



TERRA COTTA

Appetizers

- Sabores Oaxaqueños** • Salt-cured beef, spicy salt-cured pork, Oaxacan string cheese, enmoladas, refried beans and guacamole, served with a spicy grasshopper salsa
Serves 2 people **\$ 195**
- Camarones Costeños** • Coconut-breaded shrimp served with mango ketchup **\$ 135**
- Molotes** • Fried plantain stuffed with refried beans and Oaxacan cheese, served with black "mole" sauce, fresh cheese and cream **\$ 99**
- Queso Fundido** • Melted Monterey Jack and Oaxacan cheese, served with flour tortillas
With fresh mushrooms **\$ 105**
With artisanal pork sausage **\$ 119**
\$ 132
- Empanadas** • Cheese and corn **\$ 40**
Cheese and huitlacoche (Corn smut) **\$ 45**
Cheese with fresh mushroom **\$ 42**
- Probaditas de Mole** • Three artisanal sesame seed tostadas, covered with requeson cheese and topped with shredded chicken bathed in Oaxaca's famous, spicy black "Mole" sauce **\$ 79**

Soups

- Consomé Pollo** • Shredded chicken, rice and a combination of chopped broccoli, cauliflower and carrots in a homemade broth **Cup \$ 55**
Bowl \$ 79
- Sopa de Tortilla** • Traditional recipe topped with fried tortillas strips, diced avocado, sour cream and fresh cheese **Cup \$ 48**
Bowl \$ 69
- Crema Poblana** • Traditional recipe from Puebla for creamy green chili soup, served with diced melted cheese and corn kernels **Cup \$ 65**
Bowl \$ 92
- Sopa de Lentejas** • Lentils stewed with tomato, onion and plantain
With artisanal pork sausage **Cup \$ 42** **Bowl \$ 59**
Bowl \$ 49

Salads

- Manzana Verde** • Lettuce, avocado, green apple, goat cheese, cranberries and caramelized walnuts, served with honey-mustard dressing **\$ 74**
With chicken, add \$ 39 pesos **\$ 105**
- La Florentina** • Grilled chicken, sun-dried tomatoes, avocado and croutons, combined with spinach and lettuce, served with an Italian vinaigrette **\$ 109**
- Espinaca** • Spinach, tomato, mushroom, onion, toasted almonds, croutons and goat cheese, served with a balsamic-bacon vinaigrette **\$ 92**
\$ 132
- Mango con Pepitas** • 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. **\$ 149**
- 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 **\$ 104**
\$ 149



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Baguettes & Sandwiches

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| 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 | \$ 189 |
| Tasajo con Requesón | ● 150 grams of salt-cured beef, caramelized onion, refried beans, lettuce, tomato, avocado and chipotle infused requesón cheese, served with a side order of potato wedges | <i>Baguette</i> \$ 199
<i>1/2 Baguette</i> \$ 139 |
| 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 | <i>Baguette</i> \$ 169
<i>1/2 Baguette</i> \$ 118 |
| 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 | \$ 135 |

Pasta

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| Pasta Cuatro Quesos | ● Penne pasta bathed in a creamy sauce of mozzarella, cheddar, parmesan and goat cheese, served with garlic bread
‡ <i>Medium white wine</i> | <i>Traditional</i> \$ 129
<i>With Shrimp</i> \$ 255 |
| Lasagna | ● Layers of pasta stuffed with ricotta, parmesan and mozzarella cheese, covered with a bolognese sauce, served with garlic bread
‡ <i>Medium white wine</i> | \$ 235 |
| Pasta al Chipotle | ● Penne pasta and fresh mushroom bathed in a creamy tequila-chipotle sauce with parmesan cheese, served with garlic bread
‡ <i>Medium white wine</i> | <i>With Chicken</i> \$ 159
<i>With Shrimp</i> \$ 245 |
| Primavera | ● Penne pasta, broccoli, carrots and zucchini combined in a creamy parmesan cheese sauce, served with garlic bread
‡ <i>Medium white wine</i> | <i>Traditional</i> \$ 99
<i>With Chicken</i> \$ 129 |
| Pasta con Chile de Árbol | ● Penne pasta prepared in a spicy marinara sauce, topped with mozzarella and parmesan cheese and served with garlic bread
‡ <i>Medium and full-bodied red wine</i> | <i>Traditional</i> \$ 99
<i>With Chicken</i> \$ 135 |
| Pasta Boloñesa | ● Traditional Italian recipe of spaghetti with meat sauce, parmesan cheese and a touch of parsley, served with garlic bread
‡ <i>Medium and full-bodied red wine</i> | \$ 162 |
| Camarón con Pasta | ● Shrimp sautéed in garlic butter and served over penne pasta bathed in a cream sauce with cherry tomato and fresh mushroom
‡ <i>Light red wine, rose</i> | \$ 259 |

Pizza

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| Pepperoni | ● Mozzarella cheese and pepperoni | <i>Small</i> \$ 99 | <i>Large</i> \$ 245 |
| Margherita | ● Cherry tomato and fresh basil | <i>Small</i> \$ 95 | <i>Large</i> \$ 239 |
| Cuatro Quesos | ● Mozzarella, cheddar, goat and parmesan cheese | <i>Small</i> \$ 115 | <i>Large</i> \$ 269 |
| Vegetariana | ● Fresh mushrooms, onions, bell peppers, black olives, broccoli and cherry tomato | <i>Small</i> \$ 98 | <i>Large</i> \$ 249 |
| Hawaiana | ● Pineapple and turkey ham | <i>Small</i> \$ 112 | <i>Large</i> \$ 265 |
| Suprema | ● Pepperoni, ground beef, bell peppers, mushrooms, onion and black olives | <i>Small</i> \$ 105 | <i>Large</i> \$ 249 |
| La Oaxaqueña | ● Oaxaca's famous black "Mole" sauce, Oaxacan string cheese combined with mozzarella, shredded chicken and avocado | <i>Small</i> \$ 112 | <i>Large</i> \$ 259 |

Add house salad with creamy italian dressing for an additional \$ 39



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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
‡ *Medium white wine* **\$ 139**
- Pollo a la Parmesana** • Parmesan and panko-crusted chicken breast, topped with mozzarella cheese and marinara sauce, served with a spinach salad
‡ *Medium white wine* **\$ 159**
- Pollo con Mole Negro** • Chicken breast covered in dark, spicy Oaxacan sauce, served with rice, beans and corn tortillas
‡ *Medium and full-bodied red wine* **\$ 132**
- Tacos Dorados** • Three crispy chicken tacos covered with refried beans, sour cream, fresh cheese, tomato and avocado
‡ *Light red wine, rose* **\$ 109**
- Pollo con Mango** • Chicken breast covered in mango chutney, served with rice and sautéed vegetables
‡ *Medium white wine* **\$ 135**
- Pechuga Light** • Chicken breast bathed in a mildly spicy, fat-free chipotle sauce, served with sautéed vegetables and salad
‡ *Light white wine, rose* **\$ 125**
- Enchiladas Suizas** • Three chicken tacos bathed in a mildly spicy red sauce, covered with melted Monterey Jack cheese and cream
‡ *Light and medium-bodied red wine* **\$ 125**
- Pollo con Espinaca y Champiñones** • Chicken breast stuffed with spinach and red bell pepper, covered with a creamy mushroom sauce, served with rice
‡ *Light white wine, rose* **\$ 169**

Steaks

‡ *Medium and full-bodied red wine*

- Medallones al Café** • 220 grams of tenderloin medallions seared with a Oaxacan coffee and chile ancho crust, served with a creamy brandy sauce. Accompanied with sautéed vegetables and potato wedges **\$ 299**
- Tampiqueña** • 200 grams of thin sliced filet mignon served with guacamole, refried beans, sautéed serrano chili peppers, Oaxacan enmolada and corn tortillas **\$ 219**
- Arrachera** • 200 grams of marinated flank steak served with guacamole, refried beans, sautéed serrano chili peppers, cheese crisp and corn tortillas **\$ 249**
- Filete con Salsa de Champiñones** • 220 grams of filet mignon bathed in a creamy mushroom-brandy sauce, served with potato wedges and sautéed spinach **\$ 289**
- Tacos de Chilorio** • Three crispy tacos filled with Sinaloa-style shredded pork, covered with refried beans, sour cream, fresh cheese, tomato and avocado **\$ 139**
- Hamburguesa de Arrachera** • Hamburger made from ground flank steak, topped with cheddar cheese, caramelized onion and fresh sauteed mushroom, served with potato wedges **\$ 199**
- Tasajo Gratinado** • 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 **\$ 159**
- Terra - Mar** • 220 grams of filet mignon and sautéed shrimp served over a creamy chipotle sauce, accompanied with rice and sautéed vegetables **\$ 359**



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Fish & Seafood

Our fish is purchased fresh daily and subject to availability

Camarones Oaxaqueños	<ul style="list-style-type: none">● Shrimp sautéed in a cream sauce perfumed with the smoky essence of Oaxacan mezcal, served over julienned carrots and jicama, accompanied with rice <p>‡ <i>Medium white wine</i></p>	\$ 239
Filete Rockefeller	<ul style="list-style-type: none">● Fish fillet covered in a creamy sauce of fresh mushroom, spinach, bacon and parmesan cheese, served with rice <p>‡ <i>Medium white wine</i></p>	\$ 255
Enchiladas de Camarón	<ul style="list-style-type: none">● Three corn tortillas filled with sautéed shrimp and fresh mushroom, covered in a creamy chipotle sauce, topped with fresh cheese, onion, avocado and cilantro <p>‡ <i>Light white wine</i></p>	\$ 215
Camarones al Tamarindo	<ul style="list-style-type: none">● Shrimp and avocado in a sweet and sour tamarind sauce, sprinkled with peanuts and served over white rice <p>‡ <i>Light white wine</i></p>	\$ 209
Pescado al Coco	<ul style="list-style-type: none">● Coconut-crust fish fillet accompanied by a mildly spicy mango salsa, served with rice <p>‡ <i>Light white wine</i></p>	\$ 199
Salmón con Costra de Hierbas	<ul style="list-style-type: none">● Herb-crust Chilean salmon served with sweet potato puree and sautéed spinach <p>‡ <i>Medium white wine</i></p>	\$ 275
Filete al Mojo de Ajo	<ul style="list-style-type: none">● Fish fillet cooked with garlic, served with rice and a spicy jicama, cucumber and carrot salad <p>‡ <i>Light white wine</i></p>	\$ 199
Camarones Gratinados	<ul style="list-style-type: none">● Shrimp sautéed with onion, bell pepper, pineapple and fresh mushroom, topped with melted Monterey Jack cheese and served with rice <p>‡ <i>Light white wine, rose</i></p>	\$ 215
Pescado Empanizado	<ul style="list-style-type: none">● Panko-crust fish fillet served with chipotle mayonnaise, rice and a spicy jicama, cucumber and carrot salad <p>‡ <i>Medium white wine</i></p>	\$ 209
Camarones Rellenos	<ul style="list-style-type: none">● Breaded shrimp stuffed with a chipotle cheese filling, served with a spicy jicama, cucumber and carrot salad <p>‡ <i>Medium white wine, rose</i></p>	\$ 215
Salmón con Salsa de Maracuyá	<ul style="list-style-type: none">● Baked salmon bathed in a passion fruit sauce, served over sautéed spinach and accompanied with rice <p>‡ <i>Medium white wine</i></p>	\$ 275
Gringa de camarón con chorizo	<ul style="list-style-type: none">● Shrimp sautéed with spicy pork sausage, bell pepper, onion and melted Monterey Jack cheese, served between two flour tortillas, accompanied with guacamole <p>‡ <i>Medium white wine, rose</i></p>	\$ 215

Aguas Frescas

Made with fresh fruit

- Lime, orange, melon, pineapple, watermelon, hibiscus flower, tamarind, passion fruit, guanabana, cactus fruit, horchata, horchata with cactus fruit
- Glass \$ 30**

Beverages

- Soft drinks *Coca-Cola* **\$ 32**
- Mineral water with lime or orange **\$ 35**
- Corona, Victoria, Dos XX Lager **\$ 32**
- Bohemia **\$ 36**
- Iced tea **\$ 32**
- Terracotta Lemonade **\$ 45**
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

\$62

Carrot Cake

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

\$69

Mocha Cake

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

\$65

Cheesecake

New-York style cheesecake with a hint of key lime and topped with a cactus flower coulis

\$62

Coconut Cake

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

\$59

Apple Pie

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

\$59

Not your Traditional Key Lime Pie

Two layers of key lime custard in a graham cracker crust

\$65

Coffee Breads

Banana-nut, cranberry-orange with walnuts, pineapple-coconut

\$42

Flan

Traditional Mexican recipe for creamy caramel custard

\$39

Home-made Ice cream

Home-made fresh coconut ice-cream

\$36

Brownie Sundae

Home-made fresh coconut ice cream, chocolate brownie, whipped cream and nuts

\$79

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 \$ 109
1/2 Order \$ 76

Organic Coffee

Oaxacan Organic Coffee and Chocolate

Espresso	\$32
Organic Oaxacan coffee made with espresso	\$32
Organic Oaxacan coffee with free refill	\$32
Cappuccino	\$37
Latte	\$39
Cappuccino with Oaxacan chocolate	\$42
Oaxacan hot chocolate	\$42

Coffee Liquor Cocktails

Coffee with Baileys	\$72
Coffee with Kahlúa	\$52
Carajillo Coffee- With 43 liqueur	\$105
Spanish Coffee - Baileys and rum	\$49
Terra-Cotta Coffee - Cointreau, Kahlúa and brandy	\$82
Almond Coffee - Amaretto and crème de cacao	\$59
Irish Coffee - Whiskey and Baileys	\$135

Organic Tea

Loose Leaf Teas

\$32

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

Tea Latte

\$39

Earl Grey
Rooibos
Sencha Green
Chai

Liqueurs

Amaretto	\$59
Frangelico	\$69
Licor 43	\$96
Baileys	\$67
Kahlúa	\$42
Sambuca Negro	\$69
Sambuca Blanco	\$59
Grand Marnier	\$125

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	\$ 699
• Carrot Cake	\$ 799
• Mocha Cake	\$ 759
• Coconut Cake	\$ 550
• Cheese Cake	\$ 659
• Apple Pie	\$ 459
• Key Lime Pie	\$ 749



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Oaxacan Mezcal

Young Mezcal

Bruxo #1 - Espadin	\$86
Amarás - Espadin	\$99
Montelobos - Espadin	\$99
Sacrificio - Espadin	\$119
Alipus San Andres - Espadin	\$119
Alipus San Juan del Rio - Espadin	\$127
Los Amantes - Espadin	\$130
Pierde Almas - Espadin	\$142
Los Siete Misterios - Espadin	\$150
Montelobos - Tobalá	\$189
Marca Negra - Tepeztate	\$315
Los Danzantes - Tobalá	\$315

Mezcal aged for up to a year

Sacrificio - Espadin	\$125
Los Danzantes - Espadin	\$199

Mezcal from Agave Blends

Unión - Espadin, Cirial	\$75
Marca Negra - Espadin, Bicuishe, Madrecuishe	\$125
Bruxo #4 - Espadin, Barril, Cuishe	\$169

Tequila

Tequila Blanco

Don Julio	\$85
Patron Silver	\$92
Casa Dragones	\$189

Tequila Reposado

Cazadores	\$49
Herradura	\$82
Don Julio	\$85
Sauza Tres Generaciones	\$92
Siete Leguas	\$92
Patron	\$99

Tequila Añejo

Sauza Hornitos Black Barrel	\$99
Patron	\$109

Tequila Extra Añejo

San Matias Gran Reserva	\$99
Jose Cuervo Reserva de la Familia	\$399

Vodka

Wyborowa	\$55
Absolut Azul	\$64
Stolichnaya Etiqueta Roja	\$69
Grey Goose	\$119

Whiskey

Jack Daniel's	\$89
Buchanan's Deluxe 12 years	\$135
Johnny Walker Black Label	\$139
Johnny Walker Gold Label Reserve	\$199

Tropical Cocktails

Margaritas

Tequila, Cointreau, lime juice	<i>Traditional</i>	\$79
	<i>Strawberry, Watermelon</i>	\$85
	<i>Tamarind, Mango, Passion fruit</i>	\$95

Mojitos

Rum, mint, lime juice	<i>Traditional</i>	\$79
	<i>Coconut, Strawberry, Passion fruit</i>	\$85

Limonada Preparada

Vodka, sparkling mineral water, lime juice, strawberry, cucumber and spearmint	\$85
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Sierra Roja

Mezcal, cactus flower, lime juice	\$112
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Sangria

Red Wine, sparkling mineral water, lime juice	\$75
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Martini de la Costa

Vodka, mango, passion fruit, pineapple	\$75
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Clericot

Red Wine, sparkling mineral water, lime juice, diced fruit	\$109
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Frappé Oaxaqueño

Mezcal, strawberry, beet juice, lime juice	\$112
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Piña Colada

Rum, pineapple, coconut cream, condensed milk	\$65
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Curandero

Mezcal, passion fruit, lime juice	\$112
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Daquiri de fresa

Rum, strawberry, lime	\$65
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Paloma de Mezcal

Mezcal, lime juice, grapefruit juice, sparkling mineral water	\$119
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Mai-Tai

Rum, lime juice, Amaretto, Cointreau	\$65
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Mezcal Refrescante

Mezcal, lime juice, cucumber, mint, sparkling mineral water	\$119
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Alebrije

Mezcal, white wine, passion fruit	\$119
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Tequila Sunrise de Mango

Tequila, mango, orange juice	\$79
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Mezcalini de Piña

Mezcal, pineapple	\$119
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Rum & Brandy

Ron Barcardi Añejo	\$59
Brandy Torres 10	\$69
Brandy Terry Centenario	\$75
Angostura Añejo 7 years	\$102
Appleton Estate 12 years	\$109
Abuelo añejo 12 years	\$139
Matusalem Gran Reserva 23 years	\$179