



MANCHAMANTELES

RESTAURANT

Bienvenidos

"Mole Manchamanteles" is pronounced as "mahn-chah-mahn-TEH-les" in Spanish. It is essentially one of Mexico's national dishes, known for its unique combination of sweet and savory flavors. The term translates to "tablecloth-Stainer" in English, alluding to its intense nature and potential to stain tablecloths due to its rich mixture of ingredients.

Chef Bahena prepared this mole using ingredients like chilies, tomatoes, plantains, pineapple, apples, raisins, peanuts, almonds, sesame seeds, and various spices. The blend of these ingredients results in a complex and flavorful sauce that balances spiciness, sweetness, and saltiness.

Traditionally served with meat, especially chicken, pork, or turkey. Chef Bahena is serving this with exotic meats such as duck, ostrich, capon, and pheasant. The Mole Manchamanteles is a representative dish of Mexican cuisine, showcasing the country's culinary richness and creativity. It's worth noting that there are regional variations of this dish, but they all share the distinctive feature of combining sweet and savory flavors.

"Cocina de Humo-al carbon or char coals" refers to the culinary technique of cooking and preserving food using smoke produced by the combustion of mesquite and oak in a wood-burning grill. This process imparts a unique flavor, aroma, and color to the food. The Aztec grill gives you three kinds of cooking heat: Radiant Heat, Conducted Heat & High-Velocity Hot Air. **Chef Geno** has been using this method of cooking since he was 4 years old grilling marshmallows and professionally when he joined the team at the acclaimed Frontera Grill back in 1987-89. And has a great respect for this type of wood-burning cooking that helped launch a New Era in Menu Innovation and Profit-Driven Menu Design. By Executive Chef Geno Bahena." **Buen Provecho!**

2009 N. Western Ave.
Chicago, IL 60647
Phone: 773 799-8148
Catering- Banquet Service.
www.manchamantelesrestaurant.com



SCAN ME TO
SEE PICTURES
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MENU

MANCHAMANTELES

ENTREMESES

- QUESO FUNDIDO**--mixture of artisan cheeses Chihuahua and Oaxaca cheeses with chorizo sausage, oregano, crispy chips, and salsa huevona. | 10
- "ENCHILADAS" POTOSINAS**--**Chile spiked turnovers**, corn-masa with spicy fresh cheese, sour cream, avocado and tangy red Chile salsa. (San Luís Potosí) | 12
- ESQUITES Y LANGOSTA**--**Fresh shucked corn esquires with Lobster**. flavored with epazote, crema, queso cotija, chile de arbol. | 13
- TAMAL OAXACAQUEÑO**--**Tamal** in the style of Puerto Escondido, Zipolite here they filmed the movie (“y Tu Mama También”) wrapped in banana leaves, filled with shredded pork in rich black mole. | 12
- SOPE SURTIDOS “XILONEN”** --**Corn masa boats** with a sampler of fillings: chicken in red mole, plantain with sour cream and queso fresco, black beans with homemade chorizo, and guacamole. | 12
- SALPICÓN DE SALMON**-- Stuffed **Jalapeños with smoked salmon**, potatoes, black bean sauce, garnished with cream, and cheese. (Pueblan specialty) | 14
- CHICHARRON DE RIBEYE**--**Crispy ribeye**, with two salsas, salsa huevona, y salsa de aguacate. | 17
- GUACAMOLE**--Hass avocados, fresh and chunky, served with tortilla chips. | 10
- SALSAS ROJA O VERDE**--chunky, red salsa, or green salsa with tortilla chips. | 5

SOUPS & SALADS & RAW BAR

- SOPA AZTECA**--**Tortilla soup** dark broth flavor with chile-pasilla, chicken, avocado, cheese, homemade crema, crispy tortilla strips. | 10
- ENSALADA LA REBANADA** --**Wedge Salad**, jalapeño, cilantro, avocado, bacon Lardons & Maytag bleu cheese. | 12
- ENSALADA CESAR***--**Caesar salad** with lime dressing, dry jack cheese, homemade crispy tortilla strips. | 12
- AYOMOLE SOUP**-- **pumpkin soup** with squash blossom, wood grilled corn, cream, guajillo sauce (Guerrero) | 12
- CEVICHE MANCHAMANTELES***--**Pacific Kampachi**, lime, tomatoes, Manzanillo olives, cilantro, avocado, orange, radishes, green chile Serrano. | 14
- TUNA TARTARE***--Yellowfin tuna has mild flavor, firm texture, and vibrant red color, onions, avocado, soy sauce, sesame oil and lime juice. black sesame seeds. | 16
- CÓCTEL CAMPECHANO***--Spicy Seafood Cóctel, Florida **pink shrimp**, **sea scallops** clamato salsa, jicama, cucumber, avocado, lime juice. Saltines. | 16
- AGUACHILE DE CAMARONES ROJOS***--**Pink Shrimp**, **Red Aguachiles**, piquin-guajillo peppers, red onion, cucumber; lime juice. | 14



**Mexican food varies from mild to spicy we always,
have spicy condiment for you to add if you wish.**

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***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ADVISE YOUR SERVER OF ANY SPECIFIC FOOD ALLERGIES.**

MANCHAMANTELES

HOUSE SPECIALTIES

- POLLO EN MOLE MANCHAMANTELES-- **ABF Chicken breast, In Mole Manchamanteles**, grilled pineapple, plantains, chorizo served with Yukon golds mashed Potatoes. Oaxacan specialty. | **20**
- DOBLADAS DE POLLO NEGRAS-- Just-made tortillas, **folded with chicken**, doused with **black mole**, cheese, cream served with classic Mexican rice. | **18**
- ENCHILADAS VEGETARIANAS SUIZAS-- **Veggie Enchiladas**, just made tortillas, with a medley of wild and woodland mushrooms, tomatillo sauce, cream, cheese. Served with herby white rice. | **19**
- CAZUELA DE VEGETALES ROSTIZADOS-- **Roasted Veggies Casserole** with roasted tomatillo sauce herby white rice garnished with queso fresco. | **16**
- PATO ENCHIPOTLADO –Culver smoked boneless **duck breast** in creamy chipotle sauce, served with Yukon Gold mashed potatoes. (Central) | **27**
- CHILE RELLENO** -- **Stuffed poblano** with Panela cheese roasted tomato-chile sauce; black beans and Mexican rice. (Central) (limited supply) | **17**
- COCHINITA PIBIL**--Pork shoulder marinated in achiote, baked slowly in banana leaves, topped with pickled onions. Black beans. & habanero sauce (Yucatán) | **24**
- CHILE EN NOGADA**-- Poblano Chile stuffed with pork shredded meat, fruits like apples, pears, peaches, and spices, topped with a walnut cream sauce, garnished with pomegranate seeds and parsley. Frisse salad. Central | **24**

STEAKS & SEAFOOD

- PRIME DEBONED RIB EYE 14OZ* | **70** PRIME BONELESS FILET 8oz* | **65**
- KANSAS CITY STRIP (16OZ) *| **70** SKIRT STEAK 10 * | **32**
- BORREGO EN MOLE NEGRO* --New Zealand **rack of lamb** in classic Oaxacan black mole (made with chilhuacle chiles and 28 other ingredients); served with mashed potatoes. **28**
- BARBACOA AI GUAJILLO --slow roasted **short Rib barbacoa** with chile guajillo served with roasted vegetables and mashed potatoes. | **28**
- CHULETA DE PUERCO*-- Grilled **Pork Chop** in classic green pumpkins-seed mole, served with red-skin potatoes and roasted vegetables. (Central) | **24**
- PUNTAS AL ALBAÑIL*-- **Beef Tenderloin Tips**, Bricklayer. Tomatoes, onions, bacon, serrano Peppers, served with refried black beans & cheese. Central. | **28**
- CARNE ASADA * -- charcoal-grilled, **beef skirt steak**, black beans, fried plantains, sour cream, guacamole. (Oaxaca) | **32**
- TOMAHAWK *-- Unique bone-in rib eye cut, grilled to your choice served with Yukon gold mashed potatoes and smoky pasilla salsa over mesquite. | **149**
- CAMARONES XANATH--fresh **Florida pink shrimp** thick cream, roasted garlic, slivered chile pasilla and aromatic Mexican vanilla accompanied by white rice. | **24**
- PESCADO VERACRUZANA-- **Veracruz style day-boat catch** in herby sauce of roasted tomatoes, capers, olives, and olive oil. Mexican rice. (Veracruz) | **26**
- MERLUZA EN MOLE VERDE-- Grilled **Chilean Sea Bass** with fresh Pipian, Green Mole, flavor with epazote. Roasted potatoes. (Central) | **45**
- CALLOS DE HACHA EN CREMA POBLANA*-- Garlic-marinated “**dry-pack**” **scallops** of homemade green, Poblano cream Sauce, Chile Poblano and cilantro; served with mashed potatoes-and-grilled zucchini. (Guerrero) | **28**

Executive Chef, Geno Bahena
Sous Chef, Rodolfo Neri
Sous Chef, Mario Torres
GM Manager, Daniel Albarran

MANCHAMANTELES

MARGARITAS & CANTINA

CERVEZA & MICHELADAS

	Glass	Pitcher
ESPECIAL MARGARITA Premium Jose Cuervo reposado tequila, grand marnier, orange cognac, fresh lime juice agave sweetener.	12	58
MEZCAL MARGARITA Smoked sombra Mezcal, Jose Cuervo reposado tequila, grand marnier, fresh lime juice agave sweetener	14	62
SKINNY MARGARITA Premium Jose Cuervo reposado tequila, grand marnier, orange cognac, fresh lime juice agave sweetener.	12	58
TRADITIONAL MARGARITA Premium Jose Cuervo Tequila, lemon and lime blend, triple sec	10	40
FRESH FRUIT MARGARITA Spicy-Fresa-Mango-Guava- Cucumber-Hibiscus-Pasion fruit	11	45
MARGARITA BULL DOG Your favorite margarita flavor and Modelo beer.	19	
PALOMA	10	48
SANGRIA ROJA	9	45
PIÑA COLADA	9	45
STRAWBERRY DAQUIRI	9	45
RANCH WATER	10	
CANTARITO TRADITIONAL Grapefruit and citrus soda cocktail with Tequila	12	
CAZUELITA Tequila, Mezcal, pineapple, citrus juices, with chopped fruit	20	
TEQUILA SUNRISE Tequila, grenadine, orange juice	9	
MOJITOS Cuban cocktail with rum and fresh mint leaves lime, strawberry, or guava flavor.	10	

WHITE WINE

	G	B
RIFF PINOT GRIGIO- ITALY	10	35
ALEXANDER VALLEY CHARDONAY CALIFORNIA	11	40
EL COTO ROSADO ROSE SPAIN	10	35
SEA PEARL SAUVIGNON BLANC NEW ZEALAND	11	40

ller lite, Corona, Dos XX, Pacifico, Tecate, Heineken, Negra Modelo, Modelo Special, Victoria.

BUCKET OF BEERS 28 30

DOMESTIC IMPORTED

MICHELADAS 10

SALVAVIDAS 13

Michelada with corona and 4 shrimp

LAS SIRENAS 18

Michelada with 1 Modelo and cocktail shrimp

SPECIAL OF THE DAY

MONDAY: Mojito (lime, Fresa, guava) 8

TUESDAY: House Margarita glass 8

lime, mango, strawberry. **Jose Cuervo Shoot** 5

WEDNESDAY: Lime Margarita Pitcher 30

Fruit margarita pitcher 40

THURSDAY: Michelada 8

Beer 5

Beer bucket (6 beers) 25

NON-ALCOHOLIC

COKE, DIET COKE, SPRITE 2.50

PIÑA COLADA 6

STRAWBERRY DAIQUIRI 6

JARRITOS 4

TOPOCHICO 4

AGUA RUSA 4

HORCHATA, JAMAICA, 4 6

TAMARINDO 9

LIME MARGARITA

RED WINE

	G	B
DE LOSCH PINOT NOIR- CAL	10	36
FRITZ CABERNET SAUVIGNON-CALIFORNIA	11	40
FAMILIA ZUCARDI MALBEC- ARGENTINA	12	44