

ODETTE'S

ENTRADAS

Totopos with Odette's Salsa Verde & Salsa Roja \$9

House-made tortilla chips served with our signature salsa verde and salsa roja.

Guacamole 7\$

Avocado, cilantro, lemon.

Corn Esquites \$9

Corn off the cob, avocado, tomato, crispy corn topped with burnt scallion & feta crema.

Crispy Patatas \$7

Drizzled with salsa macha.

Catch of the day Ceviche with Totopos \$24

Fresh fish dressed in a lime-guajillo dressing, served with avocado, cilantro, and green and red peppers.

Octopus Aguachile \$20

Octopus cooked à l'étouffée, served with sliced cucumber, lime, Indian onions, in a lime-chile aguachile of octopus broth, finished with our house-made salsa macha.

ENSALADAS

Chicken Kale Quesadilla Salad \$12

Grilled chicken, kale, romaine lettuce, cheese, totopos, lemon yogurt dressing.

Baja Fish Salad \$16

Lime-dressed curtido (a mix of cabbage and carrots), sea bream cooked en papillote, sliced avocado, toasted breadcrumbs, and dollops of jalapeño-lime crema.

Green Salad \$9

Baby romaine, cherry tomatoes, avocado, cucumber, mint leaves, and coriander leaves, dressed with lime and olive oil.

QUESADILLAS

Brisket \$13

Grilled tortilla filled with slow-cooked beef brisket and Odette's cheese mix.

Chipotle Pollo Pibil \$12

Grilled tortilla filled with slow cooked chicken in homemade chipotle adobo sauce and odette's cheese mix.

Spinach and Dandelion \$10

Grilled tortilla filled with seasoned dandelion greens and spinach and cheese mix.

TACOS

Wood Fired Asadas

Pollo Asado \$12

Grilled chicken topped with homemade chipotle crema, avocado, lettuce, pico and pickled jalapeno.

Pescado Asado \$12

Grilled fish topped with lime chipotle crema on bed on grilled romaine and scallion.

Camarones Asado \$14

Marinated grilled shrimp, onion crema, salsa verde, pickled onion, cilantro.

Al Pastor \$12

Mexico city-style marinated pork cooked on the trompo with pineapple.

Beef Quesabirria \$12

Slow cooked brisket in a stew of Mexican chilis, melted cheese.

Baja Crispy Fish \$12

Battered fresh fish topped with Ancho Crema and Odette's slaw.

Cauliflower Taco \$8

Baked cauliflower in Odette's spice mix, yogurt sauce, pico.

POSTRES

Churros \$12

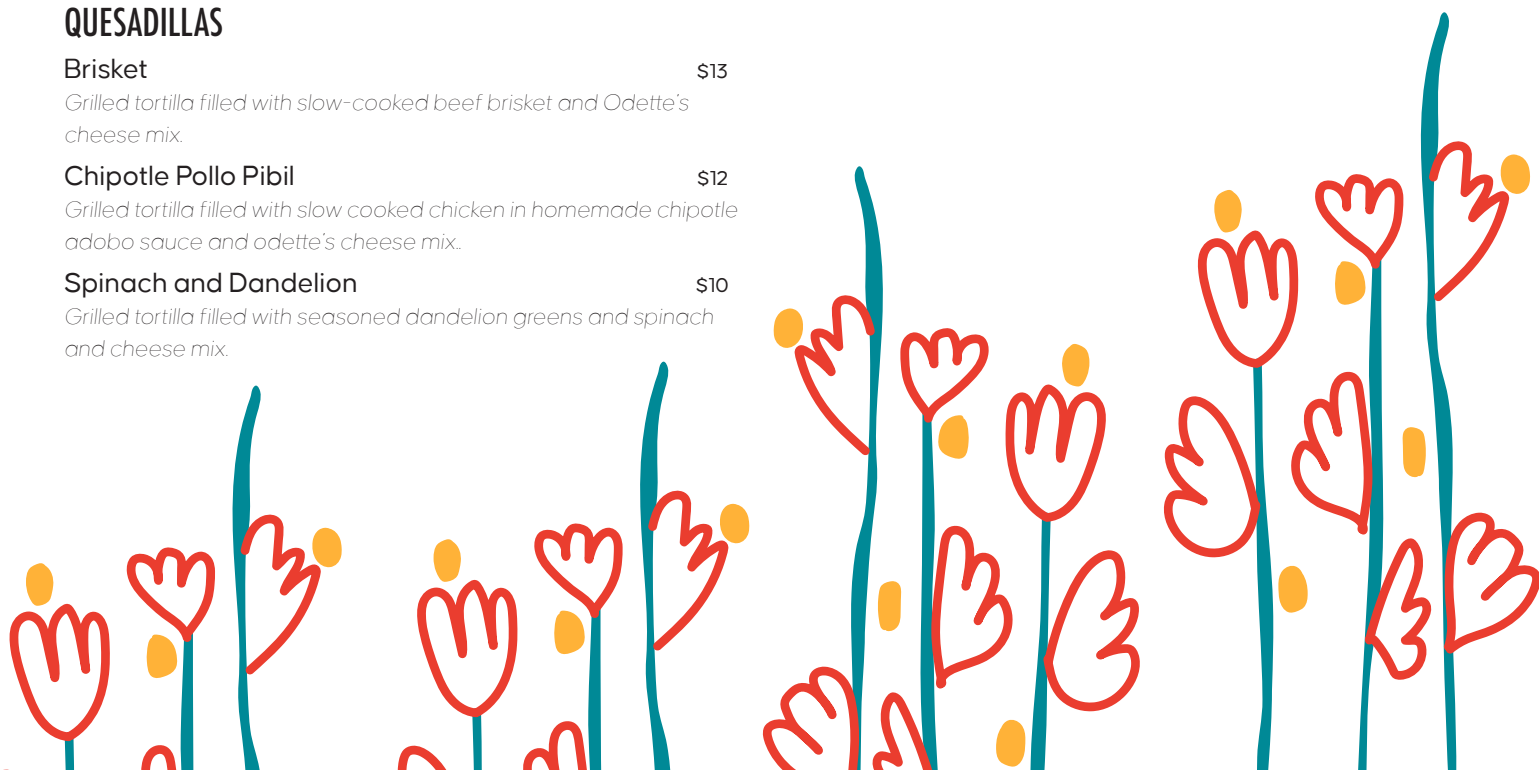
Served with chocolate sauce and Mexican caramel.

Flan Mexicano \$9

A Mexican take on the classic crème caramel.

Mango Sorbet \$9

Topped with Mexican chiles mix.



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MEXICAN TAQUERIA