KIELGOLLANEE

DINNER
COMIDA TRADICIONAL OAXAQUEÑA

kiegol.com

Monday - Friday 5pm to 10pm | Saturday & Sunday 10am to 10pm
<table>
<thead>
<tr>
<th>Botanas</th>
<th>Ensaladas</th>
<th>Tostadas</th>
<th>Tamales</th>
</tr>
</thead>
<tbody>
<tr>
<td>Guacamole</td>
<td>Ensalada de Nopales</td>
<td>Ceviche de Camarón</td>
<td>Oaxaqueños 6 each</td>
</tr>
<tr>
<td>Chapulines</td>
<td>Ensalada Oaxaqueña</td>
<td>Tinga</td>
<td>Pollo con Mole Rojo</td>
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<tr>
<td>Garnacha</td>
<td>Ensalada de Betabeles</td>
<td>Zapoteca</td>
<td>Puercos en Mole Verde</td>
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<tr>
<td>Hongos en Hojas de Plátano</td>
<td>Tacos (serving of 3)</td>
<td>Fried beans, coleslaw &amp; fresh cheese</td>
<td>Hongos</td>
</tr>
<tr>
<td>Tlacoyos de Frijoles</td>
<td>Queso Panela Frito</td>
<td>Fried cheese roasted pepper sauce &amp; coleslaw</td>
<td>1 each</td>
</tr>
<tr>
<td>Queso Panela Frito</td>
<td>3 tacos served with choice of arroz campesino or refried beans</td>
<td>Fried cheese roasted pepper sauce &amp; coleslaw &amp; fresh cheese</td>
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<tr>
<td>Tacos</td>
<td>Birria</td>
<td>Bistec a la Plancha</td>
<td>Oaxaqueños 6 each</td>
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<tr>
<td>3 tacos served with choice of arroz campesino or refried beans</td>
<td>shredded beef au jus with cilantro &amp; onion</td>
<td>marinated pork, onion, cilantro, radish, cabbage, red sauce &amp; fresh cheese</td>
<td>wrapped in a corn husk, jalapeños, onion, tomato &amp; cheese</td>
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<tr>
<td>3 tacos served with choice of arroz campesino or refried beans</td>
<td>Arrachera</td>
<td>skirt steak with onion &amp; cilantro</td>
<td>Oaxaqueños 6 each</td>
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<tr>
<td>3 tacos served with choice of arroz campesino or refried beans</td>
<td>Al Pastor</td>
<td>marinated pork, onion, cilantro, radish, cabbage, red sauce &amp; fresh cheese</td>
<td>wrapped in a corn husk, jalapeños, onion, tomato &amp; cheese</td>
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<tr>
<td>3 tacos served with choice of arroz campesino or refried beans</td>
<td>Vegetarianos</td>
<td>roasted mushrooms, zucchini, peppers, avocado, fresh cheese, onion &amp; lettuce</td>
<td>Oaxaqueños 6 each</td>
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<tr>
<td>3 tacos served with choice of arroz campesino or refried beans</td>
<td>12</td>
<td>13</td>
<td>Oaxaqueños 6 each</td>
</tr>
<tr>
<td>12</td>
<td>13</td>
<td>13</td>
<td>Oaxaqueños 6 each</td>
</tr>
</tbody>
</table>

One check per table please. We do not accept American Express. 18% automatic gratuity will be added to parties of 6 or more.
Tlayudas
10-inch handmade corn tortilla topped with black beans, cheese, cabbage, tomato, red onion, avocado & choice of meat or vegetables

**ARRACHERA** skirt steak  **17** | **CECINA** thinly sliced, spiced beef  **16** | **CHORIZO** mexican sausage  **15**

**CALABACITAS & HONGOS** zucchini & mushrooms  **14**

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**PLATOS FUERTES**
main dishes served with three hot tortillas

**CODORNIZ A LA PARILLA**
marinated grilled quail with plum sauce, grilled cactus, zucchini & onions
served with rice & refried beans  **20**

**GIJASADO DE CONEJO**
stewed rabbit with a homemade pale yellow color mole sauce, green beans, chayote – mexican squash, topped with salad  **21**

**CHULETAS DE PUERCO**
pork chops stuffed with achiote & onion, served with rice & black beans with purslane on the side  **20**

**BARBACOA DE BORREGO**
barbecued lamb shank with salad and ambigu
served with watercress, radish, red onions & lemon vinaigrette  **22**

**BACALAO BLANCO EN HOJAS DE PLÁTANO**
cod in plantain leaf with pumpkin seed sauce, cherry tomatoes, zucchini, cilantro & onion
served with rice  **22**

**GALLINITAS AL HORNO**
roasted cornish hen with dark semi-sweet mole sauce & sesame seeds
served with rice  **23**

**SOPA DEL MAR**
seafood soup with mussels, shrimp, squid, crab legs & vegetables
served with your choice of grilled baguette or tortillas  **21**

**ARRACHERA A LA PARRILLA**
grilled skirt steak with mini-onions, jalapeños toreados & mole de huitlacoche
served white rice  **22**

**CAMARONES A LA DIABLA**
devedilled shrimp with guajillo & chipotle sauce
served with rice, salad & avocado  **22**

**CIELO, MAR & TIERRA**
grilled quail, tilapia, skirt steak, served with guisado de vegetales – red, yellow & green peppers, onions, green beans, tomatoes & rice  **25**

**ENCHILADAS DE POLLO**
3 corn tortillas in a skillet stuffed with chicken, topped with mole, oaxaca cheese, sour cream, guacamole & served with rice  **18**

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* MEAT COOK TO ORDER
AGUAS FRESCAS
all aguas frescas are homemade daily

HORCHATA 3.50 homemade sweet rice water 🍹
TAMARINDO 3.50 natural tamarind cooler
LIMONADA 3.50 fresh squeezed lemonade
CHILACAYOTA 4.25 squash cooler

CALIENTES hot

CHAMPURRADO 3.25 thick & creamy mexican hot chocolate 🍪
ATOLE DE ELOTE 3.25 sweet corn based creamy hot drink 🍳
CAFÉ 3 guatemalan coffee
TÉ 2.50 manzanilla chamomile
menta mint
verde green

REFRESCOS IMPORTADOS
imported bottled drinks

JARRITOS 2.50 choice of pineapple or tamarind
COCA-COLA MEXICANA 2.75
SANGRIA SEÑORIAL 2.75 grape soda
SIDRAL MUNDET 2.75 apple soda

FRÍAS cold

REFRESCOS 2 EA
Coca Cola • Diet Coke • Sprite
JUGO DE NARANJA 2.50 orange juice
JUGO DE MANZANA 2.50 apple juice

POSTRES
desserts

DULCE DE CHILACAYOTE 9 sweet squash with cinammon & piloncillo
FRUTA & CREMA 7 apples, raisins, pecans & honey
with oaxacan sour cream 🍰 🍭
TRES LECHEZ 9 homemade three-milks cake
flan topped with seasonal fresh fruit
& whipped cream 🍪 🍭
FLAN VAINILLA 6 homemade vanilla custard 🍰
PASTEL DE CALABAZA 8 zucchini cake, caramel sauce
& powdered sugar 🍪 🍭

SIDES

AMBIGÚ oaxacan mashed potatoes with peas & carrots 🌶 4
MOLE ROJO side of red mole sauce 🍳 6
GRILLED ONIONS | ARROZ CAMPESINO | FRIJOLES | 2 EACH

Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase
your risk of foodborne illness. Some items are spicy and/or may contain food allergens,
please look out for the designated symbols. Please inform us if a person in your party
has a food allergy before placing your order.