# mercado

(Est. Los Angeles, September 2013)

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| Mimosa – fresh-squeezed orange juice, bubbles | 8 |
| Guayaba Mimosa – house guayaba purée, st. germain, bubbles | 9 |
| Chipotle Bloody Mary – Cesar's bloody mary mix, vodka, escabeche | 9 |
| Mercado Red Sangria – red wine, reposado tequila, fresh fruit | 10 |
| Mercado Margarita – 100% agave silver tequila, triple sec, fresh sour | 9 |
| Hand-squeezed Orange Juice | 6 |

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| Pozole – chile guajillo broth, hominy, pork, cabbage, onions, oregano, lime, chili flakes | 7 |
| Guacamole – hass avocado, serrano, cilantro, red onion, chile de arbol salsa, spicy pepitas (V) | 10 |
| Choriqueso – melted cotija, parmesan, oaxaca, house chorizo, poblanos, mushrooms, fresh chips | 9 |
| Nachos de Carnitas – choriqueso, black beans, carnitas, guacamole, tomatoes, onions | 13 |
| Dos Gringas – spit-roasted pastor, oaxaca, onions, cilantro, chile de arbol salsa, avocado salsa, flour tortillas | 10 |

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| Huevos Rancheros – two eggs, salsa verde, queso cotija, avocado, cilantro lime rice, frijoles negros | 11 |
| Huevos con Calabacitas y Chayote – zucchini, onions, tomatoes, grilled corn, queso cotija, nopalitos, roasted potatoes | 11 |
| Chilaquiles Rojos con Huevos – crispy tortillas, salsa roja, eggs, queso fresco, onions (add carnitas $4, add skirt steak skewer $6) | 12 |
| Chef Jose's Breakfast Burrito – eggs, bacon, cilantro lime rice, frijoles negros, roasted potatoes, pico de gallo, queso oaxaca, chile de arbol salsa | 11 |
| Grilled Vegetable Omelette – three eggs, grilled onions, tri-color peppers, yellow squash, zucchini, carrots, queso oaxaca, avocado, and roasted potatoes | 13 |
| Mexican Kale Salad with Chicken – free-range pulled chicken, kale, arugula, queso fresco, candied pumpkin seeds, pears, dried strawberries, cotija pesto croutons, agave-lime vinaigrette | 15 |
| Torta de Chorizo con Huevos – eggs, housemade chorizo, avocado, tomatoes, potato chips | 12 |
| Torta de Carnitas – slow-cooked pork, red leaf lettuce, red onion, queso fresco, chile de arbol aioli, guacamole, potato chips | 13 |
| Farmers' Market Chile Relleno – Chef Jose's hand-picked vegetables, queso oaxaca, yellow mole, mexican rice (V) | 16 |
| Carnitas – Chef Jose's slow-cooked natural pork, guacamole, chile de arbol salsa, cauliflower with escabeche | 21 |

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| Nopalitos – cactus paddles, red onion, red peppers (V) | 8 |
| Coliflor con Escabeche – roasted caulifower, pickled vegetables (V) | 9 |
| Elote Callejero – grilled sweet corn, caramelized onions, chile piquin butter, queso cotija (V) | 8 |
| Chayote con Calabacitas – chayote, zucchini, corn, tomatoes, spicy queso añejo (V) | 8 |

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| Black Beans (V) | 4 | Mexican Rice (V) | 4 |
| Cilantro Lime Rice (V) | 4 | Roasted Potatoes (V) | 4 |

**Executive Chef/Partner Jose Acevedo**

(V) **= Vegetarian (some vegetarian plates can be made vegan; ask your server)**
**We are proud to plate our food on Heath Ceramics (est. 1948).**
**We charge a cake cutting fee of $2/person. Please notify us of any food allergies.**