

BABITA DINNER MENU

APPETIZERS

FRESH GUACAMOLE 10.95
prepared to order, tomato, habanero salsa Verde timbale

SOPA NUEVA 11.95
soup of the day, a contrast study of two soups "savory and fruity"

BABITA GREEN SALAD 9.95
Tomato, cucumber, nopales, chipotle vinaigrette

BRENDA SALAD 12.95
lettuce, tomato, carrot, mango, nopales, jack cheese, house vinaigrette

BABITA CAESAR SALAD 11.95
classic preparation, real egg and anchovy

SHREDDED PICKLED SALAD 9.95
onion, cabbage, salsamex, cotija, lettuce and house vinaigrette

CEVICHE SOPE "WITUSI" 14.95
citrus marinated snapper, lacing of beans over greens and carrot julienne

SOPE SAMMY 12.95
beans, shredded chicken, greens, salsamex, jack cheese and jus

TEQUILA-CILANTRO CURED SALMON SOPE 16.95
beans, chopped onion, cilantro and cream

CRAB HUARACHE DE NOPAL 16.95
grilled cactus, beans, tomato, onion, chile and cremamex

CALAMARES FRITOS 15.95
fried pillows of "Calamari steak", habanero cocktail sauce.

GUERITOS RELLENOS 15.95
stuffed yellow chiles with salmon ceviche savory strawberry sauce

CILANTRO "MARGARITA" SORBET 15.95
tequila reposado topped with snapper ceviche

FRIED MACHO BANANAS 8.95
served with cremamex and balsamic reduction

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ENTREES

COCHINITA PIBIL 25.95
achiote pork, baked in banana leaves, served with pickled cabbage and onion

MIXIOTE LAMB SHANK 27.95
marinated in chile, spices and beer, slowly baked-steamed in beer

NEW YORK AND SHRIMP, "MAVIRI" 31.95
Pan-grilled, with pumpkin seed Pipian en mole verde

CHICKEN AND SHRIMP "ELBA" 29.95
sautéed in tequila, banana-chipotle sauce over chayote gratin

BARBACOA. "**Beef Cheeks**" 25.95
spice-braised tender, served with chopped cilantro and onion

ENCHILADAS DE POLLO EN MOLE POBLANO 24.95
onion, cilantro, cotija cheese and cremamex

FILET MIGNON AND SEA SCALLOP 35.95
pan-grilled, with cuitlacoche triple cooked garlic butter

OAXACAN CHILE RELLENO 28.95
ancho chile, capers, olives, almonds, raisins, pork, mole poblano

SEAFOOD

ENCHILADAS DE CAMARON 25.95
garlic marinated shrimp, white wine and mole poblano

BAKED ATLANTIC SALMON 26.95
over wilted baked tomato vinaigrette, Oaxaca cheese, Cuitlacoche

SHRIMP "*TOPOLOBAMPO*" 27.95
"Famed Chef's creation" ***super hot habanero***, salsamex, w. redux.

SAUTEED COLOSSAL SEA SCALLOPS 31.95
over risotto, "squid ink" sauce

CRAB CHILE RELLENO 27.95
Roasted Poblano, stuffed with crabmeat ragout over crema de jalapeno.

08/2019