

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