

# ANTOJITOS

## Guacamole \$11

grilled avocado smashed with lime, tomato, cilantro, red onion

## Elote Loco \$5

corn on the cob, spicy citrus mayo, chili, cotija cheese

## Sopa de Tortilla \$6

crispy tortillas topped with chicken and lime crema

## Tamal De Rajas con Queso \$8

corn tamal, poblano peppers, onions, creamy poblano sauce, cotija cheese

## LPV Ensalada \$9

purslane, papaya, mesclun, grilled green onions, tamarind vinaigrette

## Chile Relleno \$12

rice flour breaded pepper, roasted corn, Oaxacan cheese,

# TOSTADAS & TOSTONES

## Tostadas de Pulpo \$14

octopus salad, squid ink adobo, pickled radish, diablo mayo, crispy corn tortilla

## Tostada de Atún \$14

tuna, citrus marinade, julienned tomatoes, cabbage salad, quemado sauce, crispy corn tortilla

## Tostones de Chorizo \$10

mexican chorizo, chimichurri, lemon mayo, crispy plantain

## Tostones de Calamar \$10

grilled marinated calamari, chile oil, pickled red onions, crispy plantain

# CARNES

## Panza de Puerco \$14

braised pork belly, citrus-jicama salad, spicy morita chili glaze

## Mole Verde con Pollo \$13

roasted chicken breast, green pepita mole, grilled onions, cactus salad

## Patas de Cerdo en Escabeche \$8

pickled pig's feet and vegetables, queso fresco

## Chuletas De Cordero \$13

twin grilled lamb chops, chocolate marinade, grilled scallions, ancho-chimichurri, guajillo glaze

## Chamorro de Cerdo en Carnitas \$16

michoacán style braised pork shank, salsa verde, pickled vegetable relish

## Carne Arrachera \$18

grilled beef skirt steak, chorizo, cactus paddle, tomatillo, spring onions, queso fresco, jalapeños

# ACOMPAÑANTES

\$2.50 each

Arroz con cilantro

Frijoles negros

Frijoles charros con cerdo

Nopales con vegetales

Tortillas de maíz (4)



# LA PUERTA VERDE

# TACOS

All topped with cilantro and onion served with chile de arbol salsa and avocado tomatillo salsa

3 for \$10

## Carne Asada

grilled mojo marinated beef skirt steak

## Al Pastor

grilled achiote chili pork, pineapple

## Tinga

tomato and chipotle braised chicken

## Lengua

tender braised beef tongue

## Nopales

grilled cactus salad, red onions

## Carnitas

braised pork, pickled vegetables

## Tripa

braised honeycomb tripe, caramelized onions, chimichurri

## Pescado

cumin crusted fried cod, mango slaw

# MARISCOS

## Ceviche de Huachinango \$16

red snapper, cucumber, mango, grilled serrano, red onion, corn nuts, spicy lime dressing

## Esquites con Camarones \$16

sautéed pink shrimp, grilled bread, smoked corn, tequila and epazote sauce

## Pescado Quemado \$18

grilled marinated fish, citrus cabbage, diablo mayo

## Camarones a la Diabla \$18

three grilled head-on jumbo shrimp, chipotle tomato sauce, grilled onions

## Callo de Hacha en Aguachile \$16

grilled scallops, chilled serrano-lime broth, red onions, cucumbers, chili oil

## Calamar Sinaola \$10

fried breaded squid, jalapeño and carrot relish



MINDFUL RESTAURANTS

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\*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness. Please let your server know about any allergies or dietary restrictions.

# CÓCTELES

## LPV Margarita \$10

mezcal, fresh lime juice, cilantro

## Margarita Clasica \$10

silver tequila, triple sec, fresh lime juice

## Sun & Sandia \$10

silver tequila, triple sec, watermelon, fresh lime juice

## Mezgroni \$10

mezcal, sweet vermouth, amaro

## Paloma \$10

silver tequila, sparkling grapefruit

## Sangria \$8

white wine, brandy, peach, mango, mint

## Michelada \$10

tecate, house clamato mix, fresh lime Juice

# BEBIDAS

## Mexican Coca-Cola \$3.50

## Jarritos Soda \$3.50

## Jones Cane Sugar Soda \$2.50

cola, zilch cola, lemon lime, ginger-ale

## Iced Tea \$2.50

## Compass Coffee \$3



# LA PUERTA VERDE

# CERVEZAS

## BOTTLES & CANS \$6

Tecate  
Corona  
Corona Light  
Bohemia  
Victoria  
Modelo Especial  
Negra Modelo

## DRAUGHT \$6

Dos Equis Amber  
Pacifico  
DC Brau | The Public  
Port City | Optimal Wit  
Port City | Ways & Means  
Atlas | District Common

# VINOS

## SPARKLING

Tarima Muscat | Alicante, Spain, 14

Simonet Blanc de Blanc | Neuchatel, Switzerland, NV

glass | bottle

10 45

7 30

## WHITE

De Martino Estate Sauvignon Blanc | Maipo Valley, Chile, 16

Pie De Palo Viognier | Mendoza, Argentina, 16

Santa Ema Chardonnay | Casablanca Valley, Chile, 16

La Val Albariño | Rias Baixas, Spain, 13

glass | bottle

9 40

8 35

7 30

65

## ROSÉ

Arrayan Rosado | Mentrída, Spain, 14

glass | bottle

10 45

## RED

Senorio de P. Pecina | Rioja, Spain, 15

Alhambra Valle de Uco Malbec Reserva | Mendoza, Argentina, 14

Jelu Pinot Noir | Patagonia, Argentina, 13

Finca Fabian Tempranillo | Castile La Mancha, Spain, 12

Renacer Milamore | Mendoza, Argentina, 14

glass | bottle

10 45

10 45

10 45

8 35

70

Chef: Carlos Camacho | GM: Emmanuel Nadal



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