



CINCO SOLES

Mexican Cuisine

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

Appetizers

Guacamole \$12.00

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

Chips and Salsa \$10.00

Grilled Vegetable salsa with Teo Colored tortilla chips.

Tortilla Soup \$12.00

Chile ancho broth, shredded Chicken, tortilla strips, avocado, sour cream and panela cheese.

Choriqueso \$14.00

Oaxaca cheese, mexican chorizo, corn tortilla, morita salsa and guacamole.

Yuca con chicharrón \$12.00

Crispy Yucca root, cabbage, crispy fried pork chicharrón, topped whit tomato hot sauce.

Ceviche Mixto \$21.00

Shirmp, Halibut, octopus, mango, lime juice cucumber, avocado, tomato and onions.

Nachos \$12.00

Tricolor Chips, jalapeño cheese, refired beans, sour cream, pico de gallo, crema , frresh cheese, guacamole.Add Protein Grilled Clicken or Carne Asada.

Arroz Norteño \$12.00

Creamy rice, roasted poblano pepper, corn and manchego cheese.

Esquites \$10.00

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

Tostada de Pescado \$12.00

Mahi-Mahi, ponzu, lime aioli, serrano, orange, topped whit fresh greens.

Huaraches \$12.00

Oblong shaped corn masa, choose a protein option : Chiken TInga, Carne Asada, Grilled chicken or al Pastor.

Ceviche Negro \$13.00

Octopus, cucumber, serrano, sweet potato puré, squid ink, onions, served with plantain chips.

Sopes \$12.00

Corn Cake, refried beans , Shredded lettuce, guacamole and pico de gallo. Choice your protein Al pastor, Carne asada, Chiken Tinga or Grilled Chicken

Gordita \$12.00

Corn stuffed cake, guacamole, manchego cheese, choice of Carne asada, Al pastor or Grilled chicken.



TORTILLA SOUP



CHORIQUESO



YUCA CON CHICHARRÓN



NACHOS



CEVICHE MIXTO

Salads

Mixed Green Salad \$11.00

Cucumber, egg, bacon, mango, feta cheese, roasted cherry tomatoes and balsamic.

Charred Kale Salad \$11.00

Butternut squash, pepitas and dijon vinagrett.

Cesar Salad \$11.00

Romaine lettuce, crispy bacon, cesar dressing, parmessen cheese and crutons.

Brussel Sprouts Salad \$11.00

Sweet peppers, cappers, scallions, dijon vinagrette.



BRUSSEL SPROUT SALAD

Tacos

Order of 2 / Mix and Match 3 For \$16

Carne Asada \$12.00

Marinated skirt steak, salsa roja, onions and cilantro on flour tortilla.

Pollo \$11.00

Grilled Chicken and home made cream on four trotilla.

Brussel Sprouts \$10.00

Salsa verde, queso fresco and toasted almonds.

Al Pastor \$11.00

Trompo slow roasted pork loin, piña and salsa verde.

Pescado \$12.00

Breaded Mahi-Mahi, pickeld cabage, jalapeño tarter sauce and flour tortilla.



TACOS AL PASTOR



GORDITA

Entrées

Carne Asada \$ 26.00

Grilled marinated steak, fresh cactus, pico de gallo, guacamole, Mexican Chorizo, corn tortilla, rice and beans.

New York Strip \$ Market Price

Choose two sides; yucca, rice, salad or french fries, served with chipotle sauce and Chimichurri.

Arroz a la Tumbada \$24.00

Seafood rice, jumbo shrimp, octopus, mahi-mahi, epazote leaves and green scallions.

Cinco Soles Enchiladas \$27.00

Two chicken enchiladas, one skirt steak, corn salad, creamy rice, Mexican flag guacamole, pico de gallo and crema.

Marisco Enchiladas \$25.00

Three corn tortillas stuffed with shrimp, corn and poblano peppers, covered in our homemade seafood cream sauce, avocado, pickled onion, creamy rice and refried beans.

Mole Enchiladas \$19.00

Melted Mexican cheese, mole poblano, crema fresca, cotija cheese and refried beans.

Veggie Enchiladas \$ 17.00

Three enchiladas, creamy guajillo sauce, Oaxaca cheese, corn, poblano peppers, crema fresca, rice and beans.

Chicken Tinga Enchiladas \$ 17.00

Three enchiladas, shredded chicken in a sauce made from tomatoes, chipotle chilis in adobo, fresh cheese, crema, rice and beans.

Pozole Rojo \$17.00

A delicious brothy soup made with pork, hominy and red chiles, served with a variety of garnishes, cabbage, avocado, sliced radishes, onion, lime and cilantro.

Burrito Steak \$ 16.50

Grilled marinated steak, rice, refried beans, pico de gallo, guacamole, crema, lettuce, Monterrey Cheese.

Chicken Burrito \$ 16.00

Grilled marinated chicken, rice, refried beans, pico de gallo, guacamole, crema, lettuce, Monterrey Cheese.

Chicken Quesadilla \$15.00

Chicken, Monterrey cheese, goat cheese, caramelized onion, pico de gallo and crema fresca.

Tacos Party \$ 50.00

One of each home tacos: Carne Asada, grilled chicken, Al Pastor, crispy fish, goat birria, Brussels sprouts, enjoy amazing flavors in your mouth.



NEW YORK STRIP



TIKIN XIC



COCHINITA PIBILL



CINCO SOLES ENCHILADAS



POLLO CON MOLE



TACOS GOBERNADOR



QUESADILLA DE POLLO



CHILE RELLENO

Tikin Xic \$ Market Price

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

Mahi - Mahi Adobado \$ 22.00

Seared mahi-mahi, guajillo de arbol mole, nopal and potato salad.

Cochinita Pibil \$23.00

Roasted pork marinated in achiote, homemade citrus corn tortilla, pickled onion, rice and beans.

Chile Relleno \$ 19.00

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, white rice and refried beans.

Huitlacoche Quesadilla \$15.00

Flavor tortillas, caramelized onions sautéed corn fungus, nopales, melted cheese, huitlacoche salsa.

Chicken Mole Tacos \$17.00

Three Chicken mole tacos made with chicken thighs tossed in a easy mole sauce and topped with feta cheese, pickled onions, salsa verde, creamy rice and beans.

Torta Cubana \$17.00

Telera Bread, fried chicken breast, Mexican Sausage, refried beans, guacamole, lettuce, panela cheese, tomato, onions and french fries.

Goat Birria Tacos \$19.00

Three tacos filled with braised Goat Meat, side consomé.

Pollo con Mole Poblano \$ 23.00

Chicken leg, mole poblano, crema fresca, queso fresco, plantain, creamy cotija rice, and refried beans.

Steak Tacos \$22.00

Three grilled marinated, New York Steak, Flour tortilla, fried potato, goat and Oaxaca cheese, guajillo salsa, rice and beans.

Chorizo Tacos \$20.00

Mexican chorizo, homemade corn tortilla, guacamole, pico de gallo, rice and refried beans.

Tacos Gobernador \$ 24.00

Fried shrimp, veggies, pico de gallo, flour tortilla, avocado and creamy chipotle.

Chicken Tinga Tacos \$ 19.00

Shredded chicken in a delicious homemade sauce, made from tomatoes, onions, adobo sauce with chilis and spices, rice and beans.

Tacos Ahogados \$ 23.00

Three corn tortillas, stuffed with shrimps, poblano peppers, onion, tomato, cream cheese, pickle onion, avocado, feta cheese and crema. Served immersed in a liquid such as salsa.

Follow Us

 @cincosolesdc

 @cincosolesdc

www.5soleswashingtondc.com