

BABITA DINNER MENU

APPETIZERS

PANUCHOS YUCATECOS , black beans, pollo pibil, pickled cabbage and onion, (two per order)	12.95
FRESH GUACAMOLE , Prepared to order, tomato, habanero salsa timbale	9.95
SAUTEED MUSHROOM , onion, white wine and mole sauce	12.95
SOPA NUEVA , soup of the day, a contrast study of two soups "savory and fruity"	9.95
BABITA GREEN SALAD , Tomato, cucumber, nopales, chipotle vinaigrette	8.95
BRENDA SALAD , lettuce, tomato, carrot, mango, nopales, jack cheese, house vinaigrette	10.95
BABITA CAESAR SALAD , classic preparation, real egg and anchovy	9.95
SHREDDED PICKLED SALAD , onion, cabbage, salsamex, cotija, lettuce and house vinaigrette	8.95
CEVICHE SOPE "WITUSI" , citrus marinated snapper, lacing of beans over greens and carrot julienne	12.95
SOPE SAMMY , beans, shredded chicken, greens, salsamex, jack cheese and jus	10.95
TEQUILA CURED SALMON SOPE , lacing of beans, chopped onion, cilantro, cream and caviar	13.95
CRAB HUARACHE DE NOPAL , grilled cactus, beans, tomato, onion, chile and cremamex	14.95
CALAMARES FRITOS , habanero cocktail sauce	14.95
GUERITOS RELLENOS , stuffed yellow chiles with salmon ceviche savory strawberry sauce	13.95
CILANTRO MARGARITA SORBET , tequila reposado topped with snapper ceviche and caviar	13.95
FRIED MACHO BANANAS , served with cremamex and balsamic reduction	8.95

ENTREES

COCHINITA PIBIL , achiote pork, baked in banana leaves, served with pickled cabbage and onion	23.95
ROASTED PORK LOIN , topped with jalapeno relleno w/ fresco-oaxaca cheese chile-champagne jelly	28.95
MIXIOTE LAMB SHANK , marinated in chile, spices and beer, slowly baked-steamed in beer	26.95
NEW YORK AND SHRIMP "MAVIRI" Pan-grilled, with tequila, pumpkin seed-cilantro sauce	29.95
CHICKEN AND SHRIMP "ELBA" , sautéed in tequila, banana-chipotle sauce over chayote gratin	27.95
BARBACOA. "Beef Cheeks" , spice- braised tender, served with chopped cilantro and onion	23.95
ENCHILADAS DE POLLO EN MOLE POBLANO , diced onion, cilantro, cremamex and cheese	22.95
FILET MIGNON AND SCALLOP , pan-grilled, with cuitlacoche triple cooked garlic butter	31.95
OAXACAN CHILE RELLENO , ancho chile, capers, olives, almonds, raisins, pork over mole poblano	26.95

SEAFOOD

ENCHILADAS DE CAMARON , garlic marinated shrimp, white wine and mole poblano	23.95
BAKED ATLANTIC SALMON , cuitlacoche sauce, Oaxaca cheese over sliced tomato vinaigrette	25.95
SAUTEED SHRIMP "TOPOLOBAMPO" , super hot habanero, mustard, tomato and white wine sauce	25.95
SAUTEED COLOSSAL SEASCALLOPS , over risotto, "squid ink" sauce	29.95
CRAB CHILE RELLENO . Roasted Poblano, stuffed with crabmeat ragout over crema de jalapeno	26.95
SAUTE RED SNAPPER , queso fresco, Romesco sauce	24.95

GIFT CERTIFICATES
TAKEOUT-PRIVATE PARTIES-CATERING
18 % Gratuity will be added to Parties of 6 or more
11/15