

DINNER MENU

Chips and starters for the table

! Four Salsa flight with chips - 12

Burnt habanero cream salsa, fresh tomatillo salsa, warm chocolate mole salsa, fresh pico de gallo salsa Individually - 4

Made to order Guacamole - 10

Smashed Haas avocado, shallot, seeded tomato, serrano, lemon, cilantro, pomegranate seeds

Spicy cucumber slices - 6

Fresh lime juice, chili salt

Ceviche - 16

Pacific cod, pineapple, mango, lime

Queso fundido with shrimp - 16

Cheese, shrimp, charred masa

Soups and salads

Vegan menudo - 10

Tofu, tempeh, guajillo broth, onion, avocado

Chicken pozole - 12

Guajillo broth, hominy, onions, cabbage, radish

Spinach salad - 11

Avocado, cotija cheese, oil and vinegar

Tijuana caesar salad - 12

Romaine, pepitas, cotija cheese, radish

Kale Salad - 12

Kale, tomato, mixed seeds, pistachio dressing

Add a grilled item to any salad

Chicken 5, fish 6, shrimp 8, carne asada 8

Sides

Dirty beans and rice - 6

Pinto beans, rice, crema, cotija cheese

Bacon refried beans - 7

Refried beans, bacon, cheddar cheese

Echo park corn on the cob - 5

Cotija cheese, mayo, chili lime salt

Sauteed cactus and onions - 8

White wine, butter, cilantro

!! Zucchini and soyrizo quemado - 9

Young zucchini, soyrizo aciento, jalapeno, verdulagas, fresh epazote, lemon zest

Roasted squash - 8

Squash, dry chili, piloncillo

Side beans - 4

Pinto, refried, or black beans, cotija cheese

Spanish rice - 4

Tomato, onion, vegetable stock

Entree platters - served with tortillas, rice & beans or salad

Blasted half chicken (boneless) - 21

Onion cilantro slaw, apricot jalapeño glaze

Birria de res - 20

Shredded beef in a savory broth of mild chiles

Shrimp Flautas - 22

Pico de gallo, cotija cheese, guacamole

Oaxacan shrimp - 23

Pasilla chili, cream, white wine, shallots

!!! Shrimp diablo - 21

Arbol chili, tomato, garlic, very spicy

Chicken mole - 20

Poblano chili, chocolate, coffee

Coke carnitas - 19

NorCal pork shoulder, orange juice, coke, guacamole, sour cream

Carnitas "al pastor" - 20

NorCal pork shoulder, achiote paste, pineapple juice, guacamole, sour cream

Chili Relleno Bomba - 16 | 18

Cheese or carnitas chili relleno, ranchera sauce

Ensenada bacon wrapped shrimp - 24

Habanero, cream, shallots, lemon juice

Poached pacific cod - 22

Shrimp guajillo broth, tomatillo, pickled onions, grilled jalapeños

Arrachera style skirt steak - 26

Northern California grass fed skirt steak, tamarind adobo marinade, smashed avocado, lime

Enchiladas - 16 | 18 | 19 | 19

Red - new mexico chili, jack and cheddar cheese
Green - tomatillo, roasted chicken, jack cheese
Pumpkin - Kale, white chocolate mole, jack cheese
Vegan - tomatillo, soyrizo, zucchini, vegan cheese

Taco platters - Two tacos in a homemade corn tortilla served with a choice of rice & beans or salad

Sugar pumpkin flower soft tacos - 15

Sugar pumpkin flowers, onions, sumac, jack cheese

Pork belly tinga soft tacos - 13

Guajillo, arbol chili braised, carrots, cabbage

Baja style shrimp soft tacos - 16

Wild Mexican white shrimp, beer batter, lemon crema, cabbage, onions

Chicken "carnitas" soft tacos - 14

Crispy onions, cotija cheese, chili lime salt

Fish soft tacos - 16

Pacific cod, crema, cabbage, onions, chili salt

Mock ground beef & pickle tacos - 12

pickle chips, cheddar cheese

Ground beef & pickle tacos - 14

pickle chips, cheddar cheese

Mashed potato tacos - 12

Chipotle, Cheddar cheese, lettuce

Braised chicken tacos - 14

Jack cheese, lettuce, tomato

<http://www.malorestaurant.com>

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We love parties, ask your server for the

event manager's card.

Happy hour Tu - F 3pm -7pm

Monday - TACO NIGHT