mercado

(Est. Los Angeles, September 2013)

Vegetables

Nopalitos – cactus paddles, red onion, red peppers (V) **8**

Farmers' Market Vegetables – Chef Jose's hand-picked seasonal vegetables (V) **9**

Elote Callejero – grilled sweet corn, caramelized onions, chile piquin butter, queso cotija (V) **8**

Coliflor con Escabeche – roasted cauliflower, pickled vegetables (V) **9**

Rajas Poblanas – poblano strips, sweet corn, spicy queso añejo, corn tortillas (V) **8**

Chayote con Calabacitas – chayote, zucchini, corn, tomatoes, spicy queso añejo (V) **8**

Small Plates

Sopa del Día – ask your server for today's soup selection **mkt**

Guacamole – hass avocado, serrano, cilantro, red onion,
chile de arbol salsa, spicy pepitas, fresh chips (V) **10**

Jicama Salad – jicama, mango, pineapple, cucumbers, orange segments,
spicy queso añejo, spicy pepitas, chile tajín dressing (V) **9**

Dip Duo – guacamole, choriqueso, fresh chips **17**

Tacos de Tinga de Pollo – pulled free-range chicken with chipotle, black beans, avocado **11**

Camarones al Ajillo – sautéed shrimp, chile de arbol garlic butter, ciabatta **16**

Mexican Kale Salad – kale, arugula, queso fresco, candied pumpkin seeds, pears,
dried strawberries, cotija pesto croutons, agave-lime vinaigrette (V) **10**

Tacos de Alambre de Arrachera – grilled prime skirt steak skewers, rajas, grilled onions, avocado **14**

Choriqueso – melted cotija, parmesan, oaxaca, house chorizo, poblanos, mushrooms, fresh chips **9**

Dos Gringas – spit-roasted pastor, oaxaca, onions, cilantro,
chile de arbol salsa, avocado salsa, flour tortillas **10**

Tacos de Pescado Estilo Baja – grilled white fish, mexican slaw, avocado salsa, chile de arbol aioli **13**

Tostaditas de Ceviche Cuatro Mares – citrus-marinated white fish, shrimp, scallops, octopus,
mango, jicama, cucumbers, avocado, red onions, serrano peppers, chile de arbol aioli **13**

Tamales – fresh masa, chef's choice of filling, queso fresco, crema (limited availability) **9**

Large Plates

Carnitas – Chef Jose's slow-cooked natural pork, guacamole,
chile de arbol salsa, cauliflower with escabeche **21**

Pavo en Mole Oaxaqueño – Shelton Farms whole turkey leg, Oaxacan mole, mexican rice **18**

Costillas de Res – beef back ribs, mustard-guajillo bbq sauce, farmers' market vegetables **24**

Farmers' Market Chile Relleno – Chef Jose's hand-picked vegetables,
queso oaxaca, yellow mole, mexican rice (V) **16**

Carne Asada – prime marinated skirt steak, guacamole, cebollines, grilled corn **25**

Callos de Hacha – jumbo deep sea scallops encrusted with pumpkin seeds,
chipotle-peppercorn sauce, chayote with calabacitas **23**

Pollo en Salsa de Chipotle – free-range half chicken, chipotle wild mushroom sauce,
queso fresco mashed potatoes (with Oaxacan mole add $1) **21**

Pescado del Día – today's fresh catch mkt

Drinks

Mexican Coke / Mexican Sprite / Fanta **3.5**

Diet Coke **2.5**

Mint Lemonade / Jamaica (one refill) **3**

Organic Black Iced Tea / Hot Tea (chamomile, cranberry hibiscus) **3**

Peerless Coffee **3**

Evian Still / Badoit Sparkling Water (750ml) **8**

Sides

Chips and Two Salsas (V) **2**

Lela's Mexican Rice (V) **4**

Cilantro Lime Rice (V) **4**

Black Beans (V)4

Habanero Salsa (V) **1**

Escabeche (V) **3**

Chiles Toreados (V) **3**

(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.

Executive Chef/Partner Jose Acevedo 7910 W. 3rd Street, Los Angeles, California 90048 323.944.0947 www.mercadorestaurant.com

TRAGOS

Mercado Margarita **10**
100% agave silver tequila, triple sec, fresh sour

Margarita de Jamaica **11**
hibiscus-infused reposado tequila, triple sec, fresh hibiscus, fresh sour

New Fashioned **12**
mezcal, cane syrup, Mexican bitters

Spicy Cucumber Margarita **13**
silver tequila, house jalapeño purée, chipotle salt rim

La Piña **12**
silver tequila, muddled pineapple, cilantro and jalapeño

Ask your server for our seasonal drink specials.

Add $1 for a margarita with your favorite tequila. All our margaritas are made with fresh sour.

TEQUILA

Blanco

Cabrito *(Arandas)* **9**
Calle 23 *(Los Altos)* **9**
Camarena *(Los Altos)* **9**
Don Benito *(Los Altos)* **9**
Herencia Mexicana *(Los Altos)* **9**
Hornitos *(Tequila)* **9**
Sino *(Los Altos)* **9**
Tanteo Jalapeño *(Tequila)* **9**
Nobleza *(Tepatitlán)* **10**
Olmeca *(Los Altos)* **10**
Partida *(Tequila)* **10**
ArteNOM *(Los Altos)* **11**
Chamucos *(Los Altos)* **11**
Kah *(Tequila)* **11**
7 Leguas *(Atotonilco)* **11**
Casamigos *(Jesus María)* **12**
Chinaco *(Tamaulipas)* **12**
Fortaleza *(Tequila)* **12**
Ocho *(Los Altos)* **13**
Patron *(Los Altos)* **14**
Don Fulano *(Tequila) 100 proof* **15**
Clase Azul *(Jesús María)* **20**
Deleon *(Guanajuato)* **26**

Reposado

Cabrito *(American Oak)* **9**
Camarena *(Bourbon Oak)* **9**
Calle 23 *(Whiskey Oak)* **9**
Sino *(Whiskey Oak)* **9**
Centenario Rosangel *(Hibiscus)* **10**
Don Benito *(White Oak)* **10**
Herencia Mexicana *(White Oak)* **10**
Hornitos *(American Oak)* **10**
Olmeca *(Whiskey Oak)* **10**
Nobleza *(Bourbon Oak)* **11**
Real de Mexico *(New Oak)* **11**
ArteNOM *(Blend)* **12**
Chamucos *(New Oak)* **12**
Kah *(New Oak) 110 proof* **12**
Partida *(Jack Daniels)* **12**
7 Leguas *(Whiskey Oak)* **12**
Casamigos *(American Oak)* **13**
Chinaco *(Whiskey Oak)* **14**
Fortaleza *(Whiskey Blend)* **15**
Don Fulano *(French Oak)* **16**
Ocho *(New Oak)* **16**
Clase Azul *(Sherry Oak)* **21**
Deleon *(French Oak)* **29**

Añejo

Don Benito *(12 months)* **11**
Corazon *(12 months)* **12**
Hornitos *(12 months)* **12**
Nobleza *(36 months)* **12**
Partida *(18 months)* **13**
7 Leguas *(24 months)* **13**
ArteNOM *(blend)* **14**
Casa Noble *(24 months)* **14**
Don Felix *(30 months)* **14**
Herencia Mexicana *(36 months)* **14**
Chinaco *(36 months)* **15**
Kah *(18 months)* **15**
Los Azulejos *(24 months)* **18**
Fortaleza *(24 months)* **18**
Ocho *(12 months)* **19**
Don Fulano *(36 months)* **23**
Don Julio 1942 *(30 months)* **26**
Deleon *(17 months)* **39**

Extra Añejo

San Matías *(cherry, vanilla)* **14**
Reserva de la Familia *(caramel, oak)* **24**
Ocho *(vanilla, toffee)* **34**
Don Fulano *(vanilla, nutmeg)* **35**
Casa Dragones *(elegant, floral)* **45**
Partida Elegante *(delicate, wood)* **45**
Chinaco Negro *(citrus, oak)* **54**

MEZCAL

Los Javis, Silver **9**
Del Maguey, "Crema de Mezcal" **10**
Sombra **10**
Alipús, San Juan **11**
El Silencio, Joven **14**
Marca Negra, Espadín **14**
Los Nahuales, Joven **15**
Pierde Almas, "Dobadaan" **18**
Leyenda, "Cenizo" **19**
Pierde Almas, "Tobaziche" **32**

CERVEZA

Bohemia **6**
Carta Blanca **6**
Corona **6**
Dos Equis Amber *draft* **6**
Modelo Especial *draft* **6**
Pacifico **6**
Arrogant Bastard Ale *draft* **7**
El Segundo Blue House Citra Pale Ale *draft* **7**
Eagle Rock Brewery *draft* **7**
Lagunitas India Pale Ale *draft* **7**
Victoria *draft* **7**
Allagash White *draft* **8**
Michelada **add 2**

VINO

White

La Follette, Chardonnay, *Sonoma* **12/46**
Stag's Leap, Chardonnay, *Napa* **13/50**
Clos Henri, Sauvignon Blanc, *New Zealand* **13/50**
Riff, Pinot Grigio, *Italy* **11/42**
Mercat, Cava, *Spain* **10/42**

Red

Paul Dolan, Cabernet Sauvignon, *Mendocino* **13/50**
Summerland, Pinot Noir, *Santa Maria* **15/58**
Pennfolds, Shiraz, *Australia* **10/42**
Easton, Zinfandel, *Amador* **11/42**
Happy Canyon, Merlot, *Santa Barbara* **11/42**

To expedite service, we open bottles of wine at the bar. We pour a six ounce glass of wine. We charge $20 for the personal service of your wine—up to two bottles. We would like you to make it home safely. If you do not have a designated driver, please allow us to call you a cab.