

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.

CAFE 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 TAMALES | \$8

Choice of any Tamal with *scrambled eggs, bacon and salsa verde.



Mixteca

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

A TASTE OF OAXACA
AN INDIGENOUS EXPERIENCE

503.788.7694
2320 SE 82nd AVE, Portland, OR 97216

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

WWW.MIXTECAPDX.COM  

Mixteca

MIXTECAPDX.COM



HOUSE SPECIALTY



MOLÉ NEGRO OAXAQUEÑO \$15

An absolute must have, an artisanal family recipe. Served with chicken leg-quarter or breast, rice, beans, and organic handmade tortillas.



TLAYUDAS | \$19

A crispy tortilla layered with black beans, Quesillo, cabbage, tomatoes and avocado. Choice of filling: chicken, pork, beef, cheese or vegan.

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.

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

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 crea, 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 PUERCO | \$13

Boiled spareribs, cooked in rich red 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)



CHICKEN



PORK



SHRIMP



BEEF



VEGAN



CHEESE



GLUTEN FREE



MEAT TAMALES

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*

POPEYE'S | \$6

Fresh spinach, tomato puree, and Queso Fresco.

VEGAN | \$6

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

SIDES

BLACK BEANS | \$3

MEXICAN RICE | \$3

ADD MOLÉ NEGRO | \$2

CHIPS & GUACAMOLE | \$5

CHIPS & SALSA | \$2

Add to any meal:

*TASAJO (BEEF) | \$3

CHICKEN | \$3