

Corazon at Castle Hill

Lunch Menu

Soups

Sopa de Elote ♥ ▽ Bowl - 5.95 Cup - 3.95
A creamy yet light soup made with roasted and pureed corn, onion, potato, cornmilk, and vegetable stock with just a touch of cream. Topped with chopped Hatch chiles and cotija cheese.


Posole Blanco - ♥ Bowl - 5.95 Cup - 3.95
A hearty soup made with green chiles, tomatillos, hominy, and roasted pork.
Garnished with shredded cabbage and escabeche onions.


Salads

House Salad - ▽ - ♥ 5.95
Mixed field greens dressed in smoked poblano-pecan vinaigrette, topped with jicama, beets, carrots, pasilla chiles, Sonoran pecans, cotija cheese, and a blue corn empanada.

Southwestern Caesar Salad - ♥ 8.95 Baby Caesar - ♥ 4.50
Romaine leaves tossed in a dressing made from garlic, smoked poblanos, anchovies, balsamic vinegar, and garlic infused oil. Salad topped with homemade croutons and parmesan cheese.

To salads, add: 6 oz. Grilled Chicken - ♥ 3.00 5 Grilled Shrimp - ♥ 6.00 cup of soup 3.00
Crab Cake - 6.00 7 oz. Salmon Fillet 8.00 Tuna Tartare 5.00

 Interior Mexican Grilled Chicken Salad - ♥ 11.95
Grilled chicken served on mixed field greens with a fresh green chile-lime dressing, then topped with black bean relish, guacamole, queso fresco, fried empanadas, and fried tortilla strips.

 Spicy "Hacked" Chicken Salad - ♥ 11.95
Spicy "hacked" chicken breast served over field greens and napa cabbage with a corn relish, candied walnuts, sesame-ginger dressing, and fried empanadas. (Dressing contains soy sauce).

Grilled Salmon on Arugula Salad - ♥ 13.95
A grilled Salmon filet served over arugula with a basil-mustard vinaigrette. Finished with a smoked tomato aioli, toasted slivered almonds, marinated ancho chiles, and corn pudding.

Tofu may be substituted on any salad! - ▽

Casual Plates

Fish Tacos - 9.95
8 oz. of whitefish, lightly dredged in seasoned blue cornmeal and fried. Served on flour tortillas with orange, mango, & citrus coleslaw, and avocado tartar sauce. Includes a small spring mix salad topped with pico de gallo, queso fresco, and a light dressing of poblano-pecan vinaigrette.
Substitute corn tortillas for gluten free option. - ♥

Chicken Burrito - 8.95
Seasoned and grilled chicken breast, diced and filled in an oversized flour tortilla along with Spanish rice, refried beans, guacamole, spring mix, and chipotle aioli. Served with a spring salad mix tossed in a poblano-pecan vinaigrette topped with pico de gallo and cotija cheese.

Al Pastor - ♥ 10.95
Chile-lime seared pork with pineapple, onion, and cilantro. Garnished with rice and beans, sour cream, pico de gallo, guacamole, and a choice of flour or corn tortillas.

SYMBOLS DENOTE:

 - Spicy Hot! ▽ - Vegetarian ♥ - Gluten Free (w/out empanadas, croutons or flour tortilla)!

FEB AM

Lunch Menu

Entrees

Roasted Pork Tenderloin with a Hatch Chile Sauce ♥ \$12.95

8 oz. of Co-op farm raised pork tenderloin, roasted and served with a New Mexico hatch chile and tomatillo sauce and drizzled with a tamarind puree. Garnished with a black bean and corn relish and accompanied by mashed potatoes and sautéed vegetables.

Beef Carne Asada - ♥ 12.95

Chile, cumin, and garlic marinated inside skirt steak from Yoakum County, Tx., grilled and topped with a smoked tomato aioli and salsa fresca. Accompanied by mashed potatoes and a small marinated nopalitos salad.

Yucatecan Style Seared Fish ♥ 10.95

A Yucatecan herb seasoned 7 oz. filet of whitefish, pan sautéed and served on a tuft of fresh spring mix drizzled with an achiote infused aioli with a cucumber and red onion relish. Served with mashed potatoes and sautéed vegetables.

Smoked Chicken Corncakes 10.95

Two Griddled corncakes filled with smoked chicken and a sauté of red and yellow bell pepper on a bed of toasted chile herb sauce. Topped with a Mexican crema espesa and toasted sesame seeds.

Chicken Milanese 9.95

A panko crusted pan-seared boneless chicken breast topped with avocado puree and crema espesa. Served with mashed potatoes and sautéed vegetables.

Potato-Corn Sope with Wild Mushrooms in Chile Verde Sauce ▽ ♥ 9.95

A sope of potato and cornmeal topped with roasted corn custard, and sautéed wild mushrooms. Finished with mild green chile sauce, tamarind glaze, crema espesa, and queso fresco.

***Add 3 marinated and grilled shrimp -** 4.00

Add a baby Caesar to any entrée for - 2.50 - Add a small House salad for - 2.95

Enchiladas

Chicken Enchiladas Mole Negro - ♥ 12.95

Two enchiladas filled with slow roasted chicken, jack cheese and cilantro. Covered with a Oaxacan black mole made from pasilla, ancho, and guajillo chiles, bananas, raisins, almonds, and pumpkin seeds. Topped with crema espesa and grilled onions. Includes sides of rice and beans.

Half order - (1 enchilada, rice & beans) - 9.95

Chicken Enchiladas Suizas - 11.95

Two enchiladas filled with achiote-lime roasted chicken, cilantro, and jack cheese, then served in a sauce made from swiss cheese and sour cream. These are topped with ancho chile adobo and charred poblano salsa fresca. Includes sides of rice and beans.

Half Order - (1 Enchilada, Rice & Beans) - 8.95

Shrimp Enchiladas - ♥ 14.95

Two enchiladas filled with sautéed shrimp, green onions, and cheeses, then topped with a verde sauce made from tomatillos, charred poblanos, white wine, garlic, and fennel. Finished with chipotle chile puree, guacamole, and pico de gallo relish. Includes sides of rice and beans.

Half Order - (1 Enchilada, Rice & Beans) - 10.95

Vegetable Chile Relleno - ♥ - ▽ 11.95

Poblano pepper stuffed full with mayacoba beans, roasted corn and potatoes, grilled onions, and Jack and Swiss cheeses. Served on a bed of toasted chile-herb sauce made from roasted guajillo, pasilla, and ancho chiles, Mexican oregano, and thyme. Topped with Mexican crema espesa and served with sweet corn pudding.

Michael Taddeo - Executive Chef
18% gratuity will be added for 5 or more

a three dollar charge will be added for split plates
which includes extra sides and sauce.