



# TERRA COTTA

## Appetizers

<b>Tostaditas de Pulpo</b>	• Three artisanal sesame seed tostadas with a thin layer of guacamole, covered with octopus sautéed in a creamy chipotle sauce and topped with roasted red bell peppers	<b>\$ 179</b>
<b>Camarones Costeños</b>	• Coconut-breaded shrimp served with mango ketchup	<b>\$ 169</b>
<b>Queso Fundido</b>	• Melted Monterey Jack and Oaxacan cheese, served with flour tortillas <i>With fresh mushrooms</i> <i>With artisanal pork sausage</i>	<b>\$ 145</b> <b>\$ 159</b> <b>\$ 165</b>
<b>Molotes</b>	• Fried plantain stuffed with refried beans and Oaxacan cheese, served with black "mole" sauce, fresh cheese and cream	<b>\$ 125</b>
<b>Empanadas</b>	• Cheese and corn Cheese and huitlacoche (Corn smut) Cheese with fresh mushroom	<b>\$ 49</b> <b>\$ 55</b> <b>\$ 52</b>
<b>Probaditas de Mole</b>	• Three artisanal sesame seed tostadas covered with cream cheese and topped with shredded chicken bathed in Oaxaca's famous, spicy black "Mole" sauce	<b>\$ 129</b>

## Soups

<b>Consomé Pollo</b>	• Shredded chicken, rice and a combination of chopped broccoli, cauliflower and carrots in a homemade broth	<b>Cup \$ 69</b> <b>Bowl \$ 99</b>
<b>Sopa de Tortilla</b>	• Traditional recipe topped with fried tortillas strips, diced avocado, sour cream and fresh cheese	<b>Cup \$ 58</b> <b>Bowl \$ 82</b>
<b>Sopa de Frijol</b>	• Creamy black bean soup served with fried tortilla strips, avocado, sour cream and fresh cheese	<b>Cup \$ 55</b> <b>Bowl \$ 79</b>
<b>Sopa de Lentejas</b>	• Lentils stewed with tomato, onion and plantain <i>With artisanal pork sausage</i>	<b>Cup \$ 34</b> <b>Bowl \$ 49</b> <b>Cup \$ 44</b> <b>Bowl \$ 62</b>

## Salads

<b>Manzana Verde</b>	• Lettuce, avocado, green apple, goat cheese, cranberries and caramelized walnuts, served with honey-mustard dressing <i>With chicken, add \$ 59 pesos</i>	<b>Small \$ 83</b> <b>Regular \$ 119</b>
<b>La Florentina</b>	• Grilled chicken, sun-dried tomatoes, avocado and croutons, combined with spinach and lettuce, served with an Italian vinaigrette	<b>\$ 139</b>
<b>Betabel Rostizado</b>	• Combination of spinach with lettuce, roasted beets, jicama, onion, goat cheese and caramelized walnuts, served with orange-balsamic vinaigrette	<b>Small \$ 83</b> <b>Regular \$ 119</b>
<b>Mango con Pepitas</b>	• Sautéed chicken served over lettuce mixed with mango and avocado, sprinkled with goat cheese and toasted pumpkin seeds. Served with a mildly spicy mango-pumpkin seed vinaigrette.	<b>\$ 185</b>
<b>Cobb</b>	• Romaine lettuce, tomato, onion and avocado, served with grilled chicken, diced turkey ham, Monterey Jack cheese and hard-boiled egg, served with creamy cilantro dressing	<b>Small \$ 123</b> <b>Regular \$ 175</b>



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## Baguettes & Sandwiches

<b>Club Sandwich</b>	● Grilled chicken breast, turkey ham, Monterey Jack cheese, bacon, avocado, tomato and lettuce, served on wheat bread with a side order of potato wedges	<b>\$ 219</b>
<b>El Insuperable</b>	● Crispy breaded chicken breast topped with a chipotle dressing, served on a bun with lettuce and pickles, accompanied by a side order of potato wedges <i>With chicken-fried steak \$179</i>	<b>\$ 159</b>
<b>La Oaxaqueña</b>	● Spicy salt-cured pork, caramelized onion, Oaxacan string cheese and refried beans, served on a baguette with a side order of potato wedges	<b>Baguette \$ 215</b> <b>1/2 Baguette \$ 149</b>
<b>Pavo con Cheddar</b>	● Turkey ham, cheddar cheese, lettuce and tomato with a honey-mustard dressing on freshly-baked whole wheat bread. Served with a green apple, cranberry and goat cheese salad	<b>\$ 152</b>

## Pasta

<b>Pasta Cuatro Quesos</b>	● Penne pasta bathed in a creamy sauce of mozzarella, cheddar, parmesan and goat cheese, served with garlic bread	<b>Traditional \$ 159</b> <b>With Shrimp \$ 289</b>
<b>Lasagna</b>	● Layers of pasta stuffed with ricotta, parmesan and mozzarella cheese, covered with a bolognese sauce, served with garlic bread	<b>\$ 285</b>
<b>Pasta al Chipotle</b>	● Penne pasta and fresh mushroom bathed in a creamy tequila-chipotle sauce with parmesan cheese, served with garlic bread	<b>With Chicken \$ 199</b> <b>With Shrimp \$ 289</b>
<b>Primavera</b>	● Penne pasta, broccoli, carrots and zucchini combined in a creamy parmesan cheese sauce, served with garlic bread	<b>Traditional \$ 115</b> <b>With Chicken \$ 145</b>
<b>Pasta con Chile de Árbol</b>	● Penne pasta prepared in a spicy marinara sauce, topped with mozzarella and parmesan cheese and served with garlic bread	<b>Traditional \$ 119</b> <b>With Chicken \$ 149</b>
<b>Pasta Boloñesa</b>	● Traditional Italian recipe of spaghetti with meat sauce, parmesan cheese and a touch of parsley, served with garlic bread	<b>\$ 189</b>
<b>Camarón con Pasta</b>	● Shrimp sautéed in garlic butter and served over penne pasta bathed in a cream sauce with cherry tomato and fresh mushroom, served with garlic bread	<b>\$ 299</b>

## Pizza

<b>Pepperoni</b>	● Mozzarella cheese and pepperoni	<b>Small \$ 119</b>	<b>Large \$ 289</b>
<b>Margherita</b>	● Cherry tomato and fresh basil	<b>Small \$ 105</b>	<b>Large \$ 279</b>
<b>Cuatro Quesos</b>	● Mozzarella, cheddar, goat and parmesan cheese	<b>Small \$ 125</b>	<b>Large \$ 299</b>
<b>Vegetariana</b>	● Fresh mushrooms, onions, bell peppers, black olives, broccoli and cherry tomato	<b>Small \$ 105</b>	<b>Large \$ 275</b>
<b>Hawaiana</b>	● Pineapple and turkey ham	<b>Small \$ 129</b>	<b>Large \$ 299</b>
<b>Suprema</b>	● Pepperoni, ground beef, bell peppers, mushrooms, onion and black olives	<b>Small \$ 129</b>	<b>Large \$ 299</b>

**Add house salad with creamy italian dressing for an additional \$45**



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## Chicken

<b>Fajitas</b>	• Tender chicken strips combined with sautéed onion and bell pepper, served with flour tortillas, guacamole, sour cream and pico de gallo salsa	<b>\$ 169</b>
<b>Pollo a la Parmesana</b>	• Parmesan and panko-crusted chicken breast, topped with mozzarella cheese and marinara sauce, served with a spinach salad	<b>\$ 182</b>
<b>Pollo con Mole Negro</b>	• Chicken breast covered in dark, spicy Oaxacan sauce, served with rice, beans and corn tortillas	<b>\$ 155</b>
<b>Tacos Dorados</b>	• Three crispy chicken tacos covered with refried beans, sour cream, fresh cheese, tomato and avocado	<b>\$ 129</b>
<b>Pollo con Mango</b>	• Chicken breast covered in mango chutney, served with rice and sautéed vegetables	<b>\$ 159</b>
<b>Pechuga Light</b>	• Chicken breast bathed in a mildly spicy, fat-free chipotle sauce, served with sautéed vegetables and salad	<b>\$ 142</b>
<b>Enchiladas Suizas</b>	• Three chicken tacos bathed in a mildly spicy red sauce, covered with melted Monterey Jack cheese and cream	<b>\$ 149</b>
<b>Pollo Relleno</b>	• Chicken breast stuffed with goat cheese and basil, served over sautéed spinach, bathed in a creamy mushroom sauce and topped with roasted red bell peppers	<b>\$ 219</b>

## Steaks

<b>Medallones al Café</b>	• 220 grams of tenderloin medallions seared with a Oaxacan coffee and chile ancho crust, served with a creamy black pepper-brandy sauce. Accompanied with sautéed vegetables and potato wedges	<b>\$ 289</b>
<b>Tampiqueña</b>	• 200 grams of thin sliced filet mignon served with guacamole, refried beans, sautéed serrano chili peppers, Oaxacan enmolada and corn tortillas	<b>\$ 229</b>
<b>Arrachera</b>	• 200 grams of marinated flank steak served with guacamole, refried beans, sautéed serrano chili peppers, cheese crisp and corn tortillas	<b>\$ 325</b>
<b>Filete con Salsa de Champiñones</b>	• 220 grams of filet mignon bathed in a creamy mushroom-brandy sauce, served with potato wedges and sautéed spinach	<b>\$ 299</b>
<b>Milanesa</b>	• 150 grams of chicken-fried steak served with chipotle sauce, green salad and potato wedges	<b>\$ 185</b>
<b>Hamburguesa de Arrachera</b>	• Hamburger made from ground flank steak, topped with cheddar cheese, caramelized onion and fresh sauteed mushroom, served with potato wedges	<b>\$ 235</b>
<b>Tasajo Gratinado</b>	• 150 grams of thinly sliced salt-cured beef topped with sauteed onions and grated Monterey Jack cheese, served with refried beans, guacamole, spicy grasshopper salsa and corn tortillas	<b>\$ 185</b>
<b>Terra - Mar</b>	• 220 grams of filet mignon and sautéed shrimp served over a creamy chipotle sauce, accompanied with rice and sautéed vegetables	<b>\$ 379</b>



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## Fish & Seafood

*Our fish is purchased fresh daily and subject to availability*

<b>Camarones Oaxaqueños</b>	• Shrimp sautéed in a cream sauce perfumed with the smoky essence of Oaxacan mezcal, served over julienned carrots and jicama, accompanied with rice	<b>\$ 259</b>
<b>Filete Nueva Orleans</b>	• Fish fillet covered in a creamy sauce of fresh mushroom, spinach, bacon and parmesan cheese, served with rice	<b>\$ 279</b>
<b>Enchiladas de Camarón</b>	• Three corn tortillas filled with sautéed shrimp and fresh mushroom, covered in a creamy chipotle sauce, topped with fresh cheese, onion, avocado and cilantro	<b>\$ 259</b>
<b>Camarones al Tamarindo</b>	• Shrimp and avocado in a sweet and sour tamarind sauce, sprinkled with peanuts and served over white rice	<b>\$ 229</b>
<b>Pescado al Coco</b>	• Coconut-crusted fish fillet accompanied by a mildly spicy mango salsa, served with rice	<b>\$ 219</b>
<b>Salmón con Costra de Hierbas</b>	• Herb-crusted salmon served with sweet potato puree and sautéed spinach	<b>\$ 299</b>
<b>Filete al Mojo de Ajo</b>	• Fish fillet cooked with garlic, served with rice and a spicy jicama, cucumber and carrot salad	<b>\$ 199</b>
<b>Camarones Gratinados</b>	• Shrimp sautéed with onion, bell pepper, pineapple and fresh mushroom, topped with melted Monterey Jack cheese and served with rice	<b>\$ 229</b>
<b>Salmón en Salsa de Alcaparra</b>	• Baked salmon bathed in a citric caper butter sauce, served over an Italian herb pasta	<b>\$ 299</b>
<b>Camarones Rellenos</b>	• Breaded shrimp stuffed with a chipotle cheese filling, served with a spicy jicama, cucumber and carrot salad	<b>\$ 229</b>
<b>Salmón en Salsa de Jamaica</b>	• Baked salmon served on a bed of spinach, bathed in a slightly spicy hibiscus-chipotle sauce, accompanied with rice	<b>\$ 275</b>
<b>Camarones ó Pulpo al Ajillo</b>	• Shrimp or octopus sautéed with garlic and guajillo chili pepper, served with rice and a spicy jicama, cucumber and carrot salad	<b>Shrimp \$ 219</b> <b>Octopus \$ 289</b>

## Aguas Frescas

*Made with fresh fruit*

- Lime, orange, melon, pineapple, watermelon, hibiscus flower, tamarind, passion fruit, guanabana, horchata
- Glass \$ 39**

## Beverages

- Soft drinks **Coca-Cola** **\$ 35**
- Mineral water with lime or orange **\$ 52**
- Corona, Victoria, Dos XX Lager **\$ 42**
- Bohemia **\$ 48**
- Glass of Wine **\$ 79**
- Iced tea **\$ 39**
- Terracotta Lemonade **\$ 55**  
*With strawberry, cucumber and fresh mint*



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## Desserts

### Chocolate Cake

Four layers of moist chocolate cake topped with a rich Belgian-chocolate frosting

\$69

### Carrot Cake

Moist spice cake made with carrots, nuts and raisins, topped with a cream-cheese frosting

\$79

### Mocha Cake

Four layers of chocolate cake topped with an espresso-cream cheese frosting and decorated with walnuts

\$77

### Cheesecake

New-York style cheesecake with a hint of key lime and topped with a mixed berry coulis

\$75

### Coconut Cake

Moist white sponge cake topped with a shredded coconut-cream cheese frosting

\$69

### Apple Pie

Sliced apples baked with cinnamon and brown sugar in a butter crust

\$67

### Not your Traditional Key Lime Pie

Two layers of key lime custard in a graham cracker crust

\$72

### Coffee Breads

Banana-nut, cranberry-orange with walnuts

\$49

### Flan

Traditional Mexican recipe for creamy caramel custard

\$52

### Brownie

Traditional recipe for chocolate brownie

\$45

### Pan Francés Terra Cotta

The house specialty! Thickly sliced sweet bread, egg-dipped and stuffed with a creamy filling. Your choice of orange or coconut

Order \$ 139  
1/2 Order \$ 97

## Organic Coffee

### Oaxacan Organic Coffee and Chocolate

Espresso	\$40
Organic Oaxacan coffee made with espresso	\$42
Organic Oaxacan coffee with free refill	\$39
Cappuccino	\$45
Latte	\$48
Cappuccino with Oaxacan chocolate	\$47
Oaxacan hot chocolate	\$49

### Coffee Liquor Cocktails

Coffee with Baileys	\$94
Coffee with Kahlúa	\$55
Carajillo Coffee- With 43 liqueur	\$121
Spanish Coffee - Baileys and rum	\$65
Terra-Cotta Coffee - Cointreau, Kahlúa and brandy	\$95
Almond Coffee - Amaretto and crème de cacao	\$59
Irish Coffee - Whiskey and Baileys	\$145

## Organic Tea

### Loose Leaf Teas

\$37

Chamomile-Mint  
Earl Grey  
Sencha Green  
Red Fruit  
Caramel Rooibos  
Orange Passion  
Lemon Ginger  
Chai

### Tea Latte

\$48

Earl Grey  
Rooibos  
Sencha Green  
Chai

## Liqueurs

Amaretto	\$62
Frangelico	\$87
Licor 43	\$119
Baileys	\$91
Kahlúa	\$52
Sambuca Negro	\$89
Sambuca Blanco	\$79
Grand Marnier	\$155

## Our concept

Since we opened Terra-Cotta in 1999, our passion has always been to use the freshest, most natural ingredients possible as the base for all of our dishes, including our baked goods which are made on-site daily from scratch.

**We are proud to offer a variety of cakes for your most important moments, such as birthdays, weddings, baby showers and anniversaries**

**As all of our baked goods are made fresh to order, we require a 24 hour notice for each request**

## Whole cakes

• Chocolate Cake	\$ 855
• Carrot Cake	\$ 975
• Mocha Cake	\$ 939
• Coconut Cake	\$ 749
• Cheese Cake	\$ 799
• Apple Pie	\$ 599
• Key Lime Pie	\$ 839



# TERRA COTTA

## Oaxacan Mezcal

### Young Mezcal

Bruxo #1 - Espadin	\$124
Amarás - Espadin	\$129
Montelobos - Espadin	\$133
Los Amantes - Espadin	\$179
EL huesped - Espadin	\$119
EL huesped - Tobalá	\$215
EL huesped - Mexicano	\$215
Pierde Almas - Espadin	\$230
Los Siete Misterios - Espadin	\$206
Montelobos - Tobalá	\$241
Pierde Almas - Tepeztate	\$359
Los Danzantes - Tobalá	\$419

### Mezcal aged for up to a year

Sacrificio - Espadin	\$168
EL huesped - Espadin	\$159
Los Danzantes - Espadin	\$319

### Mezcal from Agave Blends

Unión - Espadin, Cirial	\$72
400 Conejos - Espadin, Cuishe	\$129
Bruxo #4 - Espadin, Barril, Cuishe	\$199

## Tequila

### Tequila Blanco

Don Julio	\$109
Patron Silver	\$133

### Tequila Reposado

Cazadores	\$63
Herradura	\$152
Don Julio	\$121
Sauza Tres Generaciones	\$127
Patron	\$127

### Tequila Añejo

Sauza Hornitos Black Barrel	\$119
Patron	\$166
Don Julio 70	\$207

### Tequila Extra Añejo

San Matias Gran Reserva	\$99
Jose Cuervo Reserva de la Familia	\$499

## Vodka

Absolut Azul	\$75
Stolichnaya Etiqueta Roja	\$79
Grey Goose	\$145

## Whiskey

Jack Daniel's	\$89
Buchanan's Deluxe 12 years	\$159
Johnny Walker Etiqueta Negra	\$165
Johnny Walker Etiqueta Dorada Reserva	\$289

## Rum & Brandy

Brandy Torres 10	\$69
Brandy Terry Centenario	\$69
Appleton Estate Signature Blend	\$78
Abuelo añejo Gran Reserva 12 years	\$175
Matusalem Gran Reserva 23 years	\$218

## Tropical Cocktails

### Margaritas

Tequila, Cointreau, lime juice	<i>Traditional</i>	\$99
	<i>Strawberry, Watermelon, Passion fruit</i>	\$105
	<i>Tamarind, Mango</i>	\$125

### Mojitos

Rum, mint, lime juice	<i>Traditional</i>	\$92
	<i>Coconut, Strawberry, Passion fruit</i>	\$105

### Limonada Preparada

Vodka, sparkling mineral water, lime juice, strawberry, cucumber and spearmint	\$109
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### Sierra Roja

Mezcal, hibiscus flower, lime juice	\$139
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### Sangria

Red Wine, sparkling mineral water, lime juice	\$82
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### Martini de la Costa

Vodka, mango, passion fruit, pineapple	\$79
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### Clericot

Red Wine, sparkling mineral water, lime juice, diced fruit	\$129
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### Frappé Oaxaqueño

Mezcal, strawberry, beet juice, lime juice	\$129
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### Piña Colada

Rum, pineapple, coconut cream, condensed milk	\$79
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### Curandero

Mezcal, passion fruit, lime juice	\$139
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### Daquiri de fresa

Rum, strawberry, lime	\$79
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### Mai-Tai

Rum, lime juice, Amaretto, Cointreau	\$79
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### Mezcal Refrescante

Mezcal, lime juice, cucumber, mint, sparkling mineral water	\$149
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### Alebrije

Mezcal, white wine, passion fruit	\$169
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### Tequila Sunrise de Mango

Tequila, mango, orange juice	\$119
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### Mezcalini de Piña

Mezcal, pineapple	\$159
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## Classic Cocktails

### Gin & Tonic

Beefeater Gin, Tonic soda	\$129
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### Vodka Tonic

Wyborowa Vodka, Tonic soda	\$79
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### Desarmador

Wyborowa Vodka, fresh orange juice	\$85
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### Cuba Libre

Rum Barcardi Añejo, Coca-Cola	\$95
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### Paloma

Tequila Cazadores, grapefruit soda	\$99
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