



TERRA COTTA

Appetizers

Tostaditas de Pulpo	• 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	\$ 179
Camarones Costeños	• Coconut-breaded shrimp served with mango ketchup	\$ 182
Nuggets de Coliflor	• Lightly breaded cauliflower florets, deep fried and served with a spicy chili mayo dressing	\$ 132
Molotes	• Fried plantain stuffed with refried beans and Oaxacan cheese, served with black "mole" sauce, fresh cheese and cream	\$ 129
Queso Fundido	• Melted Monterey Jack and Oaxacan cheese, served with flour tortillas <i>With fresh mushrooms</i> <i>With artisanal pork sausage</i>	\$ 145 \$ 165 \$ 179
Empanadas	• Cheese and corn Cheese and huitlacoche (Corn smut) Cheese with fresh mushroom	\$ 49 \$ 55 \$ 52
Probaditas de Mole	• Three artisanal sesame seed tostadas covered with cream cheese and topped with shredded chicken, bathed in Oaxaca's famous, spicy black "Mole" sauce	\$ 135

Soups

Consomé Pollo	• Shredded chicken, rice and a combination of chopped broccoli, cauliflower and carrots in a homemade broth	Cup \$ 69 Bowl \$ 99
Sopa de Tortilla	• Traditional recipe topped with fried tortillas strips, diced avocado, sour cream and fresh cheese	Cup \$ 59 Bowl \$ 85
Sopa de Frijol	• Spicy black bean soup served with fried tortilla strips, avocado, sour cream and fresh cheese	Cup \$ 59 Bowl \$ 85
Sopa de Lentejas	• Lentils stewed with tomato, onion and plantain <i>With artisanal pork sausage</i>	Cup \$ 39 Bowl \$ 58 Cup \$ 52 Bowl \$ 75

Salads

Manzana Verde	• Lettuce, avocado, green apple, goat cheese, cranberries and caramelized walnuts, served with honey-mustard dressing <i>With chicken, add \$ 65 pesos</i>	Small \$ 89 Regular \$ 129
La Florentina	• Grilled chicken, sun-dried tomatoes, avocado and croutons, combined with spinach and lettuce, served with an Italian vinaigrette	\$ 149
Betabel Rostizado	• Combination of spinach with lettuce, roasted beets, jicama, onion, goat cheese and caramelized walnuts, served with orange-balsamic vinaigrette	Small \$ 83 Regular \$ 119
Cobb	• 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	Small \$ 132 Regular \$ 189



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Baguettes & Sandwiches

Club Sandwich	● Grilled chicken breast, turkey ham, Monterey Jack cheese, bacon, avocado, tomato and lettuce, served on wheat bread with a side order of potato wedges	\$ 259
El Insuperable	● 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>	\$ 169
La Oaxaqueña	● Spicy salt-cured pork, caramelized onion, Oaxacan string cheese and refried beans, served on a baguette with a side order of potato wedges	Baguette \$ 235 1/2 Baguette \$ 165
Pavo con Cheddar	● 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	\$ 159

Pasta

Pasta Cuatro Quesos	● Penne pasta and sauteed spinach, bathed in a creamy sauce of mozzarella, cheddar, parmesan and goat cheese, served with garlic bread	Traditional \$ 165 With Shrimp \$ 299
Lasagna	● Layers of pasta stuffed with ricotta, parmesan and mozzarella cheese, covered with a bolognese sauce, served with garlic bread	\$ 295
Pasta al Chipotle	● Penne pasta and fresh mushroom bathed in a creamy tequila-chipotle sauce with parmesan cheese, served with garlic bread	With Chicken \$ 219 With Shrimp \$ 299
Primavera	● Penne pasta, broccoli, carrots and zucchini combined in a creamy parmesan cheese sauce, served with garlic bread	Traditional \$ 129 With Chicken \$ 155
Pasta con Chile de Árbol	● Penne pasta prepared in a spicy marinara sauce, topped with mozzarella and parmesan cheese and served with garlic bread	Traditional \$ 129 With Chicken \$ 155
Pasta Boloñesa	● Traditional Italian recipe of spaghetti with meat sauce, parmesan cheese and a touch of parsley, served with garlic bread	\$ 199
Camarón con Pasta	● Shrimp sauteed in garlic butter and served over penne pasta bathed in a cream sauce with tomato and fresh mushroom, served with garlic bread	\$ 289

Pizza

Pepperoni	● Mozzarella cheese and pepperoni	Small \$ 119	Large \$ 289
Margherita	● Tomato and fresh basil	Small \$ 95	Large \$ 259
Cuatro Quesos	● Mozzarella, cheddar, goat and parmesan cheese	Small \$ 129	Large \$ 315
Vegetariana	● Fresh mushrooms, onions, bell peppers, black olives, broccoli and tomato	Small \$ 105	Large \$ 275
Hawaiana	● Pineapple and turkey ham	Small \$ 135	Large \$ 315
Suprema	● Pepperoni, ground beef, bell peppers, mushrooms, onion and black olives	Small \$ 129	Large \$ 299

Add house salad with creamy italian dressing for an additional \$49



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Chicken

Fajitas	• Tender chicken strips combined with sautéed onion and bell pepper, served with flour tortillas, guacamole, sour cream and pico de gallo salsa	\$ 175 <i>With Steak</i> \$ 269
Pollo a la Parmesana	• Parmesan and panko-crusted chicken breast, topped with mozzarella cheese and marinara sauce, served with a spinach salad	\$ 199
Pollo con Mole Negro	• Chicken breast covered in dark, spicy Oaxacan sauce, served with rice, beans and corn tortillas	\$ 165
Piccata de Pollo	• Lightly breaded chicken breast, mounted on spaghetti with spinach, topped with a citrus caper sauce	\$ 189
Pollo con Mango	• Chicken breast covered in mango chutney, served with rice and sautéed vegetables	\$ 165
Pechuga Light	• Chicken breast bathed in a mildly spicy, fat-free chipotle sauce, served with sautéed vegetables and salad	\$ 159
Enchiladas Suizas	• Three chicken tacos bathed in a mildly spicy red sauce, covered with melted Monterey Jack cheese and cream	\$ 152
Pollo Relleno	• 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	\$ 239

Steaks

Medallones al Café	• 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	\$ 289
Tampiqueña	• 200 grams of thin sliced filet mignon served with guacamole, refried beans, sautéed jalapeño chili peppers, Oaxacan enmolada and corn tortillas	\$ 235
Arrachera	• 200 grams of marinated flank steak served with guacamole, refried beans, sautéed serrano chili peppers, cheese crisp and corn tortillas	\$ 329
Filete con Salsa de Champiñones	• 220 grams of filet mignon bathed in a creamy mushroom-brandy sauce, served with potato wedges and sautéed spinach	\$ 299
Milanesa	• 150 grams of chicken-fried steak served with chipotle sauce, green salad and potato wedges	\$ 189
Hamburguesa de Arrachera	• Hamburger made from ground flank steak, topped with cheddar cheese, caramelized onion and fresh sauteed mushroom, served with potato wedges	\$ 239
Tasajo Gratinado	• 150 grams of thinly sliced salt-cured beef topped with sauteed onions and grated Monterey Jack cheese, served with refried beans, guacamole, sauteed jalapeño chili peppers and corn tortillas	\$ 185
Terra - Mar	• 220 grams of filet mignon and sautéed shrimp served over a creamy chipotle sauce, accompanied with rice and sautéed vegetables	\$ 379



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Fish & Seafood

Our fish is purchased fresh daily and subject to availability

Camarones Oaxaqueños	• Shrimp sautéed in a cream sauce perfumed with the smoky essence of Oaxacan mezcal, served over julienned carrots and jicama, accompanied with rice	\$ 259
Salmón en Salsa de Alcaparra	• Baked salmon bathed in a citric caper butter sauce, served over an Italian herb pasta	\$ 299
Filete Tatemado	• Cajun-style blackened fish fillet served with sweet potato puree and sautéed spinach	\$ 269
Camarones al Tamarindo	• Shrimp and avocado in a sweet and sour tamarind sauce, sprinkled with peanuts and served over white rice	\$ 239
Pescado al Coco	• Coconut-crusted fish fillet accompanied by a mildly spicy mango salsa, served with sweet potato puree and sautéed spinach	\$ 279
Camarones Dinamita	• Crispy fried shrimp coated in a creamy, tangy sweet chili mayo, served over julienned carrots and jicama, accompanied with rice	\$ 279
Filete al Mojo de Ajo	• Fish fillet cooked with garlic, served with rice and a spicy jicama, cucumber and carrot salad	\$ 239
Camarones Gratinados	• Shrimp sautéed with onion, bell pepper, pineapple and fresh mushroom, topped with melted Monterey Jack cheese and served with rice	\$ 239
Salmón con Costra de Hierbas	• Herb-crusted salmon served with sweet potato puree and sautéed spinach	\$ 299
Camarones Rellenos	• Breaded shrimp stuffed with a chipotle cheese filling, served with a spicy jicama, cucumber and carrot salad	\$ 239
Salmón en Salsa de Jamaica	• Baked salmon served on a bed of spinach, bathed in a slightly spicy hibiscus-chipotle sauce, accompanied with rice	\$ 279
Camarones ó Pulpo al Ajillo	• Shrimp or octopus sautéed with garlic and guajillo chili pepper, served with rice and a spicy jicama, cucumber and carrot salad	Shrimp \$ 229 Octopus \$ 289

Aguas Frescas

Made with fresh fruit

- Lime, orange, melon, pineapple, watermelon, hibiscus flower, tamarind, passion fruit, guanabana, horchata
- Glass \$ 42**

Beverages

- Soft drinks **\$ 39**
- Mineral water with lime or orange **\$ 52**
- Corona, Victoria, Dos XX Lager **\$ 46**
- Bohemia **\$ 49**
- Glass of Wine **\$ 89**
- Iced tea **\$ 42**
- Terracotta Lemonade **\$ 58**
With strawberry, cucumber and fresh mint



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Oaxacan Mezcal

Young Mezcal

EL huesped - Espadin	\$99
Amarás - Espadin	\$129
Montelobos - Espadin	\$133
Bruxo #1 - Espadin	\$145
EL huesped - Tobalá	\$159
EL huesped - Mexicano	\$159
Los Amantes - Espadin	\$179
Pierde Almas - Espadin	\$239
Montelobos - Tobalá	\$289
Los Siete Misterios - Espadin	\$319
Los Danzantes - Tobalá	\$419
Pierde Almas - Tepeztate	\$464

Mezcal aged for up to a year

EL huesped - Espadin	\$119
Creyente - Espadin	\$125
Los Danzantes - Espadin	\$275

Mezcal from Agave Blends

Unión - Espadin, Cirial	\$105
400 Conejos - Espadin, Cuishe	\$139
Bruxo #4 - Espadin, Barril, Cuishe	\$239

Tequila

Tequila Blanco

Don Julio	\$109
Patron Silver	\$139

Tequila Reposado

Cazadores	\$79
Sauza Tres Generaciones	\$127
Patron	\$139
Herradura	\$152
Don Julio	\$159

Tequila Añejo

Sauza Hornitos Black Barrel	\$129
Patron	\$166
Don Julio 70	\$199

Tequila Extra Añejo

San Matias Gran Reserva	\$109
Jose Cuervo Reserva de la Familia	\$499

Vodka

Absolut Azul	\$59
Stolichnaya Etiqueta Roja	\$79
Grey Goose	\$165

Whiskey

Jack Daniel's	\$99
Buchanan's Deluxe 12 years	\$169
Johnny Walker Etiqueta Negra	\$189
Johnny Walker Etiqueta Dorada Reserva	\$339

Rum & Brandy

Brandy Torres 10	\$69
Brandy Terry Centenario	\$69
Appleton Estate Signature Blend	\$69
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>	\$95
	<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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Pineapple Mezcalini

Mezcal, pineapple	\$165
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Classic Cocktails

Gin & Tonic

Ginebra Beefeater, Agua Tónica	\$129
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Vodka Tonic

Vodka Wyborowa, Agua Tónica	\$89
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Desarmador

Vodka Wyborowa, Jugo de naranja natural	\$99
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Cuba Libre

Ron Barcardi Añejo, Coca Cola	\$99
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Paloma

Tequila Cazadores, refresco de toronja	\$105
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Desserts

Chocolate Cake

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

\$72

Carrot Cake

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

\$85

Mocha Cake

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

\$79

Cheesecake

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

\$79

Coconut Cake

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

\$75

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

\$75

Coffee Breads

Banana-nut, cranberry-orange with walnuts

\$52

Flan

Traditional Mexican recipe for creamy caramel custard

\$55

Brownie

Traditional recipe for chocolate brownie

\$49

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 \$ 149
1/2 Order \$ 99

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

Organic Coffee

Oaxacan Organic Coffee and Chocolate

Espresso	\$42
Organic Oaxacan coffee made with espresso	\$42
Organic Oaxacan coffee with free refill	\$45
Cappuccino	\$46
Latte	\$49
Cappuccino with Oaxacan chocolate	\$52
Oaxacan hot chocolate	\$59

Coffee Liquor Cocktails

Coffee with Baileys	\$99
Coffee with Kahlúa	\$69
Carajillo Coffee- With 43 liqueur	\$121
Spanish Coffee - Baileys and rum	\$65
Terra-Cotta Coffee - Cointreau, Kahlúa and brandy	\$99
Almond Coffee - Amaretto and crème de cacao	\$59
Irish Coffee - Whiskey and Baileys	\$159

Organic Tea

Loose Leaf Teas

\$42

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

Tea Latte

\$49

Earl Grey
Rooibos
Sencha Green
Chai

Liqueurs

Amaretto	\$65
Frangelico	\$87
Licor 43	\$119
Baileys	\$92
Kahlúa	\$55
Sambuca Negro	\$92
Sambuca Blanco	\$79
Grand Marnier	\$155

Whole cakes

• Chocolate Cake	\$ 789
• Carrot Cake	\$ 995
• Mocha Cake	\$ 939
• Coconut Cake	\$ 799
• Cheese Cake	\$ 875
• Apple Pie	\$ 529
• Key Lime Pie	\$ 749