

BABITA LUNCH MENU

APPETIZERS

PANUCHOS YUCATECOS. <i>Black beans, pollo pibil, pickled cabbage and onion (two per order)</i>	10.95
FRESH GUACAMOLE. <i>Prepared to order, habanero timbale</i>	8.95
QUESADILLA DE POLLO. <i>Jack cheese, cream, salsamex and guacamole</i>	10.95
SOPA NUEVA. <i>Soup of the day</i>	7.95
BABITA GREEN SALAD. <i>Tomato, cucumber, nopales and habanero chipotle vinaigrette</i>	8.95
BABITA CAESAR SALAD. <i>Classic preparation, real egg and anchovy</i>	9.95
SHREDDED PICKLED SALAD. <i>Onion, cabbage, salsamex, cotija and lettuce with house vinaigrette</i>	8.95
BRENDA'S SALAD. <i>Lettuce, tomato, carrot, mango, cactus, jack, pepino, house vinaigrette</i>	9.95
CEVICHE SOPE "witusi". <i>Snapper marinated in lime juice, lacing of beans, over greens</i>	9.95
SOPE SAMMY. <i>Beans, shredded chicken, iceberg, salsamex, jack cheese and jus</i>	9.95
SALSA DE HABANERO. <i>"Extra hot". Tomato, onion, cilantro and habanero vinaigrette</i>	4.95
FRIED BANANAS. <i>Served with cremamex and Balsamic Reduction</i>	7.95

ENTREES

COCHINITA PIBIL. <i>Achiote pork, baked in banana leaves served with pickled cabbage and onion</i>	19.95
POC CHUC. <i>Pan sautéed, anato adobado pork, served with fried banana, pickled cabbage and onion</i>	19.95
MIXIOTE. <i>Lamb shank marinated in spices, beer and chiles, baked-steamed in beer</i>	25.95
CHICKEN AND SHRIMP "ELBA" <i>sauteed, in tequila-banana-chipotle sauce, over chayote gratin</i>	25.95
BARBACOA. <i>"Beef Cheeks" braised tender and served with chopped cilantro and onion</i>	19.95
POLLO or STEAK PICADO. <i>Seared tips, in garlic, white wine, tomato and bell pepper sauce</i>	18.95
CARNE ASADA. <i>Skirt in lime and spices, sliced radish, jalapeno-habanero tomatillo salsa verde</i>	19.95
CHILE RELLENO. <i>With potato, jack cheese, roasted garlic, chicharron sauce, over "Colachi"</i>	19.95
ENCHILADAS DE POLLO EN MOLE POBLANO. <i>Cilantro, onion, cheese and cremamex</i>	19.95
CUITLACOCHÉ CHILE POBLANO RELLENO <i>Ancho chile, Romesco sauce</i>	24.95

SEAFOOD

PESCADO PICADO. <i>Saute fresh catch with bell pepper, tomato, jalapeno, white wine and cumin</i>	19.95
SAUTE SALMON. <i>Over "Colachi". Sinaloa's classic calabacita "Zucchini" relish and jack cheese</i>	19.95
SAUTE SHRIMP "Topolobampo" <i>Super hot habanero, mustard, tomato and white wine</i>	24.95
SNAPPER A LA VERACRUZANA. <i>tomato, capers, olives olive oil, over baby greens salad</i>	19.95

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