

# MENU



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FOOD TO GO & CATERING

*by Karla Krassin*



# BREAKFAST

*\*Warm food*

*\*We only cook with avocado and olive oil.*

*\*Please note we use tree nuts, seeds and flour in our kitchen.*

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

## **CORN PANCAKES 3 \$10**

With Piloncillo

## **ENFRIJOLADAS 4 \$12**

add fillings:

Chicken, chorizo, scrambled eggs + \$3  
(Corn tortillas covered in our bean  
sauce, cheese and avocado)

## **NEW CHILAQUILES \$17**

add fillings:

Chicken, chorizo, eggs + \$3  
(Chips covered in our green or red sauce,  
cotija cheese, avocado and side of beans)

## **MIGAS \$10**

Scrambled eggs with fried tortillas,  
avocado, beans and salsa

## **HUEVOS RANCHEROS \$14**

(2 sunny side up eggs on top of tortilla,  
beans, avocado, cotija and salsa)

## **NEW SINCRONIZADA \$14**

(2 flour tortillas with ham, cheese, tomato and  
avocado, covered in a creamy red sauce)

## **EGG AND CHORIZO BURRITO \$9**

With beans, pico de gallo and avocado

## **NEW 3 LECHE FRENCH TOAST \$14**

Challah bread covered in 3 leches with berries

## **HUEVOS A LA MEXICANA \$17**

(Scrambled eggs with onion, tomato, cilantro)  
side of beans and flour tortilla

*\*All of meals are pre packed in container that can go either in the oven or microwave.*

*\*We make our food with love and from scratch, using fresh ingredients.*



# HOT PERSONAL PLATTERS



*\*Warm food*

## APPETIZERS

\*Guacamole and chips \$16

\*Street corn \$10

\*Pico de gallo and chips \$8

\*Shrimp ceviche \$10

## SOUPS

\*Pozole verde \$15

\*Chicken soup with veggies \$12

\*Pasta fideo soup with 2 flautas (avocado, crema and cheese) \$14

## ENTREE

\*Chile relleno with rice and salad

*Cheese \$18 | Picadillo \$19*

\*Chicken tinga, rice, guacamole and tortilla \$18

\*4 flautas with lettuce, pico, avo, cheese and salsa \$15

*Chicken | Beef | Potato*

\*Rajas (creamy poblano chicken) with rice, beans, tortilla \$21

\*3 enchiladas with beans \$16

*Chicken | Veggies*

\*3 Enmoladas \$19

*Chicken | Plantain*

\*Chipotle shrimp with rice and tortillas \$20

\*Filet mignon, cambrey potatoes, cesar salad \$25

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# TACOS, QUESADILLAS, BURRITOS, TOSTADAS, TORTAS AND NACHOS

*\*Warm food*

*\*We make them to order, you can call ahead (203) 858-7181 to place an order or visit us.*

*You can take it to go or eat at our store.*

## HONGOS Y FRIJOLES

(Sauteed mushrooms with onion, thyme and garlic)

Taco corn \$6.50 or flour \$8.50 | Quesadilla corn \$7.50 or flour \$9.50

Burrito \$9.50 | Tostada \$12 | Torta \$9 | Nachos \$20

## BIRRIA

(Martha's special recipe with cabbage)

Taco corn \$6.50 or flour \$8.50 | Quesadilla corn \$7.50 or flour \$9.50

Burrito \$9.50 | Tostada \$12 | Torta \$10 | Nachos \$20

## CHICKEN TINGA

(With refried beans, lettuce, pico de gallo, avocado, cotija cheese)

Taco corn \$6.50 or flour \$8.50 | Quesadilla corn \$7.50 or flour \$9.50

Burrito \$9.50 | Tostada \$12 | Torta \$10 | Nachos \$20

## **NEW** PACHOLA

(A classic from my hometown Guanajuato, super thin ground meat patty with guajillo pepper and spices)

Taco corn \$6.50 or flour \$8.50 | Quesadilla corn \$7.50 or flour \$9.50

Burrito \$8 | Tostada \$12 | Torta \$10 | Nachos \$20

## **NEW** ENCHILADO

(Grilled hatch pepper with cheese and your choice of meat)

Taco corn \$6.50 or flour \$9 | Quesadilla corn \$7.50 or flour \$9.50

Burrito \$8 | Tostada \$12 | Torta \$10 | Nachos \$20

## CHORIZO DE LA CHATA

(My grandma's recipe, refried beans, grilled onions, avocado)

Taco corn \$6.50 or flour \$8.50 | Quesadilla corn \$7.50 or flour \$9.50

Burrito \$9.50 | Tostada \$12 | Torta \$10 | Nachos \$20

## CARNE ASADA

(Refried beans, pico de gallo, avocado)

Taco corn \$6.50 or flour \$8.50 | Quesadilla corn \$7.50 or flour \$9.50

Burrito \$9.50 | Tostada \$12 | Torta \$10 | Nachos \$20

## MACHACA SONORENSE

(Beans and beef with potatoes and tomato)

Taco corn \$6.50 or flour \$8.50 | Quesadilla corn \$7.50 or flour \$9.50

Burrito \$9.50 | Tostada \$12 | Torta \$10 | Nachos \$20

## **PASTOR** **NEW**

(Marinated pork with grilled pineapple)

Taco corn \$6.50 or flour \$8.50 | Quesadilla corn \$7.50 or flour \$9.50

Burrito \$9.50 | Tostadas \$12 | Tortas \$10 | Nachos \$20

### **NOTE**

\*Taco: Corn: double tortilla (gluten free) flour: single tortilla

\*Quesadilla: Corn: double tortilla with cheese (gluten free)

Flour: single tortilla with cheese

\*Nachos and tostadas: beans, pico de gallo, lettuce, cotija cheese, avocado

\*Flautas: Crispy tacos (gluten free, order of 4) lettuce, avocado, tomato, cotija cheese

# TUMU'S SPECIALTIES

## TACO GOBERNADOR \$8

(Shrimp, onion, tomato, celery, cheese)

Taco corn \$7 or flour \$9 | Quesadilla corn \$7.50 or flour \$10

## **NEW** FLAUTAS 4 \$15

(Crispy tacos with lettuce, tomato, cotija cheese, avocado, salsa) chicken or beans

## **NEW** SOPES \$15

Chicken, beef or veggies (corn masa with regried beans, lettuce, pico de Gallo, avocado, Cotija cheese)

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# ENTREE

*\*Cold food / Can be heated instantly*

*\*You can find them in our fridge.*

## **CHILE RELLENO (2) \$20**

*\*Cheese: (Poblano pepper filled with cheese on tomato sauce)*

*\*Picadillo: (Ground beef with potatoes and onions in a tomatillo sauce)*

## **ENCHILADAS (VEGAN) S 6 \$20 M 8 \$25 L 12 \$30**

Chicken or cheese

Vegan: ( mushrooms, black beans and spinach) or ( carrots, zucchini and black beans)

Sauces: red vegan (roasted onion, tomato, garlic, jalapeño)

green (tomatillo, poblano pepper, sesame seeds, cilantro, crema, cheese)

## **ENCHILADAS MINERAS WITH RED SAUCE (VEGAN) \$20**

The typical enchilada from my state

## **ENMOLADAS \$20**

Chicken enchiladas with my grandmother mole sauce. Contain gluten, sea same seeds, tree nuts, dairy

## **PASTEL AZTECA (MEXICAN LASAGNA) S \$30 M \$ L \$55**

Layers of tortilla, chicken, salsa verde, corn, zucchini, crema, cheese

## **POLLO CON RAJAS (500 G) \$20**

Chicken in a creamy poblano and corn sauce

## **CAMARONES AL AJILLO (500 G) \$20**

Shrimp with butter, garlic and dry guajillo pepper, comes with rice

## **NEW CHICKEN WITH MOLE AND RICE \$22**

My grandma's recipe with more than 32 ingredients and chocolate from Oaxaca (comes with rice) \*contains gluten, seeds, peanuts, dairy

## **NEW POLLO A LOS 3 CHILES (500 G) \$20**

Chicken with 3 dry peppers, butter and capers comes with roasted cambray potatoes

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**NEW** PORK WITH MUSHROOMS IN A CHILE MORITA SAUCE (500 G) \$19

**NEW** EMPANADAS WITH SALSA (PACKAGE OF 5) \$20

Chicken tinga / Picadillo (ground beef with potatoes and tomatillo broth)

### TAMALES \$4.50 EACH

- \*Black beans with epazote (vegetarian)
- \*Zucchini and purslane (vegetarian)
- \*Spinach with cheese (vegetarian)
- \*Shredded beef (guajillo salsa, olives and jalapeño)
- \*Chicken adobo

**NEW** TORTILLA ESPAÑOLA BIG \$45 / SMALL \$35

**NEW** SHRIMP FAJITAS \$21

Grilled shrimp with grilled bell peppers and onions

**NEW** CHICKEN FAJITAS \$21

Grilled chicken with grilled bell peppers and onions

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## SOUPS

*\*Warm food*

**NEW** SOPA DE FIDEO A CLASSIC MEXICAN SOUP 32 OZ \$12

Vermicelli pasta with veggies in a chicken/tomato broth

**NEW** POZOLE VERDE 32 OZ \$15

Hominy from Oaxaca, tomatillo/chicken broth with shredded chicken breast (Comes with lettuce, avocado, tostadas)

**CORN CHOWDER 16 OZ \$9**

(Vegan) (corn, bell peppers, poblano peppers)

**CARROT SOUP 16 OZ \$6**

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**CHICKEN SOUP 32 OZ \$12**

**GAZPACHO \$8.50**

**LENTIL SOUP 16 OZ \$6**

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 **SALADS** 

*\*Cold food*

**NEW REAL MEXICAN CESAR SALAD \$14**

(Romain, dijon mustard, anchovies, parmesan cheese, croutons)

*Add chicken + \$3 or Steak \$6 or Shrimp \$8*

**NEW COLES DE BRUCELAS FRUTALES \$15**

(Grilled and raw shaved brussels sprouts with apples, dates, cotija cheese)

*Add chicken + \$3 or Steak \$6 or Shrimp \$8*

**NEW BUTTER LETTUCE \$17**

(Avocado, pepita seeds, roasted sweet potato)

*Add chicken + \$3 or Steak \$6 or Shrimp \$8*

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 **SIDES** 

**MEXICAN RICE 16 OZ \$6 (VEGAN)**

**CILANTRO RICE 16 OZ \$6 (VEGAN)**

**REFRIED BEANS WITH GUAJILLO 16 OZ \$6 (VEGAN)**

**PINTO BEANS 16 OZ \$6 (VEGAN)**

**BLACK BEANS WITH EPAZOTE 16 OZ \$6 (VEGAN)**

**GUACAMOLE + CHIPS 16 OZ \$16**

**PICO DE GALLO 16 OZ \$9**

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**CILANTRO HUMMUS 16 OZ \$6**

**CHIPOTLE HUMMUS 16 OZ \$6**

**EZQUITES 16 OZ \$10**

(Street corn with chipotle crema, butter,  
epazote, cotija cheese, chili powder)

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 **GRAB AND GO** 

*\*In a rush and need a quick bite? We have these delicious treats for you*

**NEW TORTILLA ESPAÑOLA (SLICE) \$5**

**NEW MINI TORTITAS \$6**

(Refried beans, lettuce, pico de Gallo, avocado)  
chicken tinga / machaca / birria / chorizo / carne asada

**NEW BOCADILLOS**

(Brioche sandwiches with spread)

\*Anchovies, cream cheese, mushrooms, bell peppers

\*Hard boiled egg, bacon, cream cheese

**NEW CROQUETTES**

\$2.50 each / 6 or more \$2.00each  
(Serrano ham and bechamel sauce)

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 **DESSERTS** 

*\*By the slice*

**NEW CHURROS WITH NUTELLA OR DULCE DE LECHE 3X \$2**

(Please allowed 25 min to make)

**3 LECHE \$10**

**FLAN CON QUESO \$8**

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**BEET CHOCOLATE CAKE WITH NUTELLA FROSTING \$5**

**MINI BANANA BREAD WITH WALNUTS OR PLAIN \$8**

**MINI POUND CAKE \$4**

**BROWNIE WITH CAJETA, PECANS AND ICE CREAM \$12**

**CHEESE CAKE SLICE \$8**

**NOTE**

(We can make whole cakes, please order 2 days in advance)

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 **DRINKS** 

**MEXICAN SPRITE \$4**

**FANTA \$4**

**COKE \$4**

**SMART WATER \$4**

**DASANI WATER \$4**

**TOPO CHICO \$3**

**TOPO CHICO GRANDE \$5**

**AGUA DE JAMAICA \$5**

**AGUA DE TAMARINDO \$5**

**AGUA DE HORCHATA \$5.50**

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SABORES  
MEXICANOS