



POPOJITO

LUNCH & DINNER MENU



CHIPS & DIPS

GUACAMOLE

avocado, onion, cilantro **MP**

QUESO

three cheese, onions, jalapeños **9**

SALSA

tomatoes, jalapeños, garlic, onions **9**

PICO DE GALLO

diced tomatoes, garlic, cilantro **8**

STARTERS

STUFFED POBLANO PEPPER

goat cheese, baby spinach **11**

CEVICHE

shrimp, calamari, cilantro, citrus **13**

RICE BALLS

rice rolled with feta, ground beef, scallions, breadcrumbs **12**

SHORT RIB CHILI

black bean, onion, chipotle, monterey jack **9**

CALAMARI MEXICANO

lightly dusted & fried, jalapeño, chipotle aioli **13**

LOADED NACHOS

pico de gallo, monterey jack, jalapeños
(choose from short rib or black bean) **12**

QUESADILLA

jack cheddar, pico de gallo
avocado crema **6**
short rib **4** carne asada **5**
pulled pork **3** chicken **3**
cauliflower **3** veggie hash **3**

TANGY BBQ WINGS

garlic aioli dipping sauce **12**

OAXACAN CHICKEN SOUP

braised chicken, vegetables,
chipotle tomato base **6**

TACO TUESDAYS

3 FOR \$12
6 FOR \$24
10 FOR \$32

POPOJITO NOW CATERES

CONTACT US TO DISCUSS
YOUR NEXT EVENT
EVENTS@POPOJITO.COM

BOWLS & SALADS

RANCHER'S BOWL

marinated flank steak or grilled chicken (or some of both), tomatoes, onions, jalapeños, fried yuca, rice, beans. **19**

MED-MEX BOWL

snap peas, quinoa, bitter greens, pickled radish, cucumber, avocado crema **12**

MEXICAN CHOPPED BOWL

romaine, bell peppers, red onions, jicama, zucchini, tomatoes, black beans, fresh corn, cilantro **12**

MEDITERRANEAN SALAD

arugula, tomatoes, onions, feta, dill **12**

POPOJITO SALAD

mixed greens, gorgonzola, oranges, cranberries, walnuts **12**

SPINACH & AVOCADO SALAD

tomatoes and scallions **12**

WATERMELON SALAD

cucumber, goat cheese, mint, lime juice, evoo **12**

BOWL & SALAD ADD ONS (EXCLUDING RANCHER'S BOWL)

*signature octopus **13**, salmon **8**, shrimp **8**, carne asada **7**, chicken **6**, cauliflower **5**, veggie hash **5**

TACOS (SOFT SHELL OR LETTUCE WRAP)

FROM THE LAND - 5

- braised short rib (sautéed onions, pico)
- lime & garlic chicken (avocado crema, pico)
- carne asada (house aioli, pico)
- pulled pork (house aioli, mango pineapple pico)
- ground beef (avocado crema, pico, cotija cheese)

FROM THE SEA - 6

- salmon (house aioli, mango pineapple pico)
- mahi mahi (mango pineapple pico, avocado crema)
- grilled cod (mango pineapple pico, avocado crema)
- cilantro & garlic shrimp (house aioli, mango pineapple pico)
- crispy calamari (chipotle aioli, jalapeños)

FROM THE GARDEN - 4

(AVOCADO CRÉMA & PICO DE GALLO TOPPINGS)

- brussels sprouts & mushrooms
- cauliflower & tomato relish
- veggie hash

ENTRÉES

CHIMICHURRI SKIRT STEAK

served with truffle mashed potatoes **28**

BURRITO

rice, beans, jack cheddar, pico de gallo, sour cream, avocado crema, cilantro, side of guacamole **14**

flank steak **7** pulled pork **5**

chicken **6** short rib **6**

mahi, shrimp, salmon **8**

veggie **4**

CHICKEN ENCHILADAS

served in a mole sauce with brown rice **22**

POLPO A LA PLANCHA

charred & served with our mediterranean salad **29**

FISH & CHIPS

dusted with cayenne infused rice flour, atlantic cod **21**

TROPICAL SALMON

with brown rice & asparagus **26**

FAJITA

hominy, black beans, jalapeños, onion, red & green peppers
flank steak **23** shrimp **21**
chicken **19** octopus **26**
steak & shrimp **22**
steak & chicken **21**

SIDES

YUCA FRIES

with chipotle aioli **8**

MEXICAN STREET CORN

grilled corn with house aioli **7**

GRILLED BRUSSELS SPROUTS

with chipotle mayo **7**

RICE & BEANS 5

TRUFFLE COTIJA FRIES

truffle oil, cotija cheese **8**

CHARRED BROCCOLI

garlic aioli **7**

POPOJITO KIDS

CHEESE QUESADILLA 4

carne asada **5** chicken **3**

BURRITO

rice, beans, jack cheddar **6**

carne asada **4** chicken **3**

CHICKEN TENDERS & FRIES 8

GROUND BEEF TACOS

two ground beef hard shells with jack cheddar **8**

PLEASE NOTIFY YOUR SERVER, THE MANAGER, OR THE CHEF IF YOU HAVE A FOOD ALLERGY

WE ARE A 100% GLUTEN FREE CELIAC FRIENDLY ENVIRONMENT.

ASK YOUR SERVER ABOUT OUR HOT SAUCE SELECTION AVAILABLE FOR PURCHASE