

LA BARCA CANTINA

NEW YEAR'S EVE

MEXICAN MENU

SOPÉS

HANDMADE MASA TORTILLAS WITH A BLACK BEAN SPREAD TOPPED WITH COTIJA CHEESE, LETTUCE, PICO DE GALLO, AND CREMA

MEXICAN CEASAR SALAD

NOPALES, QUESO FRESCO, AND PEPITAS ON A BED OF ROMAINE LETTUCE TOPPED WITH FRIED TORTILLA STRIPS AND VEGETARIAN CEASAR DRESSING



MEXICAN-ROASTED MAHI MAHI

OVEN-ROASTED MAHI WITH A BLEND OF MEX-BAY SEASONING COOKED IN SPICY TOMATO SAUCE CONSISTING OF GARLIC, ONIONS, BELL PEPPERS, OLIVES & CHILI PEPPERS

GRILLED SKIRT STEAK WITH FIRE-ROASTED SALSA ROJA

GRILLED SKIRT STEAK TOPPED WITH FIRE-ROASTED SALSA ROJA CONSISTING OF POBLANO PEPPERS, ANCHO CHILE, GARLIC, ONION, JALAPEÑOS AND FIRE-ROASTED TOMATOES

CHICKEN VERDE

SEARED CHICKEN THIGHS BRAISED IN SALSA VERDE

LAMB BARBACOA

OAXACAN-STYLE BRAISED LAMB WITH CITRUS & CHILES, TOPPED WITH MEXICAN HERBS & SPICES

PORK COCHINITA PIBIL

YUCATAN-STYLE CITRUS & ACHIOTE BRAISED PORK TOPPED WITH RADISH, CILANTRO AND A SLIVER OF SERRANO PEPPER

DOS MUSHROOMS

SHIITAKES & MAITAKES WITH MEX-BAY SEASONING, BLACK GARLIC, CILANTRO OIL & SCALLION

ROASTED RAINBOW CAULIFLOWER

MEXICAN-ROASTED CAULIFLOWER WITH SMOKY CHILE LIME, CUMIN, CRUNCHY CHICKPEAS, CRISPY QUINOA, HERBS, PUMPKIN SEEDS AND AVOCADO DRESSING



SIDES

GUACAMOLE & CHIPS
FRESH HOUSE-MADE SALSAS
SWEET PLANTAINS
YELLOW RICE
BLACK BEANS
PICKLED & FRESH JALAPEÑOS



CHURROS

SUGAR-COATED MINI CHURROS WITH CHOCOLATE AND CARAMEL DIPPING SAUCES

MEXICAN FLAN

TOPPED WITH FRESH FRUITS

TRES LECHES CAKE

3 MILKS, 3 LAYERS

