

U Restaurants is proud to introduce Executive Chef Darbelio Palma. A native of Acapulco, Mexico, Palma has been Chef de Cuisine of award winning Sotto Sotto for the past ten years. Now he has the chance to cook the food that he loves from his Native Mexico. Coincidentally, Darbelio is a devotee of the Virgin of Guadalupe, and has her tattooed above his heart.

APPETIZERS

Chile con Queso /6

Cheese dip with Cotija and Chihuahua cheese, poblano peppers

Queso Fundido con Chorizo /6

Melted Chihuahua cheese and chorizo sausage served with tortillas

Guacamole Tradicional /6

Guacamole with red onion, cilantro, lime, corn and jalapenos

Empanadas de Camarón /7

Shrimp filled empanadas with a cilantro-jalapeno aioli

Ceviche de Pescado /9

Tilapia with red onion, cilantro, tomato, jalapeno and lime

Camarón con Ajo /9

Gulf shrimp sautéed with garlic, poblano peppers, Mexican spices and lemon juice

Caesar Mexicano /6

Romaine, radishes, avocado, Chipotle Caesar dressing

QUESADILLAS -made with flour tortillas, served with pico de gallo, crema and guacamole

Queso /7

Chihuahua cheese, queso fresco

Maiz, setas y poblano /9

Grilled corn, roasted poblano peppers, mushrooms, Chihuahua cheese

Tinga de Pollo /9

Ancho chile braised chicken, Chihuahua and jack cheese

Camarón /12

Shrimp, cotija cheese

SIDES

Mexican fried onions and jalapenos /2

Mexican style rice with peas and corn /2

Refried beans /2

Frijoles charros /2

Poblano coleslaw /2

Side salad /2

3 TACOS with two sides / one taco

Sencillo 11/3

Grilled ribeye with ancho chile salsa, shredded cabbage and pico de gallo

Mixto 11/3

Grilled ribeye with chihuahua cheese, salsa roja, shredded cabbage and pico de gallo

Tinga de Pollo 9.5/2.5

Ancho chile braised chicken with shredded lettuce and tomatilla salsa

Setas 9.5/2.5

Portabello mushrooms, corn, poblano peppers and cotija cheese

Cochinita pivil 9.5/2.5

Slow cooked chile marinated pork with tomatillo salsa, grilled corn, poblanos and jalapenos

Lengua 9.5/2.5

Boiled beef tongue with tomatillo salsa, onion and cilantro

Pescado 10.25/2.75

Broiled tilapia, caramelized onion, jalapenos and cilantro aioli

Camarón 11/3

Sautéed shrimp, caramelized onion, jalapenos and cilantro aioli

Barbacoa de chivo 11/3

Slow braised goat with tomatillo and avocado salsa, diced onions and cilantro

Mixed Plate of 3 tacos with 2 sides /11

PLATOS

Durados de Pollo /9

Crispy chicken tacos with consommé for dipping, served with rice and refried beans

Enchiladas de Pollo /12

Chicken enchiladas with ancho chile salsa, shredded cabbage, tomatoes, onion, radishes, avocado, crema and cotija cheese, served with rice and refried beans

Chile Relleno /12

Poblano peppers filled with Chihuahua cheese, served with rice and refried beans

Pollo en Mole /14

Grilled all natural Springer Mountain Chicken in traditional mole rojo, served with rice and corn tortillas

Our Lady of Guadalupe

She is the savior of the indigenous spirit, protectress of the poor, dark, ailing and humble.

The Virgin of Guadalupe, the patroness of the Americas, is the symbolic mother of Mexicans everywhere, the symbol of Mexican identity, history, and culture. She is the “woman clothed with the sun” and the “moon under her feet.”