

ROOFTOP KITCHEN *And BAR*



ESTRELLA COCINA

SOUPS & SALADS

ROASTED TOMATO SOUP \$8
crema mexicana V

ESTRELLA SALAD \$8
mixed greens, pumpkin seeds, pickled
red onions, queso fresco, radish,
tomatillo vinaigrette

CAESAR SALAD \$9
romaine, garlic-parmesan dressing,
lemon, crispy tortilla

CITRUS & CACTUS SALAD \$11
baby gem lettuce, fresh grapefruit,
orange, nopales, spiced almond,
creamy cilantro-jalapeno vinaigrette
V

APPETIZERS

FRESH TORTILLA CHIPS & SALSAS \$6
House-made chips and trio of salsas
VG

CLASSIC GUACAMOLE \$8
avocado, tomato, onion, serrano chile,
cilantro VG

CRISPY BRUSSELS SPROUTS
QUESADILLA \$9
flour tortillas, brussels sprouts,
onions, queso oxaxaca, chile oil V

BAKED CHEESE w/ MUSHROOM,
CHORIZO & EGG \$12
queso chihuahua, garlic roasted
mushrooms, mexican chorizo, baked
egg, tortillas

SUNDAY ENTREES

PAN FRIED CAULIFLOWER &
POTATOES W/ SCRAMBLED EGGS \$12
crispy gold potatoes and cauliflower,
adobo, pineapple salsa, cilantro VG

CHILAQUILES VERDES \$12
house-made chips, salsa verde, crema
mexicana, queso fresco, red onion,
cilantro, over medium eggs V

MOLLETES DE JAMON \$13
french bread, refried black beans,
applewood ham, melted queso, pico

BIRRIA de RES HASH & EGGS \$14
chile-braised beef, potatoes, pickled
carrots, scrambled eggs

TORTA DE MILANESA \$13
fried chicken, shredded lettuce,
tomato, chipotle, lime-mayo,
queso oxaxaca

TACOS DE POLLO GUAJILLO
\$8.50 for two / \$12 for three
chicken, onions, cilantro, crema, lime

CAMARONES EN MOJO AJO \$16
grilled shrimp, garlic-olive oil, lime,
arroz rojo, roasted potatoes, salsa

BAJA TACOS
\$10 for two / \$14 for three
fried mahi, cabbage, lime-mayo, pico

TACOS GOBERNADOR
\$10 for two / \$14 for three
shrimp in guajillo sauce, poblano
chiles, onion, cream cheese

CEVICHE

SHRIMP COCKTAIL \$12
key west shrimp, cucumber, avocado,
red onion, cocktail sauce, fresh
citrus, hot sauce, serrano chile

GULD SNAPPER \$12
tomato, avocado, cucumber, cilantro,
onion, lime, serrano chile