

MONARCA



26400 KUYKENDAHL RD STE 100, THE WOODLANDS, TX 77375

(832) 559-3855 MONARCA.MODERN.MEXICAN

STARTERS

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

Add on: Chicharron de ribeye +7 Shrimp +5
Chicharron prensado +5

TOSTADA CHUTORO 15
Corn tostada, bluefin tuna, avocado scales, polanco caviar and chives.

COSTILLAS DE IBERICO 29
Ibérico pork ribs seared in the josper, 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 HUILTLACOCHÉ 15
Nixtamalized corn tortilla filled with sautéed huitlacoche, 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 8 oz filet, au jus, horseradish aioli. 42

RIBEYE 16 oz ribeye with rosemary. 59

ARRACHERA OUTSIDE 10 oz outside skirt steak. 37

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

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

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

SPECIALTIES

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

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

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

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

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

SIDES

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

THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

HOUSE FAVORITES