Nuevo Modern Mexican & Tequila Bar
1000 East 9th Street
Cleveland
216.737.1000

**First Course**
*Choice Of:*
Street Corn Fritters
  *Cornflake crusted, citrus-chile pepper aioli, salsa roja, cotija cheese, cilantro*

Paprikash Empanadas
  *Paprika pastry, chicken, spaetzle, house cheese, parsley sour cream*

Casa Salad
  *Spring mix, roasted corn, tomatoes, smoked Manchego, avocado, chile-ranch dressing, grilled house bread*

Seasonal Salad
  *Arugula, Honeycrisp apples, chayote, candied pecans, goat cheese, passionfruit vinaigrette*

**Second Course**
*Choice Of:*
Carnitas
  *Slow roasted & braised pork shoulder with tajin rice and pinto beans*

Chayote Rellenos-GF
  *Quinoa stuffed chayote squash, cotija cheese, house chorizo, winter squash hash, red chimichurri*

Sopes-V/GF
  *House-made masa boats, refried beans, caramelized onion, sauteed shiitake mushrooms, hibiscus flower, cotija cheese, avocado verde*

Polynesian Pork Tacos
  *Pork carnitas, mango-fresno salsa, pickled red onion, agave teriyaki, tajin rice, flour or soft corn tortillas*

Pollo Naranja Tacos
  *Orange-mint marinated chicken thigh, jicama-carrot slaw, herbed goat cheese crema, tajin rice, flour or soft corn tortillas*

Barbacoa Tacos
  *Banana leaf braised brisket, tomatillo, Pico de Gallo, red chimichurri, Oaxacan cheese blend, tajin rice, flour or soft corn tortillas*

Coliflor Rebozada Tacos
  *Crispy fried cauliflower, tomatillo Pico de Gallo, aji Amarillo aioli, agave soy, sesame seeds, tajin rice, flour or soft corn tortillas*

**Third Course**
*Choice Of:*
March dessert of the month
March House-made Ice cream of the month
March House-made Sorbet of the month

Consider pairing with a Stoli Cocktail!
Lychee Rose Cocktail-Stoli vodka, lychee liqueur, rose simple syrup, lychee juice, soda

Espresso Martini-
Stoli Vanilla vodka, Cantera Negra Café, espresso cold brew, cocoa powder