, jack cheese, guacamole, sour cream, covered in ranchera sauce & melted jack cheese.	
CHIMICHANGA (deep fried)	15.99
Choice of meat. Rice, beans, Jack cheese, guacamole, pico de gallo, queso fresco, sour cream, covered in tomato sauce.	

MEAT:

Grilled Steak | Shrimp | Marinated Pork | Braised Pork | Beef
Tongue | Tripe | Chorizo Sausage | Ground Beef |
Shredded Beef | Grilled Chicken | Shredded Chicken.

A LA CARTA

PICO DE GALLO

Diced tomato, onion, cilantro and serrano peppers, marinated in lime juice.

BEANS

Black Stewed | Pinto Stewed or Refried

RICE

Tomato base steamed rice

SALSA

Ranchera (red) | Tomatillo (green) | Mole | Avocado | Chile de Árbol (bird's beak chili)

SML (8oz) 3.99 | MED (16oz) 6.99 | LG (32oz) 12.99

GUACAMOLE

Avocado dip mixed with lime juice, tomato, onion, and cilantro.

SML (8oz) 9.99 | MED (16oz) 15.99 | LG (32oz) 20.99

CHILE RELLENO

Roasted Poblano pepper stuffed with panela cheese, coated in egg batter, and deep fried until golden brown, served with mixed greens.

TWO ENCHILADAS

Two homemade corn tortillas filled with your choice of protein covered in sauce, and side of mixed greens.

TWO FLAUTAS RANCHERAS

Shredded chicken rolled in a flour tortilla then deep-fried, and topped with queso fresco and aioli.

CRISPY TACOS (2)

Choice of meat on a crispy corn tortilla, lettuce, pico de gallo & fresh cheese

9.99

RICE & BEANS

7.99

(Black Stewed, Pinto Stewed, or Refried)

SALAD

5.99

Choice of: Mixed Greens, Mango, Cactus pad

GLOSARIO

Explore Mexican cuisine with our handy glossary, decoding terms like "Achiote" to "Zarandeado." Enhance your dining experience and deepen your appreciation for authentic flavors.

A la diablo: Devil-style spicy sauce

A la plancha: Seared style

Achiote: Slight peppery, earthy spice

Arrachera: Skirt steak

Asado/a: Grilled

Birria: Meat slow-cooked in its own juices

Caldo: Soup or broth

Campechana: Seafood cocktail

Carnitas: Pork braised in its own fat

Ceviche: Citrus-marinated seafood dish

Chile de árbol: Dehydrated bird's beak chili pepper

Chile relleno: Stuffed Polbano pepper with various ingredients

Chipotle: Dehydrated smoked jalapeño

Chimichanga: Deep fried Mexican wrap (burrito)

Chorizo: Spicy pork sausage

Cochinita pibil: Yucatec slow-roasted pork marinated in citrus juices and achiote.

Empanada: Masa dough filled with a variety of ingredients.

Empanizados: Breaded

Enchilada: Rolled corn tortilla filled with various ingredients and covered in a red or green sauce.

Fajitas: Sautéed strips of vegetables, meat, poultry or seafood

Flautas: Rolled-up flour tortilla fried crispy

Filete: Fish fillet

Guajillo: Dehydrated chili pepper with moderate heat level slightly sweet and earthy notes.

Lengua: Beef tongue

Milanesa: Thinly sliced meat breaded and deep fried

Mojarra: Silver perch (type of fish)

Mojo de Ajo: Garlic infused butter

Mole: Rich and complex flavor profile sauce made with a variety of ingredients, including chocolate, nuts, seeds and chilis.

Panela: Fresh unaged cheese made from cow's milk

Pastor: Marinated pork in spices, peppers and pineapple

Pollo deshebrado: Shredded chicken

Ranchera: Ranch-style sauce

Salsa roja: Roasted tomato and birds beak sauce

Salsa verde: Tomatillo-onion sauce

Tinga: Shredded chicken marinated in a tomato-onion chipotle sauce

Tomatillo: Small, green, tomato-like fruit with tart flavor profiles.

Torta: Mexican sandwich made in white bread roll (telera)

Tripa: Beef tripe

Queso Fresco: Soft, moist and crumbly texture, cow's milk cheese

Zarandeado: Open flame grilling technique marinated in spices, mayo and mustard.