

GUACAMOLE

MODERN MEXICAN



900 EAST MARKET STREET
LOUISVILLE KY 40206

GUACA-MOLE-RESTAURANT.COM

Botanas

- QUESO FUNDIDO**
Oaxaca cheese, tomatillo salsa, salsa de fruto secos, chile de árbol salsa; served with house made corn tortillas
add chorizo | add rajas | add pico de gallo
- NACHOS**
choice of chorizo, chicken tinga, cochinita, barbacoa or vegetarian, blue corn tortilla chips, black bean sauce, queso ranchero, queso, pickled jalapeños, guacamole, pico de gallo, crema, pickled cabbage, cilantro
- ESQUITE**
roasted corn, roasted onions, garlic, mayonnaise, tajin, queso ranchero, cilantro, lime, carrots, grilled baby corn
- SMOKED FISH TAQUITOS**..... **5 or 10**
smoked swordfish, capers, pickled jalapeños, lemon oil, lettuce
- FLAUTAS DE PATO**
duck confit flautas, cherry tomato-fresno jalapeños marmalade, crema, queso ranchero, Mexican slaw, pickled onion
- TAH-KETOS** 
Cotija cheese shells, grilled Certified Angus Beef ribeye, guacamole, jalapeño, pickled red cabbage, micro-cilantro, radish, crema
- QUESO**.....
our blend of melted Mexican cheeses with jalapeños; served with house made blue corn chips
add chorizo | add rajas | add pico de gallo

Mexican Ceviche

- *VERDE** ^{GF}
Scottish salmon, jalapeño citrus sauce, cucumber, orange segments, red onions, cilantro, tomatillo, cherry tomatoes, lemon oil, jalapeños, fresno chiles, Mexican slaw, tatemado avocado
- *AMARILLO MIXTO** ^{GF}.....
bay scallops, shrimp, mahi-mahi, yellow habanero - tomato citrus sauce, red onion, cucumber, cilantro, orange segments, cherry tomatoes, lemon oil, tomatillos, Mexican slaw, pickled jalapeños, tatemado avocado
- *CAMPECHANO** ^{GF}
shrimp, tomato lime sauce, tomatillo, lemon oil, cucumbers, orange segments, red onion, cilantro, yellow cherry tomatoes, Mexican slaw, tatemado avocado

Guacamole

all served with house made blue corn chips

- TRADITIONAL** ^{GF}
avocado, onions, tomato, cilantro, lime juice, jalapeños
- YUCATECO** ^{GF}.....
roasted corn - poblano peppers, cilantro, pickled red onion, plantain chips
- CON CHICHARRÓN** ^{GF}
radish, queso ranchero, pepitas, pork rinds

Tres Amigos

- TRIO OF SOPES** ^{GF}
chicken tinga with cilantro sope, cochinita with blue corn sope, barbacoa with chipotle sope; served with black beans, queso ranchero, pickled cabbage, crema, guacamole, cilantro
- TRIO OF GUACAMOLE** ^{GF}
a tasting of all three guacamoles; served with house made blue corn chips
- *TRIO OF MEXICAN CEVICHES** ^{GF}
a tasting of all three ceviches
- TRIO OF SALSAS** ^{GF}.....
homemade salsas; choice of three: chile de árbol, roasted salsa, jalapeño, tomatillo; served with house made mixed blue corn tortilla chips and plantain chips
- TRIO OF MOLOTES** ^{GF}.....
cheese and corn with blue corn shell, chicken tinga with cilantro shell, and barbacoa with chipotle shell empanadas; served with crema, Mexican slaw, queso ranchero, cilantro
- TRIO OF CEMITAS**
mini torta sandwiches - cochinita, chicken tinga and barbacoa, with chipotle, Oaxaca cheese, sliced tomato, refried black beans, pickled jalapeños, avocado, crema

Ensaladas y Sopa

- LA CATRINA**.....
mixed lettuce, sesame encrusted Oaxaca cheese, avocado tetamado, cherry tomatoes, dried prunes, carrots, red onion, sesame seeds, beets, watermelon radish, candied walnuts, poblano honey dressing
- PEPITA GOAT CHEESE**.....
goat cheese croquettes, mixed lettuce, butternut squash puree, dried currants, cherry tomatoes, red onion, pepitas, watermelon radish, beets, lime agave dressing
- CAESAR** ^{GF}
lolla rossa and red romaine, roasted corn, queso ranchero, tajin, plantain chips, avocado Caesar dressing
- POZOLE** ^{GF}
choice of chicken tinga, barbacoa or pork, guajillo pepper broth, hominy, onions, traditional garnishes

Moles

- POLLO MOLE NEGRO**
pan roasted semi-boneless chicken, black mole, pickled red onions, sesame seeds, rice, plantains
- COCHINITA A LA LEÑA**
roasted pork, mole rojo, plantain puree, bacon, topped with Mexican slaw, cherry tomatoes, cilantro, lemon oil, radish, avocado tatemado
- LAMB COLORADITO**
braised lamb, mole coloradito, mixed lettuce, pickled red onions, toasted peanuts; served with sweet plantains and rice
- ENCHILADAS ENMOLADAS**.....
cochinita with mole rojo and peanuts, chicken tinga with mole negro and sesame seeds, barbacoa with mole verde and pepitas, all topped with sliced red onion, crema, queso ranchero, pickled fresno jalapeños; served with rice

Del Mar

- BAJA FISH TACOS**
beer battered white fish, spicy crab meat aioli, pickled red cabbage, homemade blue corn tortillas, micro-cilantro; served with rice and refried black beans
- *SALMON PIBIL** ^{GF}
pan roasted Scottish salmon, achiote pibil marinade, plantains, rice, poblano cream sauce, topped with crema and pickled red onions
- CAMERONES CAMPECHANOS** ^{GF}
pasilla butter agave mezcal glazed shrimp, spicy diablo lobster broth, plantain puree, bacon, topped with avocado tatemado, Mexican slaw, radish, lemon oil
- PESCADO AL HORNO** ^{GF}
pan roasted agave and pasilla butter Mahi-Mahi, cheesy corn poblano rice, plantains, guacamole, pickled red onions, mixed lettuce, cherry tomatoes, micro-cilantro
- ENCHILADAS SUIZAS** ^{GF}
shrimp, bay scallops and crabmeat, roasted corn, poblano peppers, spicy tomatillo cream sauce, ranchero cheese, sliced red onions, pickled fresno jalapeños; served with rice
- GRILLED MAHI-MAHI TACOS** ^{GF}
grilled cilantro-garlic marinated mahi-mahi, chipotle corn tortillas, Mexican slaw, crema, guacamole, pickled red onion, micro-cilantro; served with rice and refried black beans

**Raw, undercooked and barely cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

A 20% gratuity will be added to parties 6 or more.

Tacos

all served with rice and refried black beans

- TACOS AL PASTOR** ^{GF}
al pastor marinated pork skewers; served with diced pineapple, onions, cilantro, smoked pineapple sauce, lime, homemade corn tortillas
- TACOS AL CARBÓN**  ^{GF}
Certified Angus Beef grilled ribeye; served with cilantro, chile de árbol sauce, house made corn tortillas
- SUADERO TACOS** 
Certified Angus Beef seared brisket, guacamole, spicy Morita salsa, pickled onions, Mexican slaw, cilantro, house made chipotle tortillas
- CHICKEN TINGA TACOS** ^{GF}
chicken tinga, queso ranchero, guacamole, roasted salsa, radish, crema, micro-cilantro, house made cilantro tortillas
- BIRRIA TACOS**  ^{GF}
barbacoa, guajillo broth, chihuahua cheese, jalapeño fresco encurtido, queso ranchero, pickled onion, micro cilantro
- PASILLA SHRIMP TACOS** ^{GF}
mezcal and agave glazed shrimp topped with Mexican slaw, crema, cilantro, guacamole on squid ink tortillas

Especialidades Mexicanas

- CARNITAS**
fried pork morsels, tomatillo sauce, rice, refried black beans, crema, pickled red onion, house made tortillas
- *CARNE ASADA** 
Certified Angus Beef Skirt steak, grilled onions, rajas, pasilla chile butter, cilantro, chile de árbol salsa, jalapeño sauce, rice, refried black beans, house made tortillas
- TAMAL OAXAQUEÑO**
house made white corn tamale stuffed with roasted corn-rajass and Oaxaca cheese, served with huitlacoche and black trumpet cream sauce, grilled seasonal vegetables, crema, plantains, jalapeño sauce
- *BURRITO AL CARBÓN** 
Certified Angus Beef grilled ribeye, flour tortilla, queso, crema, roasted tomatoes, onions, rajas, lettuce, avocado, refried black beans, rice
- SPICY CHICKEN ENCHILADAS**
chicken tinga, spicy tomatillo sauce, crema, red onions, pickled fresno jalapeños, queso ranchero, roasted cherry tomatoes, rice
- ENFRIJOLADAS** 
braised Certified Angus Beef short ribs, black bean sauce, queso ranchero, red onions, crema, pickled red jalapeños, rice
- *BISTEC CON CAMOTE** 
Certified Angus Beef grilled ribeye, pasilla chile compound butter, black bean demi, mixed green salad, queso ranchero, camote fries
- TLAYUDA**
choice of carne asada, chorizo, chicken tinga, barbacoa or vegetarian ~ stuffed with Oaxaca queso and topped with black beans, avocado tatemado, roasted cherry tomatoes, crema, pickled red cabbage, pickled red onions, jalapeños, micro-cilantro

GF GLUTEN FREE

Sides

- Rice.....
- Refried Black Beans.....
- Maduros – Sweet Plantains.....
- Plantain Puree
- Plantain Chips
- Boniato Frito.....
- House Blue Corn Chips
- Chicharron
- House Made Tortillas