

# BABITA DINNER MENU

## APPETIZERS

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

## ENTREES

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

## SEAFOOD

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