



*Please excuse our limited food menu as we revamp our kitchen for summer. You can find our signature menu items at TEOTE Cafe and TEOTE Outpost... Thank you for your support!*

## AREPAS

**El Diablo** | \$9.25 | *Pork belly topped w/pickled onions, cilantro lime verde sauce, queso fresco and cilantro*

**Chorizo & Plantain** | \$9.25 | *Ground pork sausage topped w/diced fried plantains, plantain sauce, queso fresco and cilantro*

**Smoky Pollo** | \$9.25 | *Shredded chicken thighs topped w/ verde sauce plantain sauce, cabbage salad, queso fresco and cilantro*

**Reina Pepiada** | \$9.25 | *Shredded chicken breast served on a bed of mixed greens, topped with crema, queso fresco and cilantro*

**Pabellon** | \$9.25 | *Beef brisket topped w/black beans, verde sauce, plantain sauce, smoked gouda and cilantro*

**Vegetarian Black Bean** | \$8.25 | *Topped w/cabbage salad, verde sauce, plantain sauce, queso fresco and cilantro (vegan upon request)*

### **Smoky Queso Dip** | \$8.00 |

*House-made cheese sauce blended with green chiles, chipotle peppers, sautéed onions and garlic with a hint of mezcal. Topped with morita chile salt and green onions and served with chips.*

### **TEOTE Bowl** | \$10.75 |

*Your choice of meat from arepa list, rice, black beans, fried plantains, verde sauce, plantain sauce, cabbage salad, queso fresco and cilantro*

### **TEOTE Plate** | \$14.50 |

*Your choice of meat from Arepa list, served with black beans, rice, salad, fried plantains, verde sauce, plantain sauce. bico (beet pico de gallo), queso fresco, cilantro and one buttered arepa. Add guacamole for \$2*

### **TEOTE Salad** | Sm. \$5 | | Lg. \$8 |

*Mixed greens, carrots and radishes tossed in a citrus dressing with roasted pumpkin seeds. Add meat for \$3*



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