

PLAYA

415-384-8871 www.playamv.com

ENSALADAS

Caesar Salad | 11 *

Romaine, Cucumber, Epazote, Spiced Crostinis, Parmesan

Summer Salad | 14

Gem Lettuce, Spring Mix, Watermelon Radish, Asparagus, Panela Cheese, Tomatillo Vinaigrette

Chopped Salad | 15

Romaine, Bacon, Snap Peas, Roasted Corn, Cranberry Beans, Avocado, Pico de Gallo, Poblano-Cotija Dressing

TACOS

Two Tacos per Order. No Mix and Match.

Grilled Mahi Mahi | 14

Guajillo-Citrus Marinade, Avocado- Crema, Chile de Arbol Salsa, Mexi-Slaw, Cilantro

Pollo Asado | 14

Chicken Breast, Achiote-Citrus Marinade, Black Bean Puree, Mexi-Slaw, Pico de Gallo, Crema Fresca, Cotija Cheese, Cilantro

Al Pastor | 14

Spit Roasted Pork, Achiote-Adobo Marinade, Grilled Pineapple Salsa, Caramelized Yellow Onion, Roasted Chile Güero, Cilantro

Carnitas | 14

Tomatillo-Avocado Salsa Verde, Escabeche Veggies, Cilantro

Carne Asada | 14 *

Marinated Skirt Steak, Roasted Cipollini Onion, Tomatillo Salsa Cruda, Cilantro

"Peques" - for the Kids

Fiesta Box | 10

Choose Chicken or Carnitas, Cilantro Rice, Black Beans, 2 Tortillas, House-made Chocolate Chip Cookie

Kids Taco | 7

Grilled Mahi Mahi or Grilled Steak. Served with Black Beans & Rice

Cheese Quesadilla | 6

Served with Black Beans & Cilantro Rice

Guarniciones | 6

Black Beans

Rice

Grilled Asparagus

Hand-Made Tortillas (4) | \$2.5

FOR YOUR SAFETY AND THAT OF THE STAFF, FACE COVERINGS ARE REQUIRED WHEN VENTURING FROM YOUR TABLE AND/OR WALKING THROUGH THE RESTAURANT.

A 3% Fee to Offset Employee Cost of Living & Medical Benefits Has Been Added. Corkage: \$25 Per 750 ml Bottle, Limit 2

*Contains Raw or Under-cooked Ingredients **Consuming Rare & Under-cooked Food May Result In a Possible Food Borne Illness(State Mandated Statement)

ANTOJITOS

House-made Chips and Salsas | 5

Roasted Tomato, Tomatillo Salsa Verde, Habanero

Guacamole | 11

Garlic, Onion, Serrano, Epazote, Tomato, Lime, Cilantro

Elote Loco* | 7

Butter, Lime, Chipotle Aioli, Cotija Cheese, Chile de Arbol, Cilantro

Tostadas | 12

Black Bean Puree, Summer Squash, Corn, Panela Cheese, Guajillo-Tomatillo Salsa, Cotija Cheese, Cilantro

Fresh Catch Ceviche* | 16

Local Halibut, Citrus Marinade, Tomatillo, Serrano, Cucumber, Snap Peas, Watermelon Radish, Red Onion, Avocado, Cilantro

Shrimp ceviche* | 16

Shrimp, Coconut Milk, Lime, Cucumber, Cascabel Chile, Fennel, Red Jalapeno, Flambeau Radish, Pickled Red Onion, Cilantro

Tortilla Soup | 11

Pulled Chicken, Roasted Vegetables, Crema Fresca, Cotija Cheese, Green Onion, Cotija Cheese, Crispy Tortilla Strips, Cilantro

Tacos Dorados | 12

Yukon Gold Potato, Sweet Potato, House-Made Chorizo Verde, Mexi-Slaw, Salsa Verde, Crema Fresca, Cotija Cheese, Cilantro

Queso Fundido | 11

House-made Chorizo Verde, Oaxaca & Monterey Cheese, Roasted Poblano Pepper, Cilantro

Quesadilla | 14

Carnitas, Salsa Verde, Three-Cheese Blend, Pico de Gallo, Crema Fresca, Hand-made Corn Tortilla

Platillos

Enchiladas | 19

Spit-Roasted Chicken, Mole Negro, Crema Fresca, Cotija Cheese, Crispy Plantain, Micro Green

Enchiladas | 21

Shrimp, Summer Squash, Onion, Three-Cheese Blend, Faba Bean Salsa Verde, Crema Fresca, Cotija Cheese, Pickled Red Onion, Watermelon Radish, Tomatillo, Cilantro

Spit-Roasted Chicken Half 25 | Whole 35

Guajillo-Morita Adobo, Marbled Potatoes, Roasted-Sweet Peppers & Carrots. House-made Tortillas

Carnitas | 22

Chef's Special Recipe, Avocado-Tomatillo Salsa, Cilantro Rice, Black Beans, Pico de Gallo, Hand Made Tortillas

Mesquite Grilled Ribeye* | 35

Grilled Asparagus, Marbled Potatoes, Toasted Pistachio Salsa Cruda

Dessert | 6

Churros

Coconut Flan

Tequi-lime Pie

DUE TO THE REDUCED CAPACITY & SO WE MAY ACCOMMODATE EVERYONE, PLEASE OBSERVE A 1.5 HOUR TIME LIMIT WHEN DINING.