

APPETIZERS + PARTY STARTERS

CDM FRESH GUACAMOLE + CHIPS 12

CASA TORTILLA CHIPS 3

CORAZON SALSAS 4.50

casa mexicana salsa • salsa verde • drunken borracha salsa

CHICKEN MOLE LETTUCE CUPS 13

antonio's mole poblano
gem lettuce + sesame seeds

CHILAQUILES VERDES 13

"drunken" mexican style nachos
roasted mushrooms + queso + tomatillo salsa + lime pickled onion

PERUVIAN CHICKEN WINGS 13

aji amarillo chile
blue cheese dipping

SERRANO HAM 13

la quercia ham + manchego cheese
farm strawberries

LOCAL ORGANIC FARM SALAD 12

cabrales blue + goat cheese crostini
marcona almonds
golden raisin vinaigrette

RAW BAR + CEVICHE\$

MIXED SEAFOOD CEVICHE* 15

green chile krack sauce

NATIVE FLUKE CRUDO* 15

lime + rocotto + yuzu + cilantro

LOCAL LOBSTER + SHRIMP CEVICHE TOSTADA* 18

avocado + aji amarillo
agave nectar + citrus crema

MINI TUNA TACOS* 16

pumpkin seed salsa
olive oil + lemon

TACOS + MORE

TACO DE LENGUA 9

braised + smoked beef tongue taco
radish julienne + chili de arbol sauce

ARMANDO'S BUDDHA TACO 8

fried queso chihuahua
black beans + roasted onions + poblanos

TRIO OF CARNE ASADA TACOS* 25

chimichurri aioli + pickled onions
roasted peppers + midnight beans + red rice

TRIO OF BAJA FISH TACOS† 23

pickled carrots + chipotle mayo
cabbage slaw + avocado salsa + midnight beans + red rice

CHICKEN TAQUITOS 13

crispy rolled chicken tacos, crying tomato salsa
crema, cotija + lime

SONORAN-STYLE HOT DOGS 10

two loco loaded bacon-wrapped all-beef hot dogs
refried beans + tomatillo-jalapeño salsa
onion + tomato, mayo, mustard + cotija

MX BLACK TRUFFLE QUESADILLAS 14

huitlacoche + shiitake mushrooms
corn + black truffle crema

†VEGETARIAN AVOCADO TEMPURA AVAILABLE

ENTREE PLATES

CDM "ROADSIDE" CHICKEN 25

red rice + midnight beans + scallion salsa verde

CRISPY PORK CARNITAS 28

refried beans + fresh corn relish
salsa verde + roasted plantains

BEEF TENDERLOIN A LA PLANCHA* 23/34

agave sweet potato + braised greens
salsa borracha + grilled scallions

CATALONIAN SEAFOOD FIDEO* 27

scallops + littlenecks + spanish chorizo
english peas + saffron-lobster vermicelli

CENA - DINNER - TAKE OUT

HOT FARM VEGGIES + SIDES

GRILLED MEXICAN STREET CORN 6
crema/mayo + cotija + chili lime pepper

WARM MEDJOO, DATES 7.5
3 dates wrapped in serrano ham
manchego + guindilla pepper

PADRON PEPPERS 8
lemon, sea salt + olive oil

YUCCA FRIES cilantro aioli 6

RED RICE + SCALLION CREMA 5

MIDNIGHT BEANS + COTIJA CHEESE 5

CDM DELUXE RICE & BEANS 6
scallion crema + cotija cheese + casa salsa

SWEET FRIED PLANTAINS 7
crema + cotija + lime

SWEET TREATS

CLASSIC FLAN 7

CHURROS 7

PASSIONFRUIT MOUSSE 7

BEVERAGES

IBC ROOT BEER 3

AGUA FRESCA 7

JARRITOS MANDARIN + LIME 2.50

STILL OR SPARKLING BOTTLED WATER 2

CORAZON DEL MAR T-SHIRTS 25

12 August 2011



21 SOUTH WATER STREET
NANTUCKET ISLAND
508.228.0815

TAKE OUT DINNER WINDOW
5:30PM - 10PM

DINING ROOM + TEQUILA BAR
5:30PM
