

## Salads

### 1. **Ensalada de Verdolagas**

Organic hearts of lettuce, verdolaga, grape tomato, sesame seeds, goat cheese and Juliana tortilla chips with an ancho pepper vinaigrette 8.95 Add chicken 9.95

### 2. **Ensalada de Mango**

Cucumber, orange, mango and jicama served over a bed of lettuce with tamarind vinaigrette, garnished with crushed almonds 9.95

### 3. **Ensalada Multicolor \* new \***

Organic lettuce, bell pepper, carrots, grape tomato, fresh cheese, potato strips, with a green tomatillo vinaigrette 8.95 Add chicken 9.95

## Appetizers

### 1. **Tacos Quiximos \* new \***

Sauteed mushrooms, Poblano pepper, epazote, garlic, onion, tomato, cheese and sour cream, served with lettuce and radishes on the side 8.95

### 2. **Tostadas de Salpicon (served cold) \* new \***

Two big crispy corn tortillas topped with a mix of shredded beef, lettuce, radish, avocado, onions, potatoes, oregano, lime juice, cheese, tomato, olive oil, Jalapeño pepper 8.95

### 3. **Tlacoyitos Veracruz**

Three corn cakes filled with fava beans, one topped with Mexican sausage, one with sauteed mushrooms and the other one with steak, topped with lettuce, sour cream, fresh cheese and red sauce 8.95

### 4. **Tacos Cuño Xtiqui**

Steak marinated in achiote sauce with red onion and cilantro, served with green sauce 9.95

### 5. **Tacos Mulin Chaai**

Shredded chicken with a complex Black Mole sauce, topped with fresh cheese 8.95

### 6. **Sea Tacos**

Sautéed fish topped with cilantro, red onion, and a side of green sauce 9.95

### 7. **Ceviche de Camaron**

Citrus marinated shrimp tossed in a fruity sauce with mango, pineapple, cucumber and carrots, garnished with avocado and lemon 12.95

### 8. **Ceviche del Dia \* new \***

Chefs' selection of the day.  
Ask your server for details

## Entrees del Mar

### 1. **Pampano Rio Verde**

Whole Pampano fish battered in a cilantro sauce, served with rice and mixed vegetables 18.95

### 2. **Camarones Ixtapa \* new \***

Shrimp marinated in Guajillo and Morita pepper sauce, with oregano, cilantro, onion, on a bed of rice 15.95

### 3. **Salmon en Crema de Ajonjoli**

Salmon filet in a creamy sesame seed sauce served with mixed vegetables and rice 17.95

## Entrees de Tierra

4. **Mignon Meztli**  
Filet Mignon in an mild arbol pepper and mushroom cream sauce, served with mixed vegetables and rice 17.95
5. **Carne asada Azteca**  
Grilled steak served with cactus salad, guacamole, grilled baby onions, rice and beans 14.95
6. **Filete Tajin \* new \***  
Grilled steak topped with a sauce of tomato, onion, cilantro and Serrano pepper, served with guacamole, rice and beans 14.95
7. **Pollo Borracho \* new \***  
Grilled chicken breast in a beer and pasilla pepper sauce, served with oregano potatoes and rice 12.95
8. **Pechuga de Pollo Moctezuma**  
Grilled chicken breast with a mix of verdolagas, Chihuahua cheese, Mexican sausage and pipian sauce, served with sautéed spinach and rice 13.95
9. **Lomo de Puerco Poblano**  
Pork tenderloin in a creamy poblano pepper sauce, served with mixed vegetables and sweet potato puree 14.95
10. **Pollo Yucateco \* new \***  
Grilled chicken breast prepared in achiote sauce, topped with shredded red onion and served with rice, beans and a side of mild habanero pepper sauce 12.95
11. **Chiles Rellenos**  
Two poblano peppers filled with your choice of chicken, ground beef or cheese, topped with red sauce, served with rice and beans 10.95
12. **Enchiladas de Platano**  
Three corn tortillas filled with fried plantains, topped with our delicious Black Mole sauce, served with rice and beans (*sweet/mildly spicy dish*) 10.95

## Moles

13. **Mole Negro Oaxaca**  
Chicken breast (bone-in) in our own delicious 32 ingredient Black Mole sauce, served with rice and beans 14.95
14. **Mole de Tamarindo \* new \***  
Roasted Pork ribs (boneless) topped with Tamarind Mole sauce, served with rice and beans 14.95
15. **Mole Verde \* new \***  
Chicken breast (bone-in) in Green Mole sauce made with pumpkin seeds and leafy greens, served with rice and beans 14.95

## Desserts

### Crepas de Manzana

Crepes filled with caramelized apple in a brandy sauce, topped with vanilla ice cream and crushed walnuts 4.95

### Flan Yolo

Homemade baked custard 4.50

### Postre de la Semana

Ask your server for details

## Kid's Menu

Served with rice and beans

Kids under 10 years old

4.95

### Quesadillas de Queso

Two cheese quesadillas

### Quesadillas de Queso con Pollo

Two cheese quesadillas with chicken seasoned with red sauce

### Taquitos Dorados de Pollo

Two crispy rolled tortillas filled with chicken

## Side Orders

**Arroz** (rice) 2.50

**Frijoles** (beans) 2.50

**Ensalada** (salad) 3.95

**Guacamole** 5.95

**Mole** 5.95

**Chips & Salsa** (first two on the house) 3.00

## Drinks

**Soda** Coke, Diet Coke, Sprite 2.00

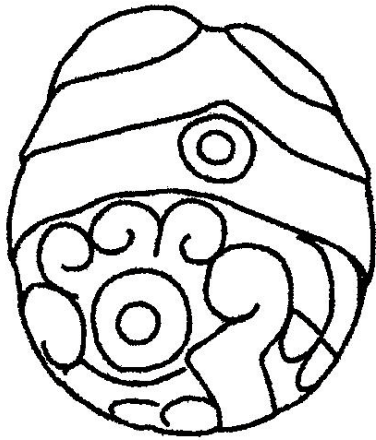
### Aguas de fruta fresca

Daily selection of house made specialty beverages. Ask your server for Daily Selection 2.50

**Café** Coffee 2.00

**Té** Tea 2.00

**Chocolate con leche** Hot Mexican chocolate 3.00



# Yolo

## Mexican Eatery

Yolo is short for Yolotl, word from the Nahuatl language, spoken in ancient times by the Toltecs and Teotihuacans, original inhabitants of the central plateau in Mexico.

The most common translation for Yolotl is “heart”, but it also means the “life force” inherent in everything, both living and nonliving things in a conscious, spirited Universe.