



CHANTICO

APPETIZERS

Tuna Crudo

Yellowfin Tuna, Serrano, Strawberry
Chili Oil, Peanuts, Red Onion, Maji Sauce
gf df / 24

Charred Sweet Potato

Pumpkin Seed Dip, Avocado,
Arugula, Radish
vg gf / 14

Sikil Pak Salad

Baby Gems, Roasted Pepita Dip, Jicama
Cucumber, Tomato, Chilis, Sesame,
Agave-Lime Dressing
vg gf / 17

Traditional Guacamole

Jalapeño, Tomato, Red Onion, Lime Juice
Peanuts, Sesame Seed, Chili Oil
gf vg / 12

Melted Queso Blanca

Green Chilies **v gf / 15** + House Chorizo **+3**

Chantico Loco Nachos

gf / 16
+ Chicken + Red Chili Beef + Cauliflower **+4**



Roasted Bone Marrow

Pumpkin Seed Crunch, Lime, Onions
Tortillas, Mezcal-Pasilla Salsa
gf df / 18

Spicy Halibut Ceviche*

Red Aguachili, Cucumber, Pineapple
Coconut, Red Onion, Cilantro, Chili Meco
df gf / 21

Organic Beets

Local Citrus, Salsa Macha, Mint
Peanuts, Queso Fresco
v gf / 14

Chantico Sweet Potato-Coconut Soup

Roasted Peanuts, Sesame, Chilies
vg gf / 14

Grilled Whole Wings

Habanero, Sesame, Lime
Red Onion, Cilantro
❖ Very Spicy ❖
gf / 17

Posole Verde

Green Chile Pork, Chicharron, Cabbage,
Blue Corn Hominy, Avocado Tostada,
Grilled Lime
gf / 18



LARGE PLATES

Mesquite Ribeye Agua Chili

Crispy Potatoes, Grilled Onions
Avocado Salad, Chili Crunch, Organic Tortillas
df / 60

Mesquite Grilled Achiote Chicken

Black Beans, Scallion-Cilantro Rice, Guacamole,
Sour Cream, Limes, Organic Tortillas
gf / 29

Grilled Tiger Shrimp

Sweet Potato, Coconut Rice, Salsa Macha,
Peanuts, Cilantro
gf df / 32

Cochinita Pibil

Banana Leaf Pork Shank, Garlic Rice, Black Beans,
Pickled Vegetables, Habanero Salsa, Tortillas
gf / 33

Carne Adobada

Braised Beef, Guajillo Chile, Tortillas,
Avocado, Cilantro, Sliced Onion
df / 27

Costillas De Rez

Beef Ribs, Charro Beans, Cactus, Onions,
Cilantro, Chilies, Grilled Tortilla
29

Chili Relleno

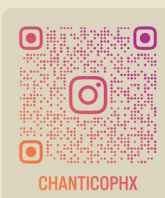
Spicy Shrimp, Oaxaca Cheese, Corn,
Guajillo Sauce, Cilantro Rice
gf / 28

Pasilla Crusted Salmon

Roasted Plantains, Coconut Rice
Cabbage, Green Chili Beurre Blanc
gf / 35



Saturday & Sunday Brunch 10am to 3:30pm



CHANTICOPHX

gf - Gluten Free / **v** - Vegetarian / **vg** - Vegan / **df** - Dairy Free * THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

TACO PLATES

Chicharron

Crispy Pork Belly, Guacamole, Salsa Negra

Tempura Avocado

Sweet Potato, Queso Fresco, Salsa Negra

Birria Quesa

Beef, Oaxaca Cheese, Consommé

Fish Taco

Avocado, Cabbage, Lime, Tomatillo Pico, Crema

Crispy Chicken

Cabbage, Queso Fresco, Crispy Tortilla

Crispy Beef

Cabbage, Oaxaca Cheese, Salsa Arbol

Spicy Shrimp

Oaxaca Cheese, Salsa, Crispy Tortilla

Two 19/ Three 24

Black Beans & Rice



FLAUTAS

Spicy Shrimp

Corn, Oaxaca Cheese, Cilantro

22

Pork Carnitas

Cheese, Scallion

19

Shredded Chicken Breast

Cheese, Scallion

19

Red , Green, or Dark Mole Sauce
Pico, Sour Cream & Guacamole
Black Beans & Rice



ENCHILADAS

Chicken Breast

Cheese, Scallion

gf / 18

Beef Brisket

Cheese, Onion

gf / 19

Oaxaca Cheese, Scallion

gf 17

Red Sauce, Green Sauce or Dark Mole
Black Beans & Rice



CHIMICHANGAS

Chicken Breast

Cheese, Scallions, Cilantro, Oaxaca Cheese

19

Green Chile Pork

Braised Pork, Green Chilis,
Oaxaca Cheese, Cilantro

21

Red Chile Beef

Braised Beef, Guajillo Chile,
Spicy Onions, Cilantro, Oaxaca Cheese

21

Red , Green, or Dark Mole Sauce
Pico, Sour Cream & Guacamole
Black Beans & Rice



SIDES

Green Chili Corn 8

Organic Corn Tortillas 6

Caramelized Plantains 7

Oaxaca Black Beans 4

Scallion-Cilantro Rice 4

Guacamole 5

Sour Cream 3



VEGAN SELECTIONS

Sikil Pak Salad

Baby Gems, Roasted Pepita Dip, Jicama
Cucumber, Tomato, Chilis, Sesame,
Agave-Lime Dressing

df gf / 17

Charred Sweet Potato

Pumpkin Seed Dip, Avocado,
Radish, Arugula

gf / 14

Melted Cauliflower Queso

Green Chilies, Corn, Vegan Cheese

gf / 16

Sweet Potato Enchiladas

Kale, Squash, Plant Based Cheese

gf / 17

Tempura Avocado

Sweet Potato, Pepita Crunch, Salsa Negra

19

Enchilada Burrito

Vegan Cheese, Pico, Rice, Black Beans,
Cilantro, Red, Green or Mole Sauce

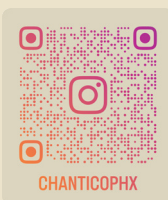
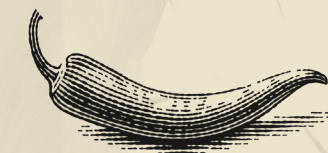
17

Vegan Chorizo & Potato Flautas

Sour Cream, Guacamole, Choice of Sauce

19

Oaxacan Black Beans & Rice,
Plant Based Sauces: Red Chili,
Green Chili or Mole Negro
Black Beans & Rice



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