

BITOL

MEXICAN HANDCRAFTED CANTINA

ENTRADAS

~ APPETIZERS ~

GUACAMOLE

Signature Fresh Made Guacamole 12

ADD A TOPPING:

POLLO 5

Adobo Chicken Cracking,
Grilled Spice Pineapple.

SIKIL-P'AK 5

Pumpkin Seed/Cilantro
Hummus And Pomegranate
Seeds.

ATUN 7.5

Tuna Tartare, Habanero-Lime,
And Cucumber Mango Relish.

AL PASTOR 5

Thin Slice House Adobo Pork,
Bacon, And Grilled
Pineapple/Habanero Escabeche.

TOSTADAS

Crunchy Corn Tortillas

GUAVA CABRA 12

Goat Cheese, Guava Paste, Black Beans
And Pomegranate Seeds.

TUNA TARTARE 16

Pumpkin / Cilantro Hummus, Sesame Oil
And Mango / Cucumber Pico De Gallo.

CANGREJO 18

Jumbo Lump Crab Meat, Guacamole, Grilled Corn,
And Lime Emulsion.

CORN TRUFFLE FRITTERS 16

Corn Cake Fritters, Black Beans, Onions,
Poblano Peppers, Jumbo Lump Crab Meat
And Truffle Aioli.

FLAUTAS DE POLLO 14

Crispy Rolled Up Mini Corn Taquitos,
Pulled Chicken, Avocado Mousse,
Creamy Black Bean And Chipotle Aioli.

ELOTE LOCO 8

Grilled Corn on the cob, Red Chile
Aioli, House Adobo Chile Powder
And Queso Fresco.

SIKIL-P'AK (MAYAN DIP) 14

Toasted Pumpkin Seeds, Roasted
Tomatillo, Lime, Jalapeño, Queso Fresco,
Pomegranate Seeds, And Homemade
Mexican Flatbread.

PALOMITAS DE COLIFLOR 13

Crispy Beer-Battered Tempura Cauliflower
Florets, Valentina Sweet Chile Sauce And
Roasted Peanuts.

QUESO FLAMEADO

Melted Cheese Casserole Skillet,
Homemade Corn Tortillas And Salsa. 12

EXTRAS

NOPAL CON HONGOS 4

Grilled Cactus And Mushrooms.

CHORIZO CON RAJÁS 5

Pork Chorizo, Poblano Peppers And
Caramelized Onions.

GASTRONOMIA DEL MAR

~ From The Sea ~

GRILLED OCTOPUS 22

Buttery Soft Octopus With A Light Mexican Citrus
Vinaigrette, Roasted Potatoes And Chorizo.

OSTRAS M/P

Raw Oyster of the Day served with Chipotle Mignonette,
Ginger-Lime Relish And Horseradish Sauce.

CEVICHEs

DE PEZ 16

Cured Bass Fish in Lime-Lulo Juice, Cucumber,
Pickled Red Onions, Tomatoes, Avocado,
Chile Serrano And Sweet Potato Chips.

MAYA 18

Ahi Tuna, Shrimp, Cured Bass Fish In Lime-
Coconut Ginger Habanero Juice, Papalo Oil
And Sweet Potato Chips.

SOUP & SALADS

CALDO TLALPENO 12

Chipotle-Tomato Broth, Pulled Chicken
Breast, Vegetables, Rice, Frizzled
Tortillas, Avocado And Queso Fresco.

REY CESAR 11

Romaine Hearts, Queso Fresco,
Bolillo Al Gratin And Creamy
Caesar Dressing.

BOTANICA (HOUSE SALAD) 10

Mix Greens, Tomatoes, Avocado,
Cucumber, And Passion Fruit
Vinaigrette.

ADD TO ANY SALAD:

CHICKEN +9 | SHRIMP +9 | STEAK +12

Consumer Advisory: Products contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. **Consumer information:** There is a risk associated with the consumption of raw oysters. If you have chronic illness of the liver, stomach or blood or have an immune disorder, you are at a greater risk of serious illness from raw oysters, And should eat oysters fully cooked. If unsure of your risk, consult a physician. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

