

*The*  
*Pods*  
FOOD COLLECTIVE

## APPETIZERS & SALADS

### COTIJA SALAD



Romaine lettuce, tomatoes, Cotija cheese Caesar dressing, croutons.

### GUACAMOLE AND PICO DE GALLO



Smashed avocado, Mexican salsa, corn tortilla chips.

### CRUDITÉS



Pineapple, jícama, celery, carrots, tajín, ranch dressing.

### FRUIT PLATE



Sliced seasonal fruit, lemons, chili powder.

### CLASSIC NACHOS



Chili beans, house-made cheese sauce, pico de gallo, jalapenos, sour cream, guacamole.

### CHICKEN WINGS



Marinated in spices and deep fried, served with blue cheese dressing and celery sticks. BBQ, Pineapple Habanero or Buffalo.



GLUTEN FREE



NUT FREE



DAIRY FREE



VEGAN



VEGETARIAN

*Dishes are subject to change without prior notice.*

# SANDWICHES

Served with French fries or salad.

## BLACK ANGUS SLIDERS



Black Angus beef, chicken breast, cheddar cheese, tomato, artisan brioche bread.

## GRILLED CHICKEN



Marinated chicken breast, red onion, tomato, mozzarella cheese, chipotle dressing.

## COCHINITA



Slow roasted pork, creamed onions, roasted potatoes, cilantro dressing.

## VEGETABLE



Roasted eggplant, squash and tomatoes, cucumber, pesto, arugula salad, olive oil.



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# EMPANADAS

Chimichurri Sauce

## BEEF



Ground beef, potatoes, fresh tomatoes.

## CHICKEN



Stewed chicken breast, vegetables, parmesan cream, spices.

## MEXICAN CORN



Sauteed corn with mozzarella cheese.

## VEGETABLE



Seasonal mushrooms, local squash, epazote, serrano chile.



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# BURRITOS

## MIXED VEGETABLES



Grilled organic vegetables, wild mushrooms, tofu, avocado and tomato.

## BEEF



Grilled beef, bell peppers, onions, tomato, cilantro, herb tortilla.

## GRILLED CHICKEN



Grilled chicken breast, lettuce, tomatoes, onions, mozzarella cheese, chili dressing, natural tortilla.

# QUESADILLAS

Served with Mexican sauce, guacamole, and corn or flour tortillas.

## MIXED VEGETABLES



Sauteed seasonal mushrooms, mixed vegetables, grilled tofu.

## ARRACHERA



Roasted beef, peppers, cambray onions, nopales, cilantro, oaxaqueño cheese.

## GRILLED CHICKEN



Grilled chicken, lime, lemon, peppers, tomatoes, onions, cilantro, asadero cheese.



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## PIZZA AL TAGLIO

### ROMANA



Roman style pizza: Pepperoni, Vegetarian or Mozzarella Cheese.

## SEAFOOD

Served with tortilla chips, crackers or baked corn salmas.

### SHRIMP COCKTAIL



Mazatlan style cocktail sauce, sweet tomato, onion, cucumber, avocado.

### MIXED CEVICHE



Shrimp, squid, fish fillet, tomato sauce, onion, cilantro, herbed olive oil.

### VEGAN CEVICHE



Mixed mushroom, lentils, onion, avocado, passion fruit oil.



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# DESSERTS

## BROWNIE



Dense chocolate cake with bitter chocolate ganache.

## ICE CREAM AND FRUIT POPS

Seasonal selection of ice cream and popsicles.

Due to the risk of foodborne illness, the consumption of raw and/or undercooked foods is at the discretion of the consumer. If you have any allergies, dietary restrictions, or alimentary intolerance, please inform your server.



Your well-being is our priority. We encourage you to choose healthy options during your stay, and explore nutritious and delicious dishes at our restaurant.



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