

iLotería!

GRILL

Regional Mexican Kitchen
Farmers Market

ANTOJITOS / APPETIZERS

CHIPS Y SALSA	\$2.50/3.50	GUACAMOLE CON TOTOPOS - Guacamole and House-made chips	\$5.50/7.50
QUESO FUNDIDO - Toasted Oaxaca and Jack Cheese. Salsa Verde Cruda, Onion and Cilantro, Fresh Corn or Flour Tortillas	\$10	QUESADILLAS - Oaxaca and Jack Cheese on your choice of fresh Corn or Flour Tortillas. Fresh Guacamole, Pico de Gallo	\$5.50/8.75
ADD Chorizo, Mushrooms, or Rajas de Chile Poblano	\$3.50	ADD Meat or Vegetables	\$3.50
TAQUITOS DORADOS - 3 Crispy, Corn Taquitos filled with your choice of our Shredded Beef, Shredded Chicken or Potatoes with Poblano Peppers. Crema Mexicana, Queso Fresco, Fresh Guacamole	\$10	NACHOS - Fresh Corn Tortilla Chips, Black Beans, Pico de Gallo, Jack Cheese, Tomatillo Salsa, Onion and Cilantro	\$7/12
		ADD Chicken or Shredded Beef	\$3.50/5.50

SOPAS / SOUPS

• CUP / BOWL •

PURÉ DE TORTILLA - Purée of Tortilla Soup. Strips of crisped Corn Tortilla, sliced Avocado, Queso Fresco, toasted Chile Ancho	\$5/7
POZOLE ROJO - Pork and Hominy, in a Chile Guajillo-infused broth. Fresh Cabbage, Radish, Mexican Orégano, powdered Chile de Arbol, Lime, Onion and Cilantro	\$7/11
SOPA SECA DE FIDEO - Toasted Angel Hair Pasta in a Tomato and Chile Pasilla reduction. Toasted Chile Ancho, Crema Mexicana, Onion and Cilantro	\$7.50

ENSALADAS / SALADS

NOPALITOS - Fresh Nopal Cactus Paddle with Tomato, Chile Serrano, Onion and Cilantro, in a light Lime Vinaigrette. Crumbled Queso Fresco, Salsa Verde Cruda	\$8
SUMMER SALAD - Fresh Mesclun Greens, Cucumber, Tomato, Avocado, Red Onion, Feta Cheese, Jicama, Spicy Pepitas in a Cilantro and Lime Vinaigrette	\$10



TACOS • BURRITOS • TOSTADAS • SOPE

Choose any of our Regional home-made Specialties and Guisos.
Tacos are served on our fresh, hand-made Corn Tortillas.
Burritos are prepared with rice and beans.

TACO UNO • DOS • TRES • CUATRO
MAKE IT SIMPLE Combine any 2, 3 or 4 tacos with Rice and Beans. (Excludes Shrimp and Lengua)
2 TACOS, ARROZ Y FRIJOLE 11
3 TACOS, ARROZ Y FRIJOLE 15
4 TACOS, ARROZ Y FRIJOLE 18

• VEGETABLES •

TACO \$3.25 • SOPE \$5 • TOSTADA \$7.50 • BURRITO \$9

- NOPALITOS** - Fresh Cactus Paddle Salad. Salsa Verde Cruda, Queso Fresco
- CALABACITAS** - Zucchini and Roasted Corn Succotash. Salsa Verde Cruda, Onion and Cilantro, Queso Fresco
- CHAMPIÑONES CON EPAZOTE** - Mushrooms with Epazote. Salsa Verde Cruda, Onion and Cilantro, Queso Fresco
- PAPA CON RAJAS** - Potatoes with Roasted Poblano Peppers. Salsa Verde Cruda, Onion and Cilantro, Queso Fresco

• BEEF •

TACO \$3.75 • SOPE \$6 • TOSTADA \$8.95 • BURRITO \$10.50

- CARNE DESHEBRADA** - Braised, Shredded Beef. Fresh Guacamole, Salsa Chipotle, Onion and Cilantro
- LENGUA DE RES EN SALSA VERDE** - Braised Beef Tongue stewed in Tomatillo Sauce. Fresh Avocado, Onion and Cilantro. 2 Tacos \$9 Burrito \$11

• CAMARÓN •

Pan-seared Shrimp in your choice of spicy Morita Salsa* or Fresh Tomatillo Salsa. Crema Mexicana, Fresh Avocado, Onion and Cilantro. 2 Tacos \$11 Burrito \$12.50

• CHICKEN •

TACO \$3.50 • SOPE \$5.75 • TOSTADA \$8.50 • BURRITO \$10

- MOLE POBLANO CON POLLO** - Chicken in Mole Poblano. Toasted Sesame Seeds, Onion, Queso Fresco
- TINGA DE POLLO** - Chicken, Stewed with Chipotle Peppers and our house-made Chorizo. Salsa Roja de Chipotle
- POLLO EN PIPIÁN ROJO** - Chicken in a Spicy Pumpkin-Seed, Peanut, and Chile Guajillo Sauce. Finely chopped Onion

• PORK •

TACO \$3.75 • SOPE \$6 • TOSTADA \$8.95 • BURRITO \$10.50

- COCHINITA PIBIL** - Achiote and Citrus-marinated Pork, Slowly Roasted in Banana Leaf. Citrus-Pickled Red Onion and Chile Habanero
- CHICHARRÓN EN SALSA VERDE** - Pork Rinds stewed in a Spicy Tomatillo Sauce. Onion and Cilantro, Queso Fresco
- CARNITAS EN SALSA MORITA*** - Carnitas Michoacán-Style, in a very spicy Chile Morita Sauce. Avocado, Onion and Cilantro

ENCHILADAS / ENFRIJOLADAS

Two Enchiladas, filled with your choice of Chicken, Cheese, Shredded Beef, or any Vegetable. Served with White Rice and Black Beans. Enfrijoladas are served with Rice only. Split sauce or filling orders **ADD \$1.50**

SUIZAS - Roasted Tomatillo Sauce	\$12.75
ROJAS - Red Chile Guajillo Sauce	\$12.75
DE MOLE - Mole Poblano	\$13.75
DE PIPIÁN - Red Pumpkin-Seed and Peanut Sauce	\$13.75
ENFRIJOLADAS - Black Bean Sauce	\$12.75

SPECIALTY PLATES

PROBADITAS - 12 of our Tacos served on mini hand-made Tortillas	\$17
CHILES RELLENOS - Two Chiles; a Chile Ancho, filled with Black Beans, Goat Cheese and Chorizo; and a Chile Poblano, filled with Plantain and Queso Fresco. Picadillo, White Rice	\$18.95
CARNITAS EN SALSA MORITA* - Pork Carnitas Michoacán-Style, in a very spicy Chile Morita sauce. Avocado, Onion and Cilantro. White Rice and Black Beans	\$16
LENGUA DE RES EN SALSA VERDE - Braised Beef Tongue, stewed in Tomatillo Sauce. Avocado, White Rice, Black Beans	\$16

SIDE ORDERS

FRIJOLE NEGROS - Black Beans \$2.75 • **ARROZ** - Rice. White or Green \$2.75 • **ARROZ Y FRIJOLE** - Rice and Beans \$3.75
VERDURAS - Any one of our Veggies or Cactus \$3.75 • **PLÁTANO FRITO** - Fried Plantains, Crema Mexicana \$5.75

Many of our dishes are finished with Salsas, Guacamole, chopped Onion, Cilantro, Queso Fresco or Crema Mexicana. Please let us know if you do not want any of these.



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G R I L L

*Regional Mexican Kitchen
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EL DESAYUNO / BREAKFAST



• LOS CHILAQUILES •

The classic Mexican breakfast cure-all. Crisp Tortilla strips, sautéed in our home-made Salsas, and served with Black Beans. Garnished with Queso Fresco, Crema Mexicana, and chopped Onion and Cilantro.

VERDES - Green Tomatillo Sauce	\$10.75	MOLE - Mole Poblano	\$12	ADD Eggs, Any Style \$3
ROJOS - Red Chile Guajillo Sauce	\$10.75	CHIPOTLE - In Chipotle Sauce	\$12	ADD Any Meat \$3.50

LOS HUEVOS / EGGS

Served with Black Beans, Papa con Rajas, and Corn or Flour Tortillas. Egg Whites Only **ADD \$1.50**

RANCHEROS - 2 Fried Eggs, served on Corn Tortillas. Topped with our Salsa Ranchera	\$10.75
RANCHEROS EN SALSA MORITA* - 2 Fried Eggs, served on Corn Tortillas. Topped with our very spicy, smoky Chile Morita Sauce	\$11.75
DIVORCIADOS - 2 Fried Eggs, served on Corn Tortillas. Topped with two Salsas; our Salsa Ranchera and our Salsa Verde	\$11.75
CON CHORIZO - 3 Eggs, scrambled with our own home-made Chorizo	\$10.75
A LA MEXICANA - 3 Eggs, scrambled with fresh Tomato, Onion, and Chile Serrano	\$10.75
ADD Any Beef, Chicken, or Chorizo	\$3.50
SCRAMBLED WITH - 3 Eggs, scrambled with your choice of any of our Vegetable, Chicken, Beef, or Pork Guisos	\$10.75
OMELETTE WITH - 3 Egg Omelette, filled with your choice of any of our Vegetable, Chicken, Beef, or Pork Guisos	\$12.00

POSTRE / DESSERT

FLAN - Coconut or Goat's Milk-Caramel Flan \$5.50

BEBIDAS / DRINKS

AGUA FRESCAS	\$2.95
CAFÉ DE OLLA	\$3.50
ICED CAFÉ DE OLLA	\$3

Planning an event?

Lotería Caters!

At Lotería, we love to be part of your special celebration. We can accommodate from small groups to large crowds. From Taco Bars and Buffet Settings, to Set Menus and Family Style dinners. Come to Lotería and have a party to taco about!

More information 323-465-2500

catering@loteriagrill.com

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