

de Mole Family Style Menu
Please Ask For Price Per-person

Aperitivos

PLEASE CHOOSE 3 ITEMS

Vertical Nachos with Beans, Malted Cheese, Corn Chips, Pico de Gallo, Guacamole & Sour cream

Sincronizadas Quesadillas Made with 2 Flour Tortillas & Monterrey Jack Cheese **Choice of:**

- Roasted Mushrooms
- Plain Cheese (Monterrey and Queso Blanco)
- Steak
- Grilled Chicken
- Baby Artichoke with Sundried Tomato and Cotija Cheese

de Mole Salad Baby Lettuce, Avocado, Tomato, Cucumber, & Balsamic Vinaigrette

Queso Fundido Malted Cheese with Epazote and Flour Tortillas **Choice of:**

- Chorizo
- Roasted Poblano Pepper
- Mushrooms

Pan Sautéed Chicken Taquitos with Lettuce, Queso Blanco & Sour Cream

Platos Principales

PLEASE CHOOSE 3 ITEMS

Pan Sautéed Chicken Breast with Mole Poblano Sauce

Tinga de Puebla Beef Brisket Stew, Avocado, Queso Blanco & Cilantro

Enchiladas **Sauce Option:** Mole Poblano **or** Green Tomatillo **or** Rojas with Chipotle & Guajillo Pepper

- Chicken **or**
- Sautéed Garlic Spinach

Fajitas Tex – Mex Style Assortment of Vegetables, Guacamole, Pico de Gallo and Sour Cream

Choice of:

- Chicken
- Steak
- Shrimp
- Seitan Served with Tofu Sour Cream

Cochinita Yucatan Style in Achiote with Cured Red Onions and Habanero Pepper

Red Snapper Al Mojo de Ajo with Coconut Jasmine Rice and Salsa Cruda

Rice, Black Beans or Pinto Beans & Flour or Corn Tortillas on the Side

INCLUDES ONE FIRST ROUND OF ROASTED TOMATO SALSA WITH CORN CHIPS

DINING IN ONLY

All Prices are subject to 8.875% New York Sales Tax and 20% Service Charge

de Mole Choice Menu

Please ask for Price Per-person

Aperitivos

PLEASE CHOOSE 3 ITEMS

de Mole Salad Baby Lettuce, Avocado, Tomato, Cucumber & Balsamic Vinaigrette

Cesar Cardini Salad with Romaine Lettuce, Cotija Cheese, Homemade Dressing & Cayenne Croutons

Seared Tuna Salad on Baby Greens with Yucatan Achiote Vinaigrette

Ceviche de Veracruz: Poached in Fresh Lime Juice with Onion, Tomato, Jalapeño, Avocado, Cucumber, Cilantro and Olive Oil **Choice Of:**

- _ Seasonal Fish
- _ Sea Scallop
- _ Octopus

Quesadillas Tradicionales (order of 2) Made with a Homemade Corn Tortilla, Lettuce, Sour Cream & Queso Blanco **Choice Of:**

- _ Squash Blossom
- _ Oaxaca Cheese
- _ Corn Mushroom (huitlacoche)
- _ Tinga (Shredded Brisket Puebla Style)

Sincronizadas-Quesadillas: Made with 2 Flour Tortillas, Cheese, Lettuce & Pico de Gallo **Choice Of:**

- _ Grilled Steak
- _ Sautéed Garlic Spinach
- _ Grilled Chicken
- _ Plain Cheese (Monterrey Jack & Queso Blanco)
- _ Baby Artichoke with Sundried Tomato
- Roasted Mushrooms, Sundried Tomato and Cotija Cheese

Platos Principales

PLEASE CHOOSE 3 ITEMS

Grilled Rare Tuna on a Shiitake Cactus Salad with Pico de Gallo & Roasted Tomatillo Salsa

Tampiqueña Grilled Skirt Steak with Rice, Beans w/2 Corn Tortillas Coated with Mole Poblano Sauce

Braised Chicken Leg with Mole Poblano Sauce, Rice, Beans and Sesame Seeds

Atlantic Salmon Corn Kernels, Jasmine Rice and Mole Poblano Sauce

Seitan (wheat) Fajita Garlic Spinach, Red Rice, Guacamole, Pico de Gallo and Tofu Sour Cream

Tinga de Puebla-Stew of Shredded Brisket, Tomato & Tomatillo, Chorizo and Fresh Avocado

Chamorrito Pork Osobuco in Achiote with Rice, Beans and Cured Red Onions with Habanero Pepper

Includes One First Round of Roasted Tomato Salsa with Corn Chips

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SANGRIA PITCHER \$ 25.00
RED or WHITE

After the # 5 pitcher
The # 6 is on The House.

this works ONLY for parties of 12 minimum

We have selection of

*Mexican Sodas
Can Sodas
Tea
&
Colombian Coffee*

DESSERT

*Chocolate Flan
Coconut Flan
Pastel de Tres Leches –Tree Milk Cake*

de Mole

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