

# 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

mesclun, papaya, grilled green onions, tamarind vinaigrette

## Chile Relleno \$12

rice flour breaded pepper, roasted corn, Oaxacan cheese, tomato especia sauce

## Tres Tacos \$10

carne asada, al pastor, carnitas, lengua, tripa, pescado, tinga, nopales, hongos

*topped with cilantro and onion served with chile de árbol salsa and avocado tomatillo salsa*

# TOSTADAS

## Tostadas de Pulpo \$14

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

## Tostadas de Atún \$14

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

## Tostadas de Chorizo \$12

chorizo, chimichurri, cabbage slaw, pickled onions, crispy corn tortillas

## Tostadas de Calamar \$12

grilled marinated calamari, chili oil, cabbage slaw, chipotle mayo, crispy corn tortillas

# ACOMPANANTES

\$2.50 each

## Arroz con Cilantro

## Frijoles Negros

## Frijoles Charros

## Nopales



# LA PUERTA VERDE

# 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

## 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

## Pescado Quemado \$28

grilled marinated whole fish, citrus cabbage, diablo mayo

# 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 onion cactus salad

## Patatas de Cerdo en Escabeche \$8

pickled pig's feet and vegetables, queso fresco

## Chamorro de Cerdo en Carnitas \$16

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

## Chuletas De Cordero \$26

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

## Carne Arrachera \$26

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



MINDFUL RESTAURANTS

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SUGAR SKULL GRAPHIC CREATED BY CHELOVE

\*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

## Madrugada Humada \$10

mezcal, mango peach purée, fresh lime juice

## 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

# VINOS

## SPARKLING

Tarima Muscat | Alicante, Spain, 14

Simonet Blanc de Blanc | Neuchatel, Switzerland, NV

## WHITE

Cesca Vincent Cabaler | Priorat, Spain, 11

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

Santa Ema Chardonnay | Casablanca Valley, Chile, 16

La Val Albariño | Rías Baixas, Spain, 13

## ROSÉ

Arrayán Rosado | Mentrída, Spain, 14

## RED

Señorío de P. Pecina | Rioja, Spain, 15

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

Jelu Pinot Noir | Patagonia, Argentina, 13

Finca Fabián Tempranillo | Castile La Mancha, Spain, 12

Renacer Milamore | Mendoza, Argentina, 14



# 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 | Seasonal

Port City | Ways & Means

Atlas | District Common

# AGUAS FRESCAS

## Pepino con Lima \$5

cucumber, lime, simple syrup

## Jamaica \$4

hibiscus flower, lime, simple syrup

glass | bottle

10 45

7 30

glass | bottle

10 45

9 40

7 30

65

glass | bottle

10 45

glass | bottle

10 45

10 45

10 45

8 35

70

Chef: Raymundo Oliva | GM: Emmanuel Nadal



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