



TERRA COTTA

Appetizers

- Tostaditas de Pulpo** • Three 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**
- Molotes** • Fried plantain stuffed with refried beans and Oaxacan cheese, served with black "mole" sauce, fresh cheese and cream **\$ 159**
- Queso Fundido** • Melted Monterey Jack and Oaxacan cheese, served with flour tortillas
With fresh mushrooms **\$ 179**
With artisanal pork sausage **\$ 199**
- Empanadas** • Cheese and corn **\$ 49**
Cheese and huitlacoche (Corn smut) **\$ 55**
Cheese with fresh mushroom **\$ 52**
- Probaditas de Mole** • Three tostadas covered with cream cheese and topped with shredded chicken, bathed in Oaxaca's famous, spicy black "mole" sauce **\$ 135**
- Camarones Dinamita** • Crispy fried shrimp coated in a sweet chili sauce **\$ 199**

Soups

- Consomé Pollo** • Shredded chicken, rice and a combination of chopped broccoli, cauliflower and carrots in a homemade broth **Cup \$ 79**
Bowl \$ 109
- Sopa de Tortilla** • Traditional recipe topped with fried tortillas strips, diced avocado, sour cream and fresh cheese **Cup \$ 69**
Bowl \$ 99
- Sopa de Frijol** • Spicy black bean soup served with fried tortilla strips, avocado, chipotle pepper and fresh cheese **Cup \$ 69**
Bowl \$ 99
- Sopa de Lentejas** • Lentils stewed with tomato, onion and plantain
With artisanal pork sausage **Cup \$ 55** **Bowl \$ 79**
Cup \$ 45
Bowl \$ 62

Salads

- Manzana Verde** • Lettuce, avocado, green apple, goat cheese, cranberries and caramelized walnuts, served with honey-mustard dressing **Small \$ 97**
Regular \$ 139
With chicken, add \$69 pesos
- La Florentina** • Grilled chicken, sun-dried tomatoes, avocado and croutons, combined with spinach and lettuce, served with an Italian vinaigrette **\$ 165**
- Betabel Rostizado** • Combination of spinach with lettuce, roasted beets, jicama, onion, goat cheese and caramelized walnuts, served with orange-balsamic vinaigrette **Small \$ 70**
Regular \$ 129
With chicken, add \$69 pesos
- 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 \$ 150**
Regular \$ 215



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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 | \$ 279 |
| 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
With country-fried steak \$189 | Chicken \$ 179 |
| 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 \$ 265
1/2 Baguette \$ 185 |
| 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 | \$ 179 |

Pasta

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| 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 \$ 172
With Shrimp \$ 299 |
| Lasagna | ● Layers of pasta stuffed with ricotta, parmesan and mozzarella cheese, covered with a bolognese sauce, served with garlic bread | \$ 349 |
| 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 \$ 189 |
| 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 \$ 139
With Chicken \$ 199 |
| Pasta Boloñesa | ● Traditional Italian recipe of spaghetti with meat sauce, parmesan cheese and a touch of parsley, served with garlic bread | \$ 219 |
| 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 | \$ 299 |

Pizza

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| Pepperoni | ● Mozzarella cheese and pepperoni | Small \$ 129 | Large \$ 329 |
| Margherita | ● Tomato and fresh basil | Small \$ 109 | Large \$ 285 |
| Cuatro Quesos | ● Mozzarella, cheddar, goat and parmesan cheese | Small \$ 155 | Large \$ 369 |
| Vegetariana | ● Fresh mushrooms, onions, bell peppers, black olives, broccoli and tomato | Small \$ 119 | Large \$ 315 |
| Hawaiana | ● Pineapple and turkey ham | Small \$ 149 | Large \$ 389 |
| Suprema | ● Pepperoni, ground beef, bell peppers, mushrooms, onion and black olives | Small \$ 139 | Large \$ 349 |

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 **\$ 189**
With Steak \$ 329
- 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 **\$ 175**
- 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 **\$ 172**
- Pechuga Light** • Chicken breast bathed in a mildly spicy, fat-free chipotle sauce, served with sautéed vegetables and salad **\$ 162**
- Enchiladas Suizas** • Three chicken tacos bathed in a mildly spicy red sauce, covered with melted Monterey Jack cheese and cream **\$ 165**
- 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 **\$ 249**

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 **\$ 335**
- Tampiqueña** • 200 grams of thin sliced filet mignon served with guacamole, refried beans, sautéed jalapeño chili peppers, Oaxacan enmolada and corn tortillas **\$ 269**
- Arrachera** • 200 grams of marinated flank steak served with guacamole, refried beans, sautéed serrano chili peppers, cheese crisp and corn tortillas **\$ 349**
- Filete con Salsa de Champiñones** • 220 grams of filet mignon bathed in a creamy mushroom-brandy sauce, served with potato wedges and sautéed spinach **\$ 359**
- Milanesa** • 150 grams of chicken-fried steak served with chipotle sauce, green salad and potato wedges **\$ 219**
- Hamburguesa de Arrachera** • Hamburger made from ground flank steak, topped with cheddar cheese, caramelized onion and fresh sauteed mushroom, served with potato wedges **\$ 242**
- 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 **\$ 239**
- Terra - Mar** • 220 grams of filet mignon and sautéed shrimp served over a creamy chipotle sauce, accompanied with rice and sautéed vegetables **\$ 399**



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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	\$ 319
Pescado en Salsa Cítrica	● Fish fillet bathed in a white wine butter sauce with hints of citrus, served with sauteed spinach and rice	Mahi-Mahi \$ 319 Salmon \$ 329
Camarones al Tamarindo	● Shrimp and avocado in a sweet and sour tamarind sauce, sprinkled with peanuts and served over white rice	\$ 249
Pescado al Coco	● Coconut-crusted fish fillet accompanied by a mildly spicy mango salsa, served with sweet potato puree and sauteed spinach	\$ 319
Scampi de Camarón	● Sauteed Shrimp in a garlic butter and white wine sauce, served over pasta with a side order of garlic bread	\$ 279
Filete al Mojo de Ajo	● Fish fillet cooked with garlic, served with rice and a spicy jicama, cucumber and carrot salad	\$ 249
Camarones Gratinados	● Shrimp sautéed with onion, bell pepper, pineapple and fresh mushroom, topped with melted Monterey Jack cheese and served with rice	\$ 245
Salmón con Costra de Hierbas	● Herb-crusted salmon served with sweet potato puree and sautéed spinach	\$ 319
Camarones Rellenos	● Breaded shrimp stuffed with a chipotle cheese filling, served with a spicy jicama, cucumber and carrot salad	\$ 249
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 \$ 319

Aguas Frescas

Made with fresh fruit

- Lime, orange, melon, pineapple, watermelon, hibiscus flower, tamarind, passion fruit, guanabana, horchata
- Glass \$ 45**

Beverages

- Soft drinks **\$ 42**
- Mineral water with lime or orange **\$ 55**
- Corona, Victoria, Dos XX Lager **\$ 49**
- Bohemia **\$ 52**
- Glass of Wine **\$ 89**
- Iced tea **\$ 49**
- Terracotta Lemonade **\$ 59**
With strawberry, cucumber and fresh mint



TERRA COTTA

Oaxacan Mezcal

Young Mezcal

Amarás - Espadin	\$119
EL huesped - Espadin	\$124
Montelobos - Espadin	\$129
Brujo #1 - Espadin	\$139
EL huesped - Tosalá	\$199
EL huesped - Mexicano	\$199
Los Amantes - Espadin	\$220
Pierde Almas - Espadin	\$222
Montelobos - Tosalá	\$249
Los Danzantes - Tosalá	\$255
Los Siete Misterios - Espadin	\$319
Pierde Almas - Tepeztate	\$319

Mezcal aged for up to a year

Creyente - Espadin	\$135
EL huesped - Espadin	\$159
Los Danzantes - Espadin	\$265

Mezcal from Agave Blends

Unión - Espadin, Cirial	\$135
400 Conejos - Espadin, Cuishe	\$135
Brujo #4 - Espadin, Barril, Cuishe	\$189

Tequila

Tequila Blanco

Don Julio	\$99
Patron Silver	\$105

Tequila Reposado

Cazadores	\$75
Patron	\$115
Herradura	\$115
Don Julio	\$129
Sauza Tres Generaciones	\$145

Tequila Añejo

Patron	\$135
Sauza Hornitos Black Barrel	\$142
Don Julio 70	\$149

Tequila Extra Añejo

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

Vodka

Absolut Azul	\$59
Stolichnaya Etiqueta Roja	\$69
Grey Goose	\$135

Whiskey

Jack Daniel's	\$99
Johnny Walker Etiqueta Negra	\$159
Buchanan's Deluxe 12 years	\$169
Johnny Walker Etiqueta Dorada Reserva	\$269

Rum & Brandy

Brandy Torres 10	\$69
Appleton Estate Signature Blend	\$69
Brandy Terry Centenario	\$99
Abuelo añejo Gran Reserva 12 years	\$175
Matusalem Gran Reserva 23 years	\$179

Tropical Cocktails

Margaritas

Tequila, Cointreau, lime juice	<i>Traditional</i>	\$99
	<i>Strawberry, Watermelon, Passion fruit</i>	\$109
	<i>Tamarind, Mango</i>	\$129

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	\$135
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Piña Colada

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

Mezcal, passion fruit, lime juice	\$149
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Daquiri de fresa

Rum, strawberry, lime	\$85
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Mai-Tai

Rum, lime juice, Amaretto, Cointreau	\$79
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Mezcal Refreshante

Mezcal, lime juice, cucumber, mint, sparkling mineral water	\$155
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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	\$159
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Vodka Tonic

Vodka Wyborowa, Agua Tónica	\$99
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Desarmador

Vodka Wyborowa, Jugo de naranja natural	\$95
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Cuba Libre

Ron Barcardi Añejo, Coca Cola	\$109
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Paloma

Tequila Cazadores, refresco de toronja	\$115
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TERRA COTTA

Desserts

Chocolate Cake \$85

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

Carrot Cake \$95

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

Tres Leches Cake with \$75

Maracuya Mousse

Sponge cake soaked in a sweet milk mixture and topped with maracuya mousse

Cheesecake \$85

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

Coconut Cake \$85

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

Apple Pie \$75

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

Not your Traditional Key Lime Pie \$79

Two layers of key lime custard in a graham cracker crust

Coffee Breads \$55

Banana-nut, cranberry-orange with walnuts

Flan \$59

Traditional Mexican recipe for creamy caramel custard

Brownie \$52

Traditional recipe for chocolate brownie

Pan Francés Terra Cotta Order \$ 155

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

1/2 Order \$ 108

Organic Coffee

Oaxacan Organic Coffee and Chocolate

Espresso	\$45
Organic Oaxacan coffee made with espresso	\$45
Organic Oaxacan coffee with free refill	\$52
Cappuccino	\$59
Latte	\$62
Cappuccino with Oaxacan chocolate	\$62
Oaxacan hot chocolate	\$65

Coffee Liquor Cocktails

Coffee with Baileys	\$125
Coffee with Kahlúa	\$85
Carajillo Coffee- With 43 liqueur	\$125
Spanish Coffee - Baileys and rum	\$85
Terra-Cotta Coffee - Cointreau, Kahlúa and brandy	\$125
Almond Coffee - Amaretto and crème de cacao	\$75
Irish Coffee - Whiskey and Baileys	\$179

Organic Tea

Loose Leaf Teas \$45

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

Tea Latte \$62

Earl Grey
Rooibos
Sencha Green
Chai

Liqueurs

Amaretto	\$79
Frangelico	\$99
Licor 43	\$129
Baileys	\$112
Kahlúa	\$65
Sambuca Negro	\$112
Sambuca Blanco	\$89
Grand Marnier	\$175

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	\$ 999
• Carrot Cake	\$ 1140
• Tres Leches Cake	\$ 750
• Coconut Cake	\$ 999
• Cheese Cake	\$ 999
• Apple Pie	\$ 600
• Key Lime Pie	\$ 948