

THE FRONTERA EXPERIENCE: *AFRO-MESTIZO EDITION*

\$ 6 5 P / P

For nearly four decades, Frontera has been sharing the best of regional Mexican cooking with our guests on Clark Street. For the month of February, we are celebrating the third root of Mexico's culinary tradition. The African diaspora has left a delicious mark on the food of the Gulf coast, Oaxaca and Guerrero.



APPETIZERS (Family style)

GUACAMOLE & CHIPS

Mashed Michoacán avocados, tomato, serrano chile, cilantro, lime

FRONTERA CEVICHE

Pacific albacore, lime, tomato, olives, cilantro, green chile, on toastaditas

SOPECITOS RANCHEROS

Crispy little corn masa "boats," braised beef filling, roasted tomato-serrano sauce, avocado, fresco cheese

*TORTITAS DE YUCA

Golden yuca fritters, homemade fresco cheese filling, tomatillo-pork braise, fresh vegetable encurtido

ENCHILADA DE MOLE

Individual

Handmade corn tortilla, Amish country chicken (*caramelized onions*), homemade mole poblano (*27 ingredients*), crunchy garnishes

ENTREES

(Choose one)

MANTARAYA AL CILANTRO

New England skate cooked over the coals, brothy cilantro sauce (*guajillo, fish broth, cilantro, caramelized onions*), rustic mashed potatoes, grilled green beans

*POLLO CON FRIJOLE NEGROS Y PLÁTANOS

Smoky grilled half chicken (*red chile marinade*), Gulf-style white rice with sweet plantains, red chile-black bean sauce, herby epazote-masa dumplings (*chochoyotes*), crispy plantains

*CAMARONES AL MOJO DE AJO

Grilled Florida pink shrimp, buttery mojo de ajo (*slow-cooked garlic, chiltepín, lime, dried shrimp*), coconut rice, sliced avocado

*CHAMORRO EN GUASMOLE

Slow-cooked Gunthorp heritage pork shank, velvety guasmole (*toasted guaje seeds, guajillo chiles, garlic, black pepper*), moros y cristianos (*black beans and rice*)

CARNE ASADA BRAVA

Habanero-marinated Creekstone Black Angus flank steak, salsa huevona (*hand-crushed roasted tomatoes & jalapeños*), sweet corn tamales (*crema, fresco cheese*), sliced grilled knob onions

DESSERT

(Choose one)

*COCONUT HORCHATA CUATRO LECHEs CAKE

Tender cake infused with four milks (*whole, evaporated, condensed, coconut*), horchata sorbet with fresh ginger, toasted almond crumble, puffed rice

*FLAN DE CACAHUATE

Roasted peanut flan, chocolate caramel, Honey Manila mango, chocolate covered peanuts

HOMEMADE ICE CREAM

Mexican vanilla or Mexican chocolate ice cream with your choice of homemade cajeta (*goat milk caramel*) or bittersweet hot fudge

* Please note that for this menu, participation from the entire table is required

SUGGESTED WINE PAIRINGS

BUBBLES

NV Miguel Torres, “Estelado” **Brut Rosé**,
Maule Valley, Chile (País) **12**

NV Charpentier, “Tradition Brut”
Vallée de la Marne, **Champagne**, France **28**

Both are the perfect pairings for any of our
starters

WHITE

2023 August Kessler, “R,” **Riesling
Kabinett**, Rheingau, Germany **12**

The perfect pairing for **dorado** al tamarindo
and **camarones** al mojo de ajo

RED

2023 Aborigen, “*Incógnito*” Valle de
Guadalupe, B.C., Mexico (**Grenache,
Cabernet, Tempranillo**) **14**

The perfect pairing for **pollo** con frijoles y
plátanos and **chamorro** en guasmole

2021 Bodegas Juan Gil Estate, Red Blend,
Jumilla, Spain (**Cabernet, Monastrell,
Syrah**) **14**

The perfect pairing for **carne asada** brava &
enchilada de mole

2021 Foxglove, **Zinfandel**, Paso Robles,
California **13**

PORT

NV Dalva, 10-yr. **Tawny Port**,
Douro Valley, Portugal **16**

Perfect pairing for any of our **desserts**



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