

Uno Más

MODERN MEXICAN FOOD

APPETIZERS

FIRST BASKET OF CHIPS & SALSA IS COMPLIMENTARY

FRESH GUACAMOLE

made table side , in molcajete/ **18.00**

UNO QUESO DIP

American Cheese fondue / **10.00**

FLAUTAS

corn tortillas with chicken, green & red sauce, lettuce, sour cream, & queso cotija/ **10.00**

QUESO FUNDIDO

broiled chihuahua cheese, spicy chorizo poblano peppers with corn tortilla / **12.00**

TOSTADAS DE TINGA POBLANA

(3) fried house tortillas with shredded chicken w/ chorizo refried beans topped with lettuce, pico de Gallo, sour cream, cotija cheese / **12.00**

COCTEL DE CAMARONES

lime-marinated shrimp, tomato sauce, cucumbers, serrano pepper, onions, avocado & cherry tomatoes / **16.00**

LOADED FRIES

homemade loaded fries, choice of protein, topped with cotija cheese, chipotle mayo. choice of chicken or steak **+2.00 / 12.00**

FRIED CALAMARI

Lightly Battered Calamari with chipotle mayo / **12.00**

NACHOS

black beans, jalapeños, guacamole, sour cream, pico de Gallo, Cotija cheese. add steak/chicken **+\$2.00/ 12.00**

PAPAS CON MOLE

fries, mole poblano sauce, queso cotija, sesame seeds and sour cream / **12.00**

ESQUITES

Sautéed local fresh corn served with a house-made mayo, queso cotija and chile arbol / **10.00**

STREET TACOS

BISTEC

Grilled skirt steak / 4.25

CARNITAS

Citrus-braised pork /3.50

POLLO

Seasoned grilled chicken / 3.50

AL PASTOR

pork marinated in pineapple/ 4.25

LENGUA

slow cooked beef tongue / 4.25

TINGA POBLANA

shredded chicken and pork in chipotle sauce / 4.00

CHORIZO

spicy pork sausage / 3.50

CAMARÓN

grilled shrimp, topped with sliced avocado, pico de Gallo, chipotle mayo/ 4.50

PULPO

grilled octopus, topped with sliced avocado, pico de Gallo, chipotle aoli / 4.50

SALMON

grilled salmon, topped with sliced avocado, pico de Gallo, chipotle mayo / 4.50

NOPAL

grilled cactus/ 3.25

SAUTEED CAULIFLOWER

sautéed cauliflower garnished with cabbage, chipotle mayo / 4.00

MIXED ZUCCHINI / SPINACH

sautéed zucchini mix with spinach and corn guacamole / 4.00

TACOS ARE SERVED ON CORN TORTILLA. FLOUR TORTILLA IS AVAILABLE

UNO MÁS TACO TRIOS \$15

TACOS DE BIRRIA

braised brisket beef, chihuahua cheese, cilantro and onions, served with savory beef broth

LOS ARABES

grilled chicken, bacon & melted Oaxaca cheese

CAMPECHANOS

steak, white rice, chorizo, caramelized onions and avocado

YUCATECOS

grilled shrimp tacos, topped with fondue cheese, pico de gallo & poblano peppers

RIBEYE \$18

grilled ribeye, melted queso chihuahua, guacamole and caramelized onion

3911 GEORGIA AVE NW WASHINGTON DC 20011

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ENTREES

MOLCAJETE

grilled cactus, bell peppers, chicken, steak, chorizo, shrimp, queso chihuahua, smoked green sauce towered over a molcajete dish with rice and beans . serves 2. / **65.00**

CHILAQUILES VERDE

tossed tortilla chips in green salsa, fried egg, queso cotija, crema fresca & whole black beans, onion / **12.00**

PESCADO A LA VERUCRUZANA

pan-seared rockfish, veracruz style tomato sauce with capers and olives served with white rice/ **28.00**

COSTILLAS CAMPESINAS

beef short rib, pork short rib, citrus juices, soy sauce served with serrano, grilled cactus, corn tortilla salsa ranchera side rice & beans / **20.00**

CAMARONES A LA DIABLA

sautéed shrimp in garlic-chipotle sauce, corn tortillas garnished w/ cilantro side of white rice, side of house salad / **17.00**

POLLO ENCHILADO

adobo rubbed half chicken marinated in pasilla pepper, ancho pepper, homemade spices, choice of (2) sides / **22.00**

FAJITA MIXTA

seasoned chicken, beef, and shrimp medley sautéed bell peppers & onions served with rice and beans, (3) corn tortillas / **22.00**

POLLO CON MOLE

half baked chicken, puebla-style mole, garnished sesame seed, served w/ white rice and black beans./ **23.00**

SALMON POBLANO

8oz pan-seared salmon with creamy poblano pepper sauce, sautéed veggie mix and white rice / **20.00**

ENCHILADAS DE MOLE

shredded chicken, pork chorizo bits, white rice, black beans, onions, crema fresca, and queso cotija. garnished with sesame seeds/ **16.00**

ENCHILADAS SUIZAS

creamy tomatillo sauce stuffed with shrimp, poblano peppers, corn and chihuahua cheese served with white rice/ **18.00**

“PANCHE VILLA” RIBEYE

12oz ribeye choice of (2) sides sautéed mix of onions and grilled cactus grilled to your liking/ **43.00**

TORTAS

TOASTED TELERA ROLL, LETTUCE, MAYO TOMATO, OAXACA CHEESE, REFRIED BEANS, AVOCADO PICKLED JALAPENOS

“EL CHAVO”

grilled ham / **10.00**

“EL ÑOÑO”

stewed beef, refried beans, mayo, green sauce, chipotle sauce, avocado. served w/ fries / **14.00**

“DON RAMÓN”

protein of your choice, seafood +**2.00/**
13.00

SIDES

ARROZ & FRIJOLES

white rice and black beans/ **7.00**

ARROZ

white rice / **4.00**

FRIJOLES

black beans / **4.00**

PLATANOS FRITOS

fried plantains served with sour cream/ **7.00**

FRIJOLES CHARROS

whole black beans with bacon, ham and spicy chorizo/ **10.00**

PAPAS FRITAS

hand cut potato fries/ **5.00**

BURRITOS \$14

choice of protein +**2.00** + whole black beans + rice + lettuce + queso cotija + Pico de Gallo + sour cream + salsa verde + add guac **\$1.25**

QUESADILLAS \$12

choice of protein +**2.00** + chihuahua cheese+ pico + sour cream + queso cotija

DRINKS

BOTTLED SODA / 4.00

MEXICAN COKE, JARRITO
MANDARINA, SPRITE, TOPO CHICO

CAFE DE OLLA / 4.00

AGUAS FRESCAS / 4.00

POSTRES

TRES LECHE

sponge cake filled with milk tríflecta, raspberry-pineapple marmalade/ **10.00**

FLAN

Mexican caramel creme brûlée/ **10.00**

CHURROS

cinnamon sugar dough pastry w/ cajeta filling / **10.00**

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