

Momocho

1835 Fulton Rd 44113-3035 · +12166942122 · Updated: Jan 14, 2026

[View online menu](#)



ANTOJITOS 9

Potatoes

oaxacan mole, queso cotija, almonds

Spinach, Raisins, Pumpkin Seeds

Chorizo, Malta, Swiss Chard

Sofrito Green Beans

Smoked Gouda Tamale Dumplings

Habanero Pickled Red Onions

Black Bean Refritos

Steamed White Rice, Lime

Take Home Bottle, Habanero Hot Sauce

GUACAMOLE 8

Tradicional

Goat Cheese, Tomato, Chile Poblano

Jicama, Pineapple, Chile Habanero, Mint

Honey Crisp Apple, Mango, Thai Basil, Chile Serrano

Garlic Confit, Bleu Cheese, Chile Verde

Smoked Trout, Bacon, Chile Poblano

Pickled Corn, Crab, Chile Chipotle

Sampler

choose three

BOCADITAS 7

Grilled Corn On The Cob

jalapeno-citrus butter, queso cotija, pico de gallo

Cesar Verde

candied, spiced pecans, bleu cheese, habanero pickled red onion

Warm Green Bean

fennel ensalada, limon-feta-cilantro vinagretta, radish, cotija

House Made Chorizo Sausage

queso fundido, chile rajitas, corn tortillas

Empanadas

lobster, rock shrimp "el thermador", tomatillo verde

Poblanao Chile Relleno

smoked gouda, roasted vegetables, chiltomato souce

Totopos En Tres Salsas

corn tortilla chips, salsa sampler

TAQUITOS 13

Pibil

braised pork with annatto seed, banana leaf honey-chile chipotle mojo

Tinga

grilled sixteen spiced chicken skewers, pico de gallo

Camarones

achiote shrimp al pastor style, pineapple, jicama salsa

Hongo

grilled portobello mushroom, pickled jalapeno, mustard crema

Machaca

coffee, ancho braised beef brisket, guacamole traditional

Picadillo

ground lamb shoulder, mint, walnuts, red chile, chocolate mole

Chicharones

braised pork belly adobado, nixtamal, pineapple vinegar, salsa fruta

Atun

avocado leaf crusted tuna, candied jalapeno, blood orange marmelada

Chancho

adobo braised wild boar, pickled jalapeno, mustard crema

Remolacha

roasted beets spinach spiced peanuts queso chihuahua pico de gallo

Pato

slow cooked duck confit, chile ancho, pomegranate barbacoa

Costillas

mole braised beef short ribs horseradish-chile chipotle crema

Pescado

cebiche style mahi mahi, pineapple, jicama guacamole

ENTRADAS 6

Pepita, Pecan Crusted Trout

jalapeno mustard crema, sofrito green beans

Kobe Beef Albondigas

chiltomato sauce nixtamal, spinach truffle oil queso cotija

Achiote Sea Scallops

poblano creamed corn horseradish crema cauliflower, hominy frita

Pork Chop

al carbon oaxacan mole, moked gouda tamale dumplings

Smoked Trout, Crab Chilaquiles

tomatillo verde, black beans cotija, huevo frito

Lamb Chops Adobado

jalapeno, mustard crema, goat cheese guacamole, spinach

POSTRES 4

Capirotada

gingersnap, jalapeno bread pudding, burnt sugar, whipped crema

Vanilla Bean Flan

classic mexican creme caramel

Mecican Fried Ice Cream

peanut, cornflake crusted, chocolate sauce, black truffle honey

Horchata Coconut Rice Pudding

berry cebiche, toasted almonds