**DRINKS**

- **AGUAS FRESCAS | $3**  
  Seasonal fruit drinks based on availability of fruits.

- **JAMAICA | $3**  
  Infusion of dry red hibiscus flowers. A great antioxidant drink!

- **HORCHATA | $2.50**  
  Creamy sweet cinnamon rice milk. Dairy free.

- **JARRITOS | $2.50**

- **BOTTLED DRINKS | $2.50**  
  Mexican Coke, Sprite, Orange, Strawberry Fanta.

- **CHAMPURRADO | $3**  
  Hot thick Mexican atole, made with nixtamal and Mexican chocolate.

- **CAFÉ DE OLLA | $3**  
  Oaxacan spiced ground coffee with whole cinnamon and piloncillo.

**BREAKFAST**

- **CHILAQUILES VERDES O ROJOS | $8**  
  Tortillas topped with *scrambled eggs, salsa, queso fresco, cilantro and sour cream.

- **NOPALES CON HUEVOS | $9**  
  Eggs and prickly pear. Served with rice, beans, and organic handmade tortillas.

- **CHORIZO CON HUEVOS | $9**  
  Eggs with house made spiced Mexican chorizo. Served with rice, beans, and organic handmade tortillas.

- **BREAKFAST BURRITOS | $8**  
  Bacon or chorizo *scrambled eggs, potato, and cheese.

- **BREAKFAST TAMALE | $8**  
  Choice of any Tamal with *scrambled eggs, bacon and salsa verde.

**MIXTECA AT THE FARMERS MARKET**

- **Lloyd | Tuesday's 10am-2pm**
- **South Waterfront | Thursday's 2pm-7pm**
- **St. Johns | Saturday's 9am-2pm**
- **Montavilla | Sunday's 10am-2pm**

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*

**A TASTE OF OAXACA AN INDIGENOUS EXPERIENCE**

503.788.7694  
2320 SE 82nd AVE, Portland, OR 97216

WWW.MIXTECAPDX.COM
MOLÉ NEGRO OAXAQUEÑO $15
An absolute must have, an artisinal family recipe. Served with chicken leg-quarter or breast, rice, beans, and organic handmade tortillas.

HOUSE SPECIALTY

MOLÉ Negro Oaxaqueño $15

ANTOJITOS

PICADITAS $3.95
Handmade organic thick tortilla topped with black beans, avocado, cabbage, queso fresco, sour cream and choice of filling.

CEVICHE $10.95
*Cooked shrimp marinated in lime juice, onion, cilantro, tomato, avocado, jalapeño, cucumber, served on a crispy corn tostada.

TAQUITO PLATE $9.50
Choice of chicken or potato filling. Topped with sour cream, guacamole, and pico de gallo.

TACOS $2.50
Choice of filling made with organic handmade tortillas served with cilantro, onions.

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MOLE TACO $3.50
Organic handmade tortilla, black beans, rice, Mixteca salad and choice of filling.

BURRITOS $8
Black beans, rice, pico de gallo, sour cream, cheese, and your choice of filling.

QUESADILLA $8
Pico de gallo, sour cream, guacamole, choice of filling.

NOPALES SALAD $6
A light freshly of prickly pear cactus. Nopales have a delicate, slightly tart veggie flavor. Marinated with lime, tomato, cilantro, and chips.

MEMELAS $3
Thick handmade tortilla smeared with asiento (lard), sour creak, black beans and topped off with queso fresco (cheese).

PLATOS FUERTES

ENCHILADAS $12
Select our molé sauce, salsa verde, or molé rojo. Topped with cheese, onions, and cilantro. Served with rice and beans. (Chicken, pork, veggies, vegan)

COSTILLAS DE PUCHO $13
Boiled spareribs, cooked in rich chileajo molé sauce, served with black beans, rice with vegetables, and organic handmade tortillas.

MOLÉ BOWL $9
Served with Mexican rice, black beans & Mixteca salad. (Chicken, pork, veggie, vegan)

CALDO SIETE MARES $15
A blend of toasted peppers, celery, tilapia, octopus, scallops, shrimp, mussels and epazote leaves.

CALDO DE RES $13
Beef ribs slowly cooked with a blend of peppers and veggies, served with tortillas.

LOMO DE PUERCO ENCHILADO $12
Marinated pork loin with house adobo sauce. Served with black beans, rice and organic handmade tortillas.

MOLÉ ROJO DE HONGO $12.99
Shiitake wild mushroom blended with green beans in yellow molé sauce. Served with organic handmade tortillas. (Add chicken for $3)

MÉTAMALES

TAMAL OAXAQUEÑO $7
Shredded chicken breast with our house made molé negro wrapped in banana leaf. Mild

CHILEAJO $6
Shredded pork with red molé sauce with hints of light smokey Flavors. Mild

TOMATILLO $6
Shredded chicken with our housemade tomatillo sauce. Mild

TAMAL PLATE $11
Black beans, rice with veggies, and cabbage salad. Mild

VEGETABLE TAMALES

EL JALAPEÑO $6
Green beans, carrots, zucchini, tomato puree, pickle jalapeño peppers, queso Fresco. Mild

POPEYES $6
Fresh spinach, tomato puree, and Queso Fresco.

VEGAN $6
Zucchini, green beans, carrots, and filled with house tomato puree.

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