

MONARCA



26400 KUYKENDAHL RD STE 100, THE WOODLANDS, TX 77375
 (832) 559-3855 MONARCAMODERN.MEXICAN

STARTERS

GUACAMOLE **18**
Avocado, red onion, jalapeño, cucumber, and a touch of lime.

*Add on: Chicharrón de ribeye +7 Shrimp +5
 Chicharrón prensado +5*

TOSTADA CHUTORO **15**

Corn tostada, bluefin tuna, avocado scales, polanco caviar and chives.

COSTILLAS DE IBERICO **29**
Iberico pork ribs seared in the joser, served with a chili adobo and barbecue sauce.

ESQUITES FUEGO **15**

Charred white corn with a touch of citrus cream and chili mayo.

AGUACHILE DE RIBEYE **27**

Josper seared ribeye with cucumber, cilantro, and leek salad, and our house black sauce blend.

BETABEL ROSTIZADO **22**

Beets slowly roasted with citrus, goat cheese dressing, arugula, toasted pumpkin seeds, and chili-dusted mango.

BURRATA **25**

Fresh burrata served over a sweet-and-sour garlic sauce, salsa macha, brussels sprouts, and toasted almonds.

FUNDIDO **18**

Fire roasted oaxaca and chihuahua cheese blend, corn tortillas.

Add on: House chorizo +3 Mushroom medley +3

Chicharrón prensado +3 Shrimp +4

QUESADILLA DE **15**

HUILTLACOCHE
Nixtamalized corn tortilla filled with sautéed huiltilacoche, onion, tomato, caribe chile, white and yellow corn, and a touch of Oaxaca cheese.

SOPA DE TOMATE **12**

Fire-roasted tomatoes with garlic, basil, and spices.

PAPAS ENCHILADAS **15**

Chile de árbol sauce, chives, charcoal fired filet.

FROM THE JOSPER

FILET MIGNON **42**
8 oz filet, au jus, horseradish aioli.

RIBEYE **59**
16 oz ribeye with rosemary.

ARRACHERA OUTSIDE **37**
10 oz outside skirt steak.

BRANZINO **48**
Whole branzino cooked in the joser, crispy skin and tender flesh. Finished with lemon, olive oil, and arugula, orange and fennel salad.

SALMON **33**
Thick-cut salmon with a perfect sear, on a bed of white corn esquites fuego.

HAMBURGUESA **31**
House-ground wagyu beef patty, fried egg, roasted onion, thick sliced iberico bacon, seared cheese.

SPECIALTIES

PULPO ZARANDEADO **35**
Tender grilled octopus with Nayarit style adobo, lightly spicy and smoky. Served over Galeana potatoes with guajillo adobo.

POLLO ASADO **39**
Half chicken marinated for 24 hours and slowly roasted. Golden skin, juicy meat, with a touch of tajin and lime.

CHAMORRO ADOBADO **52**
Pork shank slow-cooked until soft and caramelized, with yukon gold mashed potatoes. Covered in dried chili and spice adobo.

TACOS DE FILETE CON TUETANO **33**
Juicy fire roasted beef filet with roasted bone marrow, house-made tortillas, and charred red salsa.

GAONERAS **27**
Thin sliced ribeye with a cheese crust. Served with red jalapeño-garlic sauce, pickled red onion, cilantro, and crispy shallot.

SIDES

TRUFFLE FRIES 15	SHISHITO PEPPERS 15
ESPARRAGOS 15	TOREADOS 12
BROCCOLINI 15	MASHED POTATOES 15