OBELISCO
RESTAURANT

FROM CHEF LETICIA'S KITCHEN

La Mesa de Leticia

A rotating three-course dinner inspired by our family's Mexican traditions.

The price beside your main course includes all three courses.
All prices are per person.

I PARA EMPEZAR / STARTERS

Corn Empanada
Mushrooms & Manchego cheese, beef picadillo, or vegan plantain picadillo filling

Molletes
Toasted baguette, refried beans, melted Oaxaca cheese & pico de gallo

Elote Asado
Roasted corn, sour cream, cotija cheese & chile powder

II PLATOS FUERTES / MAIN COURSES

Chayotes Rellenos — 45
Chayote squash filled with plantain picadillo, almonds and pine nuts. Served with rice. VEGAN ENTRÉE

Chile Relleno Gobernador — 55
Roasted green chile stuffed with shrimp sofrito, melted Gouda and Oaxaca cheeses, served over a buttermilk-chipotle sauce with rice.

Carne en su Jugo — 65
Wagyu top sirloin and bacon in a tomatillo, cilantro and serrano broth with pinto beans, onion, radish and fresh cilantro. Served with handmade corn tortillas.

Pescado a la Veracruzana — 65
Black cod steak in a roasted tomato sauce with green olives, capers, carrots and fingerling potatoes. Served with rice.

III PARA TERMINAR / DESSERTS

Flan Clásico

Arroz con Leche
Choice of classic or vegan

Churros

Please inform your server of allergies or dietary restrictions. Not all ingredients are listed; almonds and pine nuts in Chayotes Rellenos.
3407 Lakeshore Avenue · Oakland, California

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House Favorites

The dishes you know and love

Our favorite Mexican dishes, prepared with care.
Platos Fuertes are served as complete entrées.

I PARA EMPEZAR / STARTERS

Guacamole & Chips 14

Ceviche 22
Ask about today's seafood selection.

II PLATOS FUERTES / COMPLETE PLATES

Carne Asada 38
Outside skirt steak, served with traditional accompaniments.

Enchiladas 24
Choice of red chile or tomatillo sauce · chicken, beef, cheese, or vegan.
Mole sauce +3.

Carnitas Plate 29
Slow-cooked pork served with guacamole and pico de gallo.

Pozole 25
Red or green · Choice of pork, chicken, or vegetables.

Chile Verde 28
Choice of pork or chicken in a roasted poblano, tomatillo, and herb sauce.

Albóndigas 22
House-made meatballs with fresh herbs and vegetables in a red pasilla broth.

III À LA CARTE / INDIVIDUAL SELECTIONS

Tacos de Pescado 20
Two grilled or fried fish tacos with cabbage, chipotle sauce, pico de gallo, and pickled onion.

Chile Relleno 17
Roasted pasilla chile, battered and stuffed with queso fresco, simmered in tomato sauce.

Tostada Salad 15
Fish, steak, or shrimp +10 · Chicken +8

Rice 4

Beans 4

IV PARA TERMINAR / DESSERTS

Flan Clásico 11

Arroz con Leche 11
Choice of classic or vegan

Churros 11

Proudly featuring Mary's Chicken · Lan-Roc Farms pork · Painted Hills beef

Parties larger than 8: 20% gratuity added.
Checks may be split a maximum of 2 ways.
Prices subject to change.
Please inform your server of any food allergies or dietary restrictions. Not all ingredients are listed.