



# Donaji

## ANTOJITOS (SNACKS)

### GUAC AND TOSTADA \$11.95

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**

### 2 FRIED EMPANADAS \$10.95

Masa Stuffed with Oaxaca Cheese| Squash Blossoms

### SOPES \$12.95

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

### AHI TARTAR \$16.00

Ahi Tuna| Chilhuacle Aioli |Avocado Puree| Pineapple| Tostadas

### CEVICHE \$15.95

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

### DONAJI TAMAL \$5.95

Tamal of the Day comes with :  
Pickled Cabbage | Onions | Salsa | Crema|  
**+ Add Mole \$2 + Add Egg \$2**

### TLAYUDA TO SHARE \$18.95

12 inch Oaxacan Corn Tortilla Topped with:  
Chicken Tinga | Shredded Beef | Chorizo | Vegan Potato & Soyriso)  
Topped with : Pickled Cabbage | Onions | Salsa | Crema| Queso Oaxaca | Avocado

### ENSALADA DEL MERCADO \$11.95

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

### MUSHROOM MEMELITA \$5.95

Fresh Masa Topped with Trumpet 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

### SUMMER CORN SOUP CUP \$6.95

Brown Butter, Squash Blossom & Shallots

## TACOS

HANDMADE FRESH TORTILLAS

### QUESABIRRIA TACO \$6

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

### FARMERS MARKET \$6

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

### PESCADO \$6

Crispy Fried Fish | Pickled Red Cabbage | Chipotle aioli

### FRIED CHICKEN \$6

Fried Chicken | Aioli | Salsa Macha | Escabeche

### COCHINITA \$6

Achiote Marinated Pork | Epazote Sauce| Pineapple Relish

## PLATES

### ENCHILADAS DE MOLE \$15.95

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

### POLLO CON MOLE \$24.95

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 \$3.50

Tomato Broth | Jasmine Rice

### RICE \$3.50

Small Red Beans | Salsa Verde

### VEGETALES \$6

Farmers Market Pick of the Day | lemon  
Garlic Chips | Chile Powder

### PAPAS \$6

Fried Yukon Potatoes | Garlic Confit | Herbs

## DESSERT

### CHURRO DONUT \$5

Vio Pastries Churro Donut with  
Cinnamon and Sugar & Oaxacan Chocolate



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Add Shredded Beef +\$4

Add Chicken Tinga + \$4

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+Mole \$2 + Egg \$2

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### FRIED CHICKEN \$6

Fried Chicken | Aioli | Salsa Macha | Pickled Vegetales

### COCHINITA \$6

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

### HUEVOS RANCHEROS 13.95

Handmade Tortillas, Tomato Salsa, Salsa Verde, Fried Eggs, Avocado, Queso Fresco, Mexican Rice & Beans

### ENTOMATADAS WITH STEAK 18.95

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

### CHILAQUILES 14.95

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

## SIDES

### REFRIED BEANS \$3.50

Small Red Beans | Salsa Verde

### RICE \$3.50

Tomato Broth | Jasmine Rice

### VEGETALES \$6

Farmers Market Pick of the Day | lemon | Garlic Chips Chilli Powder

### PAPAS \$6

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