



# Hidalgo's

Cocina & Cócteles

SUMMER 2019



## Aperitivo

**Fresh Made Tortilla Chips & Salsa is Complimentary**

**Add Fresh Guacamole +\$6**

**Elote \$7**

Queso Fresco, Chipotle Aioli, Lime, Pico, Cilantro Crema

**Quesadilla Hidalgo \$11**

Oaxaca Cheese, Black Beans, Pico de Gallo, Guacamole

**Add: Chicken Tinga \$4 Carne Asada \$6 Shrimp \$5**

**Queso Fundido \$12**

Oaxaca & Jack Cheeses, Chorizo, Mushrooms, Pico, Chips

**Bacon Wrapped Shrimp \$12**

With Goat Cheese, Honey, Chimichurri and Manzano Sauce

**Ceviche \$13**

Shrimp and White Fish, Citrus Juices, Pico de Gallo, Fresh Tortilla Chips

**Albondigas con Adobo \$14**

House Made Meatballs served in a Rich Adobo Sauce  
Served with Pico de Gallo, Queso Fresco, Radish & Crema

**Nachos \$14**

Fresh Tortilla Chips, Jack Cheese, Pinto Beans, Guacamole, Sour Cream, Pico de Gallo, Served with your choice of Chicken Tinga or Marinated Pork Carnitas

## Ensalada y Sopa

**Hidalgo Salad \$10**

Romaine Lettuce, Red Cabbage, Avocado, Queso Fresco, Pepitas, Dried Cranberries, Roasted Corn  
Oregano & Honey Dressing

**Add a Protein:**

**Chicken Tinga / Carnitas / Pork Cochinitas +\$6**

**Barbacoa/Carne Asada +\$11 Grilled Salmon +\$12**

**Southwest Chicken Salad \$16**

Romaine Lettuce, Roasted Corn, Avocado, Queso Fresco, Radish, Pepitas, Pico, House Vinaigrette

**Grilled Romaine & Shrimp Salad \$16**

Roasted Pepper & Caper Chutney, Corn Salsa, Pepitas, Avocado Dressing

**Albondigas Soup \$14**

House Made Meatballs in a Hearty Vegetable Broth  
Served with Carrots, Celery and Potatoes,  
Garnished with Queso Fresco & Fresh Cilantro

## Platos de Tacos

Two Tacos in Yellow Corn Tortillas  
Served with Mexican Rice and Pinto Beans

**Nopales & Mushroom \$11**

Cactus, Corn Salsa, Red Onion, Cilantro, Queso Fresco

**Chicken Tinga \$13**

Marinated Chicken, Chipotle Crema, Cabbage, Pico de Gallo

**Cochinitas Pibil \$13**

Marinated Pork, Pickled Red Onion, Cilantro, Queso Fresco

**Carnitas \$13**

Marinated Pork, Onions, Cilantro, Crema

**Grilled Fish \$13**

Grilled White Fish, Chipotle Crema, Cabbage, Corn Salsa

**Grilled Shrimp \$14**

Grilled Shrimp, Chipotle Crema, Slaw, Pico de Gallo

**Barbacoa \$16**

Marinated Short Rib, Corn Salsa, Red Onion, Crema

**Carne Asada \$16**

Marinated Steak, Red Onion, Cilantro, Pico de Gallo, Crema

## Entrada

**Pollo con Queso Enchiladas \$15**

(2) Chicken & Cheese with Guajillo & Ancho Sauce, Cheese, Tomatillo Pico, Queso Fresco, Rice & Beans

**Wet Burrito \$15**

Chicken Tinga or Carnitas with Rice, Beans, Pico, Crema, & Queso Fresco in a Flour Tortilla with Red or Green Sauce

**Carnitas Plate\* \$16**

Marinated Pork served with Crema, Pico, Avocado, Cabbage

**Cochinitas Pibil Plate\* \$16**

Achiote & Orange Braised Pork, Honey, Queso Fresco, Tomatillo Pico

**Short Rib Barbacoa & Goat Cheese Enchiladas \$19**

(2) Served with Pasilla Cream Sauce, Queso Fresco, Pico, Crema, Rice & Beans

**Seafood Chile Relleno \$21**

Crab, Shrimp & Oaxaca Cheese stuffed in a Poblano Pepper, With Queso Fresco, Pico de Gallo, Crema, Rice, Roasted Corn

**Short Rib Barbacoa Plate\* \$23**

Served with Chipotle Crema, Lime, Slaw, Pepitas

**Carne Asada Chimichurri Plate\* \$23**

Grilled Flank Steak served with Queso Fresco, Pico,

**Grilled Salmon Veracruz \$24**

Roasted Pepper & Caper Romesco, Crema, Corn, Rice

\* Entrée Plates are Served with Mexican Rice, Pinto Beans and Corn Tortilla