



Donaji

ANTOJITOS (SNACKS)

GUAC AND TOSTADA \$12.95

Made To Order Guacamole serve with House made Tortillas

Add Chapulines \$4

OAXACA TOTOPOS \$10.95

Tortilla Chips topped with Mole Negro, Queso Fresco, Guacamole, Onions and Cilantro

Add Shredded Beef +\$4

Add Chicken Tinga + \$4

TACOS DORADOS \$11.00

2 Fried Taquitos (Chicken Tinga or Potato Soyrizo) Bean Puree | Guajillo Sauce | Guacamole | Queso

SOPES \$12.95

2 Fried Masa crusts| Refried Beans | Braised Beef | Pickled Cabbage |Onion | Guacamole |Queso

CEVICHE \$15.95

fish of The Day | Cilantro | Lime | Orange | avocado tostadas

DONAJI TAMAL \$6.95

Tamal of the Day comes with :

Pickled Cabbage | Onions | Salsa | Crema|

+ Add Mole \$2 + Add Egg \$2

TLAYUDA TO SHARE \$22.95

11 inch Oaxacan Corn Tortilla

Choice of: Chicken Tinga, Shredded Beef, Chorizo or Vegan Potato & Soyrizo

Topped with : Bacon Drippings, Pickled Cabbage | Onions | Salsa | Queso Oaxaca | Avocado

ENSALADA DEL MERCADO \$11.95

Market Greens| Radishes| Citrus |Pickled Onions|Candied Almonds|Sesame Seeds| Hibiscus Vinaigrette

Add Fried Chicken \$5

MUSHROOM MEMELITA \$7.95

Fresh Masa Topped with Bacon Drippings

Mushrooms | Queso | Pea Shoots | House Salsa

SOUP

POZOLE ROJO \$14.95 POZOLE VERDE \$14.95

Braised Chicken| Guajillo broth or Tomatillo & Cilantro Broth |Homini| Cabbage| Onions| Radishes Chips

TACOS

HANDMADE FRESH TORTILLAS

QUESABIRRIA TACO \$6.50

Seared Cheese| Braised Beef |Onion |Cilantro | Birria Jus

FARMERS MARKET \$6.50

Grilled Market Greens | fried Egg | Lemon | Guajillo Special Sauce | Onions

PESCADO \$6.50

Crispy Fried Fish | Pickled Red Cabbage | Chipotle aioli

FRIED CHICKEN \$6.50

Fried Chicken | Aioli | Salsa Macha | Escabeche

COCHINITA \$6.50

Achiote Marinated Pork | Epazote Sauce| Pineapple Relish

PLATES

ENCHILADAS DE MOLE \$15.95

Taquitos (Chicken Tinga or Potato & Soyrizo) Simmered in Oaxacan Mole Negro | Crema |Queso Fresco|Onion | Mexican Rice

POLLO CON MOLE \$25

Roasted Mary's Chicken | Oaxacan Mole Negro Onion | Mexican Rice | Escabeche | Tortillas

CARNE ASADA CON CAMARONES \$30

12oz Ny Steak | Garlic Shrimp | Grilled Market Vegetales | Tortillas

SIDES

REFRIED BEANS \$5

Small Red Beans | Avocado Leaf

RICE \$5

Tomato Broth | Jasmine Rice

VEGETALES \$8

Farmers Market Pick of the Day | lemon Garlic Chips

PAPAS \$6

Fried Yukon Potatoes | Garlic Confit | Herbs

DESSERT

CHURRO DONUT \$5

Vio Pastries Donut Cinnamon, Sugar & Oaxacan Chocolate



ANTOJITOS (SNACKS)

GUAC AND TOSTADA \$12.95

Made To Order Guacamole served with House Fried Tortillas

Add Chapulines \$4

OAXACA TOTOPOS \$10.95

Tortilla Chips | Mole Negro | Queso Fresco | Guacamole | Onions & Cilantro

Add Shredded Beef +\$4

Add Chicken Tinga + \$4

SOPES \$12.95

2 Fried Masa crusts | Beans | Braised Beef | Pickled Cabbage | Onion | Guacamole | Queso

DONAJI TAMAL \$6.95

Tamal of the day - Comes with :

Pickled Cabbage | Onions | Salsa | Crema |

+Mole \$2 + Egg \$2

TLAYUDA TO SHARE \$22.95

11 inch Oaxacan Corn Tortilla

Choice of: Chicken Tinga, Shredded Beef, Chorizo or Vegan Potato & Soyrito

Topped with : Bacon Drippings | Pickled Cabbage Onions | Salsa | Queso Oaxaca | Avocado

MUSHROOM MEMELITA \$7.95

Fresh Masa Topped with Bacon Drippings | Mushrooms | Queso | Pea Shoots | House Salsa

ENSALADA DEL MERCADO \$11.95

Market Greens | Radishes | Citrus | Pickled Onions | Candied Almonds | Sesame Seeds | Hibiscus Vinaigrette

Add Fried Chicken \$5

SOUP

POZOLE ROJO OR POZOLE VERDE \$14.95

Braised Chicken | Guajillo broth or Green Cilantro Tomatillo Broth | Homini | Cabbage | Onions | Radishes | Chips

TACOS

HANDMADE FRESH TORTILLAS

QUESABIRRIA \$6.50

Seared Cheese | Braised Beef | Onion | Cilantro | Birria Jus

FARMERS MARKET \$6.50

Grilled Market Greens | Lemon | Guajillo Special Sauce | Onions

PESCADO \$6.50

Crispy Fried Fish | Pickled Red Cabbage | Chipotle aioli

COCHINITA \$6.50

Achiote Marinated Pork | Pickled Cabbage | Pineapple Relish

PLATES

ENCHILADAS DE MOLE NEGRO \$15.95

2 Taquitos (Chicken or Potato & Soyrito) | Simmered in Oaxacan Mole Negro | Crema | Queso Fresco | Onion Mexican Rice

ENTOMATADAS WITH STEAK \$18.95

Ny Steak | Fried Eggs | Tortillas topped with Ranchero Salsa | Queso | Onions | Rice and Escabeche

CHILAQUILES \$14.95

Fried tortillas, Roasted Mary's Chicken, Red Salsa, Lime Crema, Queso Fresco, Guacamole, Fried Egg

SIDES

REFRIED BEANS \$5

Small Red Beans | Avocado Leaf

RICE \$5

Tomato Broth | Jasmine Rice

VEGETALES \$8

Farmers Market Pick of the Day | lemon Garlic

DESSERT

CHURRO DONUT \$5

Vio Pastries Donut with Cinnamon, Sugar & Oaxacan Chocolate

DRINKS

Cafe	3
iced Horchata cafe	6
Oaxacan Hot Chocolate.	4
Horchata	5
Agua Fresca of the Day	5
Topo Chico	4
Jarritos Assorted Flavors	4
Coke/Diet	4
Sangria (non Alcoholic).	4

BEER

Tecate Can	4
Victoria, Modelo, Calicraft IPA, Pacifico Calicraft Tiki Wheat	6
Federation Zero Charisma IPA 16oz	8
Federation Utopia Red Rye 16oz	8
Calicraft Passion Orange Guava Cider 16 oz	8
Make it a Michelada	+ 2

HOUSE COCKTAILS

Donaji Red Sangria.	10
Passion Orange Guava Mimosa	11
Epazote Mojito Sabe Citrus, Mint, Lime, Epazote	12
Zicatela Beach Margarita, Coconut Cream, Lime, Corelena Agave Azul, Soda	12
Mazunte Tamarind, Pineapple, Lime, Sabe Blanco	12

LATINO WINE

All Wines are sourced from Latino
Businesses in Mexico and
California.

WHITE WINE

	Glass / Bottle
EL Bajio Sparkling Wine Valle De Bernal, Mexico (Crisp, Meyer Lemon, Apple Tart)	10/ 40
Terra Madi Blanc De Noir Sparkling Wine. Queretaro Mexico (Pears, Green Apple Full Bodied)	49 Bottle
Surcos Rose, Los Carneros, Napa 2020 (Strawberries & Cream, Pink Grapefruit)	11 / 44

Casa Jipi Sauvignon Blanc, Valle San Vicente, Mexico 2020 (Green Guava, Grapefruit)	10 / 40
Gewürztraminer 2020, Cava Quintanilla San Luis Potosi, Mexico. (Citrus, Lychee, Floral)	12 / 48

RED WINE

El Bahio House Red Marselan, Valle de Bernal, Mexico (Red Fruits, Vanilla, Tabacco)	10/ 40
Cabernet + Sangiovese 2021 Casa Magoni, Velle de Guadalupe, Baja Mexico (Plum, Ripe, Stewed Fruits)	12/48
Terra Madi Malbec, Queretaro, Mexico (Blackberry, Earthy)	10/40
Surcos Tempranillo Los Carneros 2019 (Coffee, Vanilla, Red Cherries)	Bottle 52