

# 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

## Tamal De Rajas con Queso \$8

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

## LPV Ensalada \$12

watercress, papaya, pumpkin seeds, mango, shaved carrots, cherry tomatoes, tamarind vinaigrette, queso fresco

## 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*



# LA PUERTA VERDE

## TOSTADAS

### 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

### Tostadas de Tinga \$10

tomato and chipotle braised chicken, lettuce, queso fresco, sour cream, cilantro

## MARISCOS

### Cóctel de Mariscos \$16

citrus marinated red snapper, shrimp, octopus, tomato, jalapeño

### Esquites con Camarones \$16

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

### Pozole de Camarones \$14

shrimp, hominy, seafood broth

### Calamar a la Parrilla \$14

marinated and grilled calamari, epazote, cilantro, quemado sauce, garbanzo beans, lime

### Pulpo Asado \$16

grilled octopus, habanero sauce, corn, black beans, tomatillo, lime

### Camarones a la Diabla \$18

three grilled head-on jumbo shrimp, spicy chipotle rice, green onions

### Guisado de Mariscos \$30

seared scallops, red snapper, calamari, head-on shrimp, corn, poblano sauce

### Pescado al Horno \$30

baked whole fish, epazote, white onion, tomato seafood broth

## CARNES

### Mole Poblano con Pollito \$27

roasted whole spring chicken, dried chile and nut Mole, corn tortillas

### Mole de Calabaza con Puerco \$16

pan roasted pork loin, mushroom epazote filling, achiote marinade, pumpkin Mole

### Pato a la Carnitas \$36

half-roasted duck, chile ancho, sweetened milk, radish salad, corn tortillas, serves two

### Cordero al Pastor \$28

grilled lamb chops, pastor sauce, green onions, salsa macha, garbanzos

### Carne Arrachera \$29

grilled skirt steak, Oaxacan creamed spinach, cactus paddle, spring onions, chorizo, red chimichurri, guajillo glaze

### Chamorro de Cerdo en Carnitas \$16

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

## ACOMPANANTES

\$2.50 each

Arroz con Cilantro

Frijoles Negros

Frijoles Charros

Nopales

Tortillas

Chef: Raymundo Oliva | GM: Emmanuel Nadal



MINDFUL RESTAURANTS

WWW.LAPUERTAVERDEDC.COM

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, triple sec, lime, cilantro purée

## Margarita Clasica \$10

tequila, triple sec, lime

## Vieja Escuela \$12

bourbon, mezcal, honey, bitters

## Buenas Noches \$10

Patrón XO, iced coffee, cream

## Agua Fuerte \$10

tequila, hibiscus tea, lime

## Mi Puebla \$12

tequila, ancho chile, agave nectar, citrus

## Sangria \$8

red wine, brandy, apples, strawberries, citrus

## Corazón de Agave \$12

tequila, mezcal, lime, honey, bitters

## Sun & Sandia \$10

tequila, triple sec, watermelon, lime

# 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

Mas Fi Cava | El Penedés, Spain, NV

## WHITE

Cesca Vincent Cabaler | Priorat, Spain, 11

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

Conde Villar Alvarhino | Alentejo, Portugal, 16

Muga Blanco | Rioja Alta, Spain

La Val Albariño | Rías Baixas, Spain, 13

## ROSÉ

Arrayán Rosado | Mentrída, Spain, 14

Dibón Brut Rosé | Penedes, Spain, NV

## RED

Hazaña Viñas Viejas | Rioja, Spain, 15

Finca Fabian Tempranillo | Castile La Mancha, Spain, 12

Capçanes Mas Donís | Capçanes, Spain, 14

La Flor Malbec | Mendoza, Argentina, 16

Renacer Milamore | Mendoza, Argentina, 14



# LA PUERTA VERDE

# CERVEZAS

## BOTTLES & CANS \$6

Tecate

Corona Extra

Corona Light

Bohemia

Victoria

Modelo Especial

## DRAUGHT \$6

Dos Equis Amber

Pacifico

Negra Modelo

DC Brau | The Public

Port City | Seasonal

Atlas | District Common

# AGUAS FRESCAS

## Pepino con Lima \$5

cucumber, lime juice

## Jamaica \$4

hibiscus flower, lime juice

glass | bottle

10 45

8 35

glass | bottle

10 45

9 40

11 45

11 50

65

glass | bottle

10 45

9 40

glass | bottle

10 45

8 35

10 45

11 50

70



MINDFUL RESTAURANTS

WWW.LAPUERTAVERDEDC.COM

SUGAR SKULL GRAPHIC CREATED BY CHELOVE