



FLORA



chips & dip

Chips & Salsa 15
salsa verde, salsa roja, salsa matcha
add guacamole +5

Flora Guacamole 17
house chips
add raw vegetables +3

something light

Caldo de Pollo 17
shredded chicken, house-made chicken
broth, green chile, garbanzo beans,
carrots, onion, tortilla crisps, cilantro
served with jalapeño, lime, and a
house-made flour tortilla

Stuffed Poblano Pepper 26
Roasted poblano filled with our creamy
chipotle shrimp and avocado, pickled
red onion, topped with watermelon radish,
cilantro rice, served atop creamy verde sauce

for the table

Cocktail de Camarones 18
shrimp, mexican cocktail sauce,
avocado, tomatoes, cucumbers,
red onions, micro cilantro, served with
house-made tortilla chips

Queso Fundido 14
rajas poblanas, braised tomatillos,
corn tortilla, served with four corn tortillas
add chorizo +3

Roasted Chicken Nachos 17
queso, salsa verde, black beans, roasted
corn, pickled red onion, cilantro, lime crema

Cilantro Rice 7

Black Beans 6

tacos

All tacos are served à la carte on
corn tortillas. Orders of three come
accompanied with a side of rice
and beans.

Beef Birria Taco 7
adobo braised chuck, jack cheese,
lime, onion, cilantro, birria consommé
(3 for 20)

Grilled Baja Fish Taco 8
guacamole, cabbage, pickled red onions,
lime crema, cilantro

Shrimp Chipotle Taco 5
chopped shrimp, sautéed in our creamy
chipotle sauce, topped with pickled onion,
and cilantro

Carne Asada Taco 5
marinated flank steak, grilled, and topped
with guacamole, onion, and cilantro

Calabacita Taco 5
zucchini mixed with jalapeño, poblano,
and onion, sautéed with herb oil, topped
with queso fresco, and cilantro

Cochinita Pibil Taco 6
succulent achiote pork, salsa matcha,
queso fresco, pickled onion

Chicken Tinga Taco 5
chipotle stewed chicken, taki crumble,
chipotle crema, cilantro slaw

Carnitas Taco 5
confit pork, salsa verde, onions & cilantro

Chicken Mole Taco 5
roasted chicken, house mole, lime crema,
sesame seed, queso fresco

drinks

Soda 3
sprite, coke, diet coke, ginger ale, dr. pepper

Tamarind Soda 4

Iced Tea 3

signature enchiladas

Three rolled enchiladas served with
refried beans and cilantro rice.

Cheese Enchiladas 18
cheese, queso fresco, and crema
add chicken + 6

Chicken Mole Enchiladas 24
cooked in homemade mole sauce,
topped with sesame seeds,
queso fresco, and crema

Flora Shrimp Enchiladas 24
sautéed chipotle shrimp, creamy verde
sauce, crema, queso fresco

Cochinita Pibil Enchiladas 23
braised pork, in an achiote and citrus base,
pibil sauce, topped with crema, queso
fresco, pickled fresnos, and cilantro

Enchilada Combination
select any 2 18
select any 3 24

entrées

Served after 4pm
All entrées are served with
refried beans and cilantro rice.

Whole Grilled Pescado 39
made for one, but perfect to share
butterflied grilled branzino, half with
verde marinade, half with al pastor
sauce, avocado and tomato relish,
served with four corn tortillas,
and pickle medley

Roasted Half Chicken 29
organic chicken, sesame and guajillo
mole, red pickled onion, served with
corn tortillas

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

