

# el pípila

GUARDIANS *of* GUANAJUATAN CUISINE

## PLATOS

### ENCHILADAS MINERAS \$13

A traditional lunch made for los mineros (the miners) of Guanajuato. Three enchiladas with corn tortillas filled with potato, carrot, zucchini in a tomato onion sauce. topped with lettuce, crema and queso fresco. GF V

### ENCHILADAS CON CARNE \$15

Two enchiladas with corn tortillas and choice of picadillo or chicken. Topped with red or green sauce and Oaxaca cheese. Choice of rice, beans or house salad. GF

OUR PICADILLO IS MADE WITH FRESH GROUND BEEF, POTATOES, ONION AND TOMATOES – JUST LIKE WE GREW UP WITH!

### ALBONDIGAS \$14

Guanajuato-style beef meatballs made with rice and chipotle tomato sauce with mint, potatoes and carrots. Choice of rice, beans or house salad. GF

### SOPES \$13

Two thick, corn masa medallions with choice of picadillo, chicken or nopales (V), topped with shredded lettuce, salsa roja and crema. GF

NEVER HAD NOPALES? THEY ARE MADE FROM THE OVAL LEAVES OF NOPAL CACTUS, OFTEN CALLED PRICKLY PEAR. THEY ARE A DELICIOUS STAPLE IN OUR HOME REGION OF GUANAJUATO.

### POZOLE VERDE \$15

Tomatillo stew, shredded locally-sourced chicken, bacon, serrano, cilantro and hominy topped with white onion, fresh cabbage and watermelon radish. Served with housemade corn tortilla chips. GF

### CHILE RELLENO \$14

Poblano chile pepper filled with queso fresco, lightly battered and fried, topped with tomato garlic sauce. Served with two handmade corn tortillas and choice of rice, beans or house salad. V

### PLATO DE CARNITAS \$15

Slow roasted, locally sourced pork shoulder, two handmade corn tortillas, escabeche and choice of beans – black, pinto or refried. Add guacamole for \$3! GF

### TOSTADAS \$12

Two crispy corn tortillas with refried beans, choice of picadillo, chicken or nopales (V), shredded lettuce, crema and queso fresco. GF

### QUESADILLA \$13

Griddled corn tortilla filled with choice of poblano chile with Oaxaca cheese (V), picadillo or chicken, topped with lettuce, crema and queso fresco. GF

### BIGOTE DORADO \$15

Large corn masa pocket filled with locally sourced carne asada, lettuce, crema and queso fresco. Served with escabeche. GF

### FLAUTAS \$14

Three thin corn tortillas rolled with potato, fried, and topped with lettuce, crema and queso fresco. GF V

## TACOS

|          | SINGLE | TWO + SIDE |
|----------|--------|------------|
| CARNITAS | \$4    | \$12       |

Slow roasted, locally sourced pork shoulder, corn tortillas, cilantro, onions, watermelon radish, and a lime wedge. GF

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|-------------|-----|------|
| CARNE ASADA | \$5 | \$14 |
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Locally sourced carne asada, corn tortillas cabbage, salsa verde and onion, served with lime wedge. GF

ADD GUACAMOLE TO TWO TACOS FOR \$4. CHOICE OF RICE, BEANS OR HOUSE SALAD FOR SIDE.

## ENSALADAS

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| KALE & BEAN SALAD | \$13 |
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Organic purple kale, fresh nopales, whole pinto beans, cherry tomatoes, red onion, queso fresco and a spicy cilantro vinaigrette. GF V

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| SOPE SALAD | \$12 |
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Mixed greens with choice of picadillo, chicken or mineras vegetables (stewed potatoes, carrots and onions) (V), whole pinto beans, fresh salsa, crema and queso fresco served over a thick corn masa medallion. GF

## MAS

|                   |    |     |
|-------------------|----|-----|
| GUACAMOLE + CHIPS | GF | \$8 |
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| SALSA + CHIPS | GF | \$4 |
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| HOUSE SALAD | \$5 |
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Organic tuscan kale, cherry tomato, red onion, queso fresco, spicy cilantro vinaigrette. GF

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| FRIJOLES | \$4 |
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Choice of black, pinto or refried. GF

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| ARROZ ROJO | GF | \$4 |
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| HOUSEMADE TORTILLAS | \$4 |
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Three corn tortillas, made fresh in-house daily from masa sourced locally in Oakland!

## BEBIDAS

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| SEASONAL AGUA FRESCA | \$4 |
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| BOTTLED BEVERAGES | \$4 |
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Water or topo chico agua mineral