JUST FRIED CHIPS

fried to order

Queso Blanco 6 G

warm cheese dip with onions, peppers, tomatoes

add chorizo 2

Salsa Trio 7 V, G

fire roasted tomato, pineapple-serrano, salsa verde

Guacamole 12 V, G

roasted garlic, red onion, barrel smoked salt

Black Bean Dip 6 V, G

coconut oil refried black beans, queso fresco, pico de gallo

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PLATOS PEQUENOS

small plates

Tostones 5 V

twice fried plantains, smoked jalapeño aioli

Huitlacoche Quesadilla 12 V

Mexican corn truffle, epazote

black beans, Oaxacan cheese, salsa verde

Blue Corn Empanadas 9

Chilean rock crab, green chilies and cream cheese

with pineapple-banana pepper hot sauce

Tamales 8 G

fresh ground masa

stuffed with barrel smoked pork, salsa verde

Chicken Chicharron 8

fried chicken thighs, crispy chicken skins,

chili escabeche, cilantro, lime

Green Plantain Empanadas 7 V, G

barbequed jack fruit, Yucatan sauce, cashew crema

Mussels 12

Tecate-steamed mussels, chorizo

arbol chilies, pico de gallo, grilled bread

Papas en la Latta 8 V

hand-cut fries with queso blanco, jalapeño and pico de gallo

add barrel smoked pork carnitas 4

Green Chili Mac’n’Cheese 8 V

fire roasted poblano peppers, pepitas, Oaxacan cheese

Shrimp Ceviche 12 G

sweet potato, red onion, rocoto chili, leche de tigre, canchita

Arepas 7 V, G

Venezuelan corn cake stuffed with guacamole and cheese

SIDES 4

black beans and rice papas fritas  
 cauliflower “Al Pastor” vegetables en escabeche

ENSALADAS Y SOPAS

salads and soups

Quinoa Croqueta 7 V

mixed greens, snow peas, green onions

carrots, tomatoes, creamy coconut-cashew dressing

Ensalada de la Casa 5 V, G

mixed greens, tomatoes, cucumbers

carrots, peppers, pepitas, agave-lime vinaigrette

Peruvian Chicken Soup 7 G

yellow potatoes, cilantro, onion, carrots, celery

Coconut-Lime Seafood Stew 16 G

shrimp, crab, mussels, salmon

TACOS

2 handmade street size corn tortillas

Adobo Chicken 7 G

red chili roasted chicken,

onions, cilantro, queso fresco

Steak Rajas de Poblano 8 G

grilled beef, pico de gallo

creamy fire roasted poblano chilies

Barrel Smoked Pork 7 G

pulled pork, honey-jalapeño salsa, queso fresco

Crispy Shrimp 8

smoked jalapeño aioli, shredded lettuce, chili escabeche

Cauliflower “Al Pastor” 6 V, G

achiote-sour orange marinated cauliflower,

pineapple, onions, cilantro, coconut-cashew crema

PLATOS PRINCIPALES

main dishes

Feijoada 14 G

Brazilian pork and black bean stew, crispy collards, rice

Salmon Escabeche 22 G   
pan seared Chilean salmon

pickled peppers, onions, rice, crispy plantains

Sugar Cane Shrimp 18 G

pineapple mojo, crispy sweet potato, black beans and rice

Rock Salt Chicken 15

red chili rubbed boneless skin-on breast

toasted cumin rice, coconut oil refried black beans, tostones

Lomo Saltado 24

Peruvian beef stir fry, red onions, bell peppers, rice

papas grandes, sesame, soy

Quinoa Chaufa 12 V

stir fried vegetables, quinoa, eggs, sesame seeds, soy sauce

add chicken 4 add shrimp 5

ABOUT OUR CORN

Corto Lima features homemade artisanal corn tortillas,

utilizing the ancient process of nixtamalization with corn

supplied by the Masienda company in Playa Vista, California.

Dried field corn is soaked and cooked in limewater.

The corn is then removed from heat and allowed to soak

and rest at room temperature for 24 hours.

Next, the corn is thoroughly, rinsed, handwashed and hulled. Then the corn goes into a special motorized corn mill

fitted with lava stones. The ground corn is hand mixed

with water to produce a dough.

This finished product is now referred to as masa, and is used in the production of tortillas and tamales.

BEVERAGES 3

Peruvian Shade Grown Coffee  
Hot Tea

Cold Brewed Hibiscus Tea

Jarritos Mexican Soda

Mexican Coke Bottle

Diet Coke

Sprite

San Pellegrino 4

Consuming raw or undercooked food

may increase your risk of foodborne illness,

especially if you have certain medical conditions.

**Please share any allergies with your server or manager so we may best accommodate your dietary restrictions.**

V = Vegetarian G = Gluten-Free

Chef/Owner Jonathan Lundy

Director of Operations/Owner TJ Cox

General Manager Chris Allan

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Corto Lima.com

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