

Appetizers

Guacamole \$12
Avocado, onion, lime, cilantro. Served with a choice of crispy Chicharrón or tortilla chips.

Chips and Salsa \$9
Grilled vegetable salsa with Teo colored tortilla chips.

Huaraches \$12
Oblong shaped corn masa, protein option; tinga, carne asada, chicken or al pastor.

Tortilla Soup \$12
Chile ancho broth, shredded Chicken, tortilla strips, Avocado en panela, Cheese and crema.

Choriqueso \$13.50
Oaxaca cheese, mexican chorizo, corn tortilla, morita Salsa and guacamole.

Salvadorean Appetizers \$ 3.95
Hand made corn tortilla stuffed with your choice: Pork and Cheese, Beans and Cheese, Loroco and Cheese, Chicken and Cheese, Zucchini and Cheese.

Pupusas de Arroz \$3.95
It is made from rice flour stuffed with your choice: Pork and Cheese, Beans and Cheese, Loroco and Cheese, Chicken and Cheese, Zucchini and Cheese.

Choose an extra stuffing for an additional \$0.65



CINCO SOLES
Mexican Cuisine

Cinco soles is a Mesoamerican context that refers to the creation of the world, the universe and humanity, forming part of the Mesoamerican worldview, which speaks of the earth having gone through five different stages or periods since its creation, governed each one for one sun.



Yuca con Chicharrón \$12
Crispy yucca root, cabbage, Crispy fried pork chicharrón, Topped with tomato hot sauce.

Esquites \$10
Grilled on the cob Mexican street corn slathered with cheesy mayonnaise, radish and fresh cheese.

Tostada de Pescado \$12
Mahi mahi, ponzu, lime aioli, serrano, orange, topped with fresh greens.

Arroz Norteño \$12
Creamy rice, roasted poblano Pepper, corn and manchego.



Ceviche Mixto \$20
Shrimp, halibut, octopus, mango, cucumber, avocado, tomato and onion.

Ceviche Negro \$13
Octopus, cucumber, serrano, sweet potato puré, squid ink, onion, served with plantain chips.

Huaraches \$12
Oblong shaped corn masa, protein option; tinga, carne asada, chicken or al pastor.

Tuna Tiradito \$12
Orange, passion fruit, crunchy chickpea, ginger, and cucumber, served with tortilla chips.

Sopes \$11
Corn cake, refried beans, ground beef, shredded lettuce, guacamole and pico de gallo.



Gordita \$11
Corn cake, guacamole, manchego, stuffed choice of asada or al pastor.

Entrées

Mole Enchiladas \$17
Melted Mexican cheese, mole poblano, crema fresca, cotija cheese and refried beans.

Marisco enchiladas \$25
Three corn tortillas stuffed with shrimp corn and poblano pepper covered in our homemade seafood cream sauce avocado pickled onion creamy rice and refried beans.

Arroz a la Tumbada \$23
Seafood rice, shrimp, octopus, mahi, epazote leaves and green scallions.

Salads

Mixed Green Salad \$11
Cucumber, egg, bacon, mango, manchego cheese, roasted cherry tomatoes and balsamic.

Charred kale \$11
Butternut squash, pepitas and dijon vinaigrette.

Caesar Salad \$11
Romaine lettuce, crispy bacon, caesar dressing, panela cheese and croutons.



Brussel Sprouts \$11
Sweet peppers, cappers, scallions, Dijon vinaigrette.



Cinco Soles Enchiladas \$25
Two chicken enchiladas, one skirt steak, corn salad, creamy rice, Mexican flag guacamole, pico de gallo and crema.

Chorizo Tacos \$20
Mexican chorizo, homemade corn tortilla, guacamole, pico de gallo, rice and refried beans.

Steak tacos \$22
Three grilled marinated, New York steak, flour tortilla, fried potato, goat and Oaxaca cheese, guajillo salsa, rice and beans.

New York Strip Market Price
Choose two sides; yucca, rice, salad or french fries.

Tacos Gobernador \$23
Fried shrimp, veggies, pico de gallo, flour tortilla, avocado and creamy chipotle.

Chicken Tinga Enchiladas \$15
Three enchiladas, shredded chicken in a sauce made from tomatoes, chipotle chilis in adobo, fresh cheese, crema, rice and beans.

Carne Asada \$25
Grilled marinated steak, fresh cactus, pico de gallo, guacamole, Mexican chorizo corn tortilla, rice and beans.

Mahi adobado \$22
Seared mahi-mahi, guajillo arbol mole, nopal, and potato salad.

Veggie Enchiladas \$15
Three enchiladas, creamy guajillo sauce, Oaxaca cheese, corn, poblano peppers, crema fresca, rice and beans.

Tikin Xic Market Price
Halibut marinated in citrus achiote, herb butter, creamy cotija, rice and potato stew with guajillo sauce.

Chile Relleno \$15
Made from roasted poblano peppers stuffed with cheese and ground beef dipped in a fluffy egg batter and fried until golden brown, served with a red salsa and refried beans.

Chicken Tinga Tacos \$18
Shredded chicken in a delicious homemade sauce made from tomatoes, onions, adobo sauce with chilis and spices, rice and beans.

Pollo con Mole Poblano \$23
Chicken leg, mole poblano, crema fresca, queso fresco, plantain, creamy cotija rice, and refried beans.

Chicken Burrito \$14
Rice and beans, guacamole, pico de gallo, crema, fresh cheese and lettuce.

Chicken Mole Tacos \$16
Three chicken mole tacos made with chicken thighs tossed in an easy mole sauce and topped with feta cheese, pickled onions, salsa verde, creamy rice and beans.

Burrito Steak \$14.50
Grilled marinated steak, rice, refried beans, pico de gallo, guacamole, crema, lettuce, Monterrey cheese.

Chicken Quesadilla \$14
Chicken, Monterrey cheese, goat cheese, caramelized onion, pico de gallo and crema fresca.

Torta Cubana \$14
Telera bread, fried chicken breast, Mexican sausage, refried beans, guacamole, lettuce, panela cheese, tomato, onions and french fries.

Pozole Rojo \$16
A rich brothy soup made with pork, hominy and red chiles, served with a variety of garnishes, cabbage, avocado, sliced radishes, onion, lime and cilantro.

Tacos

Order of 2 Mix & Match 3 for 14
Served on corn tortillas, topped with onion and cilantro.

Carne Asada \$10
Marinated skirt steak, salsa roja, onion and cilantro.

Pollo \$9
Grilled chicken and crema.

Pescado \$12
Breaded mahi mahi, pickled cabbage, jalapeño tarter sauce and flour tortilla.

Brussel Sprouts \$8
Salsa verde, queso fresco and toasted almonds.

Al Pastor \$10
Trompo slow roasted pork loin, piña and salsa verde.

Cochinita Pibil \$21
Roasted pork marinated in achiote, homemade citrus corn tortilla, pickled onion, rice and beans.

Goat Birria Taco \$18
Three tacos filled with braised Goat Meat, side consomé.

Dishes created by:
Chef Leo Osorto

Belongs to Cinco soles MVA LLC