



LA
CONDESA
*Menu de
Comida*

BOTANAS

small bites to share

TOSTADAS

- CANGREJO** 12
lump crab meat, green mango, grapefruit, tomato, chipotle mayo, chives
- ATUN*** 12
sashimi-grade yellowfin tuna, pickled cucumber, chipotle mayo, crispy shallots

CEVICHE

- AGUACHILE*** 12
pacific amberjack, ginger-chile water, morita oil, baby cilantro
- ACAPULCO*** 10
snapper, salsa bruja valentina, avocado, tomato, citrus

HUARACHES

*Crisp corn tortillas
with different toppings*

- HONGOS Y HUITLACOCHES** 13
wild mushrooms, huitlacoche, yellow corn, farmer's cheese, queso chihuahua, epazote, truffle oil
- CANGREJO** 12
lump crab meat, rajas, fresh corn custard, queso fresco, pickled onion, chipotle meco salsa

ENSALADAS Y SOPAS

- DE LA CASA** 7
bluebonnet farms mixed greens, toasted sesame seeds, queso fresco, crispy tortilla strips, balsamic vinaigrette
- BETABEL** 12
oak-roasted beets, quinoa, toasted pumpkin seeds, shaved cotija, grilled citrus, pomegranate dressing
- MANGO Y JÍCAMA** 10
baby arugula, mango, shaved jícama, serrano dressing
- TRUCHA** 12
sugar-cured smoked trout, avocado, grapefruit, arugula, chile-lime dressing
- MIXTA CON POLLO ROSTIZADO** 12
rotisserie chicken, arugula, cabbage, iceberg lettuce, green beans, jícama, radish, corn, grape tomato, avocado, queso fresco, mustard vinaigrette
- SOPE DE TORTILLA** 8
spicy tomato broth, chicken, avocado, queso fresco, onion, crispy tortilla strips, toasted ancho chile
- POZOLE DE RES** 12
passila chile-braised short ribs, ancho chile broth, hominy, sweet corn, diced onion, oregano, cilantro, lime

TORTAS

served with papas and salad

- VERACRUZANA** 11
salsa veracruzana, hard boiled egg, cotija cheese,
pickled beets, radish, saffron aioli, greens
- CEMITAS DE PUERCO** 10
piloncillo-glazed pork belly, brown butter apple purée,
hopelessly blue cheese, arugula, shaved tomatillo, apple,
agave dressing
- CUBANITA** 12
slow roasted pork belly, smoked berkshire ham, arugula,
swiss cheese, habanero mustard, pickled jalapeños,
toasted garlic
- AHOGADA DE CARNITAS** 12
pork carnitas, black bean purée, pickled red onion,
poblano rajas, salsa verde, shredded cabbage, guajillo
broth
- PERRO PERRON** 10
bacon-wrapped strube ranch wagyu beef hot dog,
queso fresco, avocado, jalapeño rajas, salsa roja, crema,
chipotle mayo, cilantro
- MILANESA DE PUERCO** 12
pan-fried breaded pork loin, black bean purée,
queso mixto, poblano rajas, pickled jalapeños,
cilantro crema
- PEPITO DE RES** 12
adobo-braised beef short ribs, black bean purée, arugula,
queso mixto, pickled jalapeño, salsa chipotle

TACOS

*2 tacos per order served with
black beans and rice*

- ACELGAS** 9
wilted local greens, giant peruvian lima beans,
toasted garlic, pico de gallo, salsa verde
- POLLO ROSTIZADO** 10
rotisserie chicken, citrus rub, salsa verde, cilantro
- PESCADO** 10
griddled market fish, cabbage, salsa roja, pico de gallo,
chipotle mayo
- COCHINITA PIBIL** 10
seville orange-banana leaf-marinated berkshire pork,
cabbage, pickled red onion, pickled jalapeño

PLATOS FUERTES

- MEJILLONES** 14
prince edward island mussels, tomato guajillo chile broth,
toasted garlic, grilled bread
- CARNE ASADA*** 18
wood-grilled hanger steak, roasted potato, cebollitas,
roasted garlic, chimichurri
- CAMARONES EN ADOBO** 16
grilled head-on shrimp, mole guajillo, sweet fried plantains,
rice, black beans

POSTRES

TARTA DE CHOCOLATE SALADA

el rey dark chocolate tart, dulce de leche, maldon sea salt, honey-popped amaranth, rosemary-brown butter ice cream

TORTA DE QUESO DE CABRA

pure luck farms chèvre cheesecake, rum-piloncillo pineapple, saffron custard, graham cracker streusel

SPICY BOCA NEGRA

chile-spiked warm flourless chocolate cake, caramelized bananas, brown sugar-banana ice cream

PAY DEL DÍA

seasonal fruit pie, house-made ice cream

HELADOS DE LA CASA

seasonal house-made ice creams & sorbets

Drinks

LA CONDESA HOUSE BLEND COFFEE

70% el triunfo reserve, chiapas, mexico
30% moredocofe, sidamo, ethiopia
direct trade & locally roasted
small french press (serves 1-2)
large french press (serves 3-4)

ESPRESSO

single or double

CAPPUCCINO

LATTE

CAFÉ AMERICANO

ZHI HOT TEAS

darjeeling, tropical green, earl grey choice, monk's blend, ambrosia, sweet desert delight, sicilian maté

AGUAS FRESCAS

house-made seasonal flavors

HORCHATA

Fountain

CANE COLA, DIET CANE COLA, DR PEPPER, LEMON-LIME, GINGER ALE & BIRCH BEER

la condesa features boylan sodas, sweetened with pure cane sugar with no artificial colors or preservatives

Bottle

MEXICAN COCA-COLA

JARRITOS

toronja, mandarin, jamaica

TOPO CHICO

we serve complimentary carbon filtered & uv purified natura® water available sparkling or still

Teléfono ☎ 499 0300

El Jefe: Rene Ortiz

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE
ALL MAJOR CREDIT CARDS ACCEPTED