

xochitl

PARA LA MESA

Guacamole 9
with shaved cotija
house made tortillas chips

Xochitl Salad 9
mixed greens, baby arugula,
spiced pumpkin seeds, shaved jicama,
red radish, grape tomato
with a lime and sweet pepper vinaigrette
(chicken-4 steak-5 shimp-6)

Caesar Poblano 8
romaine, shaved cotija
with a poblano-caesar dressing
topped with cheesy garlic croutons
(chicken-4 steak-5 shrimp-6)

Huarache de Hongos 12
crispy masa flatbread,
seared wild mushrooms,
marinated artichokes
topped with manchego and cotija cheese

Red Snapper Ceviche 14
red snapper red onion, serrano chili,
radish, micro herbs with a
cucumber leche de tigre
crispy plantain chips

Queso Fundido
queso mixto served in a cast iron pan
with warm house made flour tortillas
topped with your choice of
Adobo Rajas 10
Chorizo and Herb 12

Calamari 10
fried calamari & onion petals,
house pickled jalapenos,
with chile aspuma dipping sauce

TACOS

Steak Tacos 15
house made tortillas seared skirt steak,
refritos, tomato escabeche,
crispy shallots.

Carnitas Tacos 14
house made tortillas, confit pork,
tomatillo salsa verde, spanish onion,
fresh cilantro, lime wedge

Chicken Tacos 13
house made tortillas,
ancho braised chicken, crema
avocado, cotija, picked onion

PLATILLOS

Braised Short Rib 28
golden potato gordita,
beef and red wine glaze,
roasted garden vegetables
and adobo salt.

Red Snapper 28
pan seared red snapper,
Verde Posole-
hominy, english peas, caramelized onion
with an Aji-chile emulsion citrus mojo .

Camarones Con Caldo 28
adobo seared shrimp,
sweet plantain cake,
in a tomato chile broth
topped with an avocado salad

Pollo Frito
24 hour brined chicken, flour dusted,
fried to perfection
drizzled with sweet chile sauce
served with corn bread and
chorizo mustered greens
Half 30
Whole 58

NUEVO TAMALES

Short Rib Tamale 12
masa tamal, shredded short rib,
house crema in a pasilla chile gravy
finished with pickled onion

Mushroom Tamale 12
masa tamal, seared wild mushrooms
in a salsa verde
topped with cotija cheese

SIDES

Refritos 4

Black Beans 4

Arroz Con Frijoles 4

Arroz con Manchego 5

Esquites 4
(Mexican Street corn)

REFRESCOS

Horchata 3

Coca Cola 3

Jarritos Mandarin 3

Jarritos Pineapple 3

Jarritos Grapefruit 3

EXECUTIVE CHEF GABRIEL MONTALVO

www.xochitlphilly.com

consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition