

cocina del
barrio
All Day

Small Plates

V **Guacamole and Cumin Dusted Housemade Chips** 10

add Fresh Vegetables 4.5

Tostadas

2 Crispy Corn Tortillas topped with Black Beans, Pico de Gallo, Crema, Cotija Cheese, Pickled Jalapeño, Mango Habanero Pico and Radish 8

add Grilled Shrimp 4

add Chicken al Pastor 3

add Red Chili Marinated Steak 4

GF **Grilled Beef Tenderloin Skewers**

Aji Amarillo Chile, Cumin and Cilantro marinade with Red Onion, Radish, Oranges and a Hearts of Palm Salad with Tangerine Vinaigrette 15

Adobo Grilled Chicken Quesadilla

with Roasted Poblano, Corn, Ancho Salsa, Jalapeño, Radish, Avocado-Tomatillo Pico de Gallo and topped with Romaine 12

Wild Mushroom Quesadilla

with Cheese, Radish, Jalapeño Ancho Salsa, Crema and topped with Romaine 10.5

V **Cumin Dusted Housemade Chips and Salsa Trio** 4.5

Ancho Chile-Tomatillo Salsa

Tomato Arbol Salsa

Salsa Verde

Salads

Enhance any salad:

add Adobo Chicken 3

add Grilled Shrimp 4

add Red Chili Marinated Steak 4

add Pork Carnitas 4

GF **Mixed Green Salad**

V with Pumpkin Seeds, Radish, Red Onion, Orange, Jicama, Cucumber, Queso Fresco, and Tequila-Orange Vinaigrette 11

GF **Quinoa Salad**

V with Avocado-Tomatillo Pico de Gallo, Cucumber, Tomato, Red Onion, Arugula, Quinoa, Tomato-Arbol Salsa and Cilantro-Lime Vinaigrette 11

Mexican Caesar

with Romaine, Hearts of Palm, Roasted Corn, Roasted Bell Pepper, Queso Cotija, Chipotle-Anchovy Caesar dressing with Cumin-Pepper Dusted Crispy Tortilla Strips 11

Soup

GF **Tortilla Soup**

with Avocado, Tomato, Panela Cheese, and Tortilla Strips Bowl 8 Cup 4

add Adobo Chicken Bowl 2 Cup 3

Tacos & Enchiladas

2 each served with Roasted Poblano Pinto Beans

GF **Chicken Enchiladas Al Pastor**

with Chihuahua Cheese, Roasted Corn, Onion, Enchilada Verde Sauce, Cilantro, Radish and Crema 12

V **Veggie Enchilada** *hot*

with Summer Squash, Roasted Corn, Black Beans, Cilantro, Jalapeño, Queso Chihuahua and topped with Red Chili Enchilada Sauce, Romaine, Crema, Pico de Gallo, Cilantro and Arbol Tomatillo Salsa with Poblano Pinto Beans 12

GF **Pork Carnitas Taco**

Slow Roasted Pork with Salsa Verde, Cilantro and Onions 11

Gringo Tacos

Hard Shell Tortilla filled with Ground Beef, Lettuce, Tomato, Onion, Cheese and Cholula 9.5

GF **Steak Tacos**

Red Chili Marinated Skirt Steak served with Roasted Poblano Red Bell Pepper Rajas, Radish and Queso Fresco 12

Grilled Chicken Tacos

Red Chili and Garlic Marinated Chicken, Chipotle Mayo, Pico de Gallo, Watercress, Avocado and Jalapeño 11

Shrimp Tacos

Garlic-Marinated Shrimp, Mint Pico de Gallo, Avocado, Cabbage, Jalapeño, Cilantro 12

Ahi Tacos

hot

Crispy Flour Tortilla, Avocado Pico de Gallo, Ancho and Cumin Crusted Ahi, Arbol Salsa, grilled scallions 13.5

Sandwiches

Served with Housemade Cumin Dusted Corn Chips and Salsa

Grilled Chorizo Burger

with Cheese, Roasted Poblano, Marinated Tomato, Chipotle Mayo, Red Onion and Arugula 12

Barrio Burger

with Grilled Red Onion, Avocado, Monterey Jack, Jalapeño-Slaw, Brioche 14

Sonora Style Hot Dog

Bacon Wrapped Hot Dog with Roasted Poblano Pinto Beans, Pico de Gallo, Chipotle Mayo, Mustard, Pickled Jalapeños and Cotija Cheese 9

Adobo Grilled Chicken

with Avocado-Tomatillo Pico de Gallo, Black Beans, Pickled Onions, Arugula, Monterey Jack Cheese and Chipotle Mayo 13

Sandwich Cubano

with Roasted Pork, Smoked Ham, Swiss Cheese, Pickles and Dijon Mustard 13.5

Burritos & Bowls

Rice, Black Beans, Onions, Pico de Gallo and cheese with your choice of:

Chicken al Pastor 14 Red Chili Marinated Steak 15

Grilled Chicken 14 Roasted Summer Vegetables 12.5

Pork Carnitas 14

Served either on a bed of romaine lettuce, or wrapped in a flour tortilla and served with chips and salsa!

Minneapolis-St. Paul International Airport † Terminal 2

GF Gluten Free | **V** Vegetarian