

## Platillos de Huevos

(available until 4pm)

Huevos Rancheros 9  
two eggs, salsa verde, queso cotija,  
avocado, mexican rice, frijoles negros

Sopes Rancheros 10  
housemade sopes, frijoles olla, salsa  
verde, queso cotija, crema, avocado,  
cilantro lime rice

Huevos con Chorizo 10  
housemade chorizo, onions, tomatoes,  
mexican rice, frijoles negros

Chilaquiles de Mole 11  
crispy tortillas, mole poblano, eggs,  
mexican rice, frijoles negros  
(rojos or verdes available)

Huevos con Calabacitas 9  
three eggs, zucchini, onions, tomatoes,  
grilled corn, queso cotija, mexican rice,  
frijoles negros

Machaca con Huevos 12  
guajillo-spiced boneless short ribs, bell  
peppers, onions, tomatoes, mexican  
rice, frijoles negros

## Sides

Grilled Corn 5

Grilled Vegetables 5

Rajas Poblanas 5

Calabacitas 5

Chipotle Mashed Potatoes 4

Guacamole 4

Nopalitos 4

Cilantro Lime Rice 3

Mexican Rice 3

Frijoles Olla 3

Frijoles Negros 3

Escabeche 2

Habanero Salsa 1

## Postres

Pastel de Queso del Día 7

Capirotada (Bread Pudding) 7

Chef Blanca's Seasonal Flan 7

Ice Cream 6  
canela or horchata

# Yxta

cocina mexicana

Please notify us of any food allergies.

We charge an 18% gratuity on parties of six or more.

We will split a check a maximum of three ways.

601 s. central avenue  
los angeles, california 90021

213.596.5579

[www.yxta.net](http://www.yxta.net)

# to go

## hours

Mon-Wed 11:30am-9pm

Thurs-Fri 11:30am-10pm

Sat 5pm-10pm

## Antojitos

Guacamole 8

hass avocado, red onion, cilantro

Ceviche Tropical 12

citrus-marinated white fish, jicama, cucumber, mango, avocado

Empanadas 9

tinga de pollo/machaca/queso oaxaca, crema fresca, salsa brava

Sopes 8

chorizo/tinga de pollo/carnitas/pastor or calabacitas, cabbage, crema fresca, frijoles olla, queso cotija

Tostadas de Atún 12

sashimi-grade ahi tuna, fried cebollitas, chipotle lime cream, avocado

Rajas Poblanas 6

poblano peppers, corn, queso fresco, tortillas

Tacos Dorados de Papa 9

spicy mashed potatoes, cabbage, crema fresca, queso fresco

Taquitos de Camarón 12

mexican sweet shrimp, guacamole, salsa brava

Crispy Ground Beef Tacos 9

ground beef picadillo, lettuce, monterey jack, pico de gallo

## Caldos y Sopas 3 / 6

M – Albóndigas

T – Sopa de Fideo

W – Cocido de Res

Th – Crema de Calabaza

F – Albóndigas de Pescado

Sat – Crema de Elote

Everyday – Pozole 5 / 8

## Ensaladas

Ensalada de la Casa 7

organic greens, cherry tomatoes, onions, jicama, mushrooms, pepitas, chile ancho vinaigrette

Ensalada Cesar 9

romaine hearts, queso cotija, telera croutons, yxta caesar dressing (add chicken 4, steak 5 or salmon 5)

Ensalada de Pollo 12

organic greens, Shelton Farms chicken, carrots, tortilla strips, cilantro, strawberries, corn, avocado, habanero ranch dressing

Ensalada de Arrachera 14

spinach, radishes, marinated skirt steak, tomatoes, roasted red pepper dressing

Ensalada de Salmon o Atún 14

organic greens, salmon or seared tuna, avocado, red onions, mango, basil, agave nectar vinaigrette

**Tortas** (available until 4pm, served with house salad)

Pollo 12

Shelton Farms chicken, red leaf lettuce, avocado, red onion, jalapeño-jack

Carnitas 12

slow-cooked pork, red leaf lettuce, red onion, queso fresco, chipotle cream, avocado

Arrachera 13

marinated skirt steak, red leaf lettuce, avocado, red onion

Al Pastor 12

marinated pork, red leaf lettuce, red onion, queso fresco, chipotle cream, avocado

## Tacos

Tinga de Pollo 10

pulled chicken with chipotle, mexican rice, frijoles olla

Carnitas 12

slow-cooked pork, guacamole, onion-cilantro mix, mexican rice, frijoles olla

De Camarón 13

crispy shrimp, chipotle cream, jicama, savoy cabbage, cilantro lime rice, frijoles olla

Al Pastor 12

marinated pork, pineapple, red onions, cilantro, cilantro lime rice, frijoles negros

De Machaca 12

guajillo-spiced shredded beef, onion-cilantro mix, mexican rice, frijoles negros

Pescado 12

crispy white fish, savoy cabbage, avocado cream, chipotle cream, cilantro lime rice, frijoles olla

Arrachera 13

marinated skirt steak, pickled red onion, guacamole, mexican rice, frijoles olla

Calabacitas 9

zucchini, grilled corn, tomatoes, queso cotija, mexican rice, frijoles olla

## Entradas Clásicas

Enchiladas Suizas o Rancheras 12

pulled chicken, tomatillo salsa (mild or spicy), crema fresca, cilantro lime rice, frijoles olla (add steak 3)

Enchiladas de Verduras 12

spinach, mushrooms, corn, yellow mole, crema fresca, cilantro lime rice, frijoles negros

Enchiladas de Res 13/14

guajillo-spiced boneless short ribs, crema fresca, mexican rice, frijoles olla

Enchiladas de Mole 13

pulled chicken, mole poblano, crema fresca, mexican rice, frijoles negros

Enchiladas de Camarón 16

mexican sweet shrimp, yellow mole, queso fresco, grilled vegetables, cilantro lime rice

Enchiladas de Salmon 15

grilled atlantic salmon, salsa de cuatro chiles, grilled vegetables, cilantro lime rice

Chile Relleno 12

(limited availability) chef's seasonal filling, mexican rice, nopalitos

Carnitas estilo Michoacan 14

Salmon Creek slow-cooked pork, guacamole, mexican rice, frijoles olla

Carne Asada 17

marinated skirt steak, guacamole, grilled vegetables, grilled corn

## Especialidades de la Casa (available after 4pm)

Calabacitas 12

mexican zucchini, tomatoes, grilled corn, crema fresca, queso cotija, mexican rice, frijoles olla

Carnitas estilo Michoacán 15

Salmon Creek slow-cooked pork, guacamole, mexican rice, frijoles olla

Pollo en Mole Poblano 16

Shelton Farms chicken, housemade mole poblano, mexican rice, frijoles negros

Salmon a la Parrilla 18

atlantic salmon, cilantro pesto, roasted red pepper sauce, grilled vegetables, cilantro lime rice

Chuleta de Puerco 20

en Chile Verde  
Salmon Creek pork chop, salsa verde, queso cotija, chipotle mash, grilled corn

Pollo con Rajas 16

Shelton Farms chicken, rajas poblanas, cilantro lime rice, frijoles olla

Plato de Verduras 12

grilled vegetables, corn, cilantro lime rice, rajas poblanas

Pollo al Pastor 16

Shelton Farms chicken, cilantro lime rice, rajas poblanas

Arrachera 20

marinated skirt steak, mole cheese enchilada, chipotle mash, calabacitas

Camarones al Ajillo 21

mexican sweet shrimp, mojo de ajo, cilantro lime rice, rajas poblanas

Chuleta de Puerco 21

en Mole Poblano  
Salmon Creek pork chop, frijoles negros, rajas poblanas

Pescado del Día mkt

today's fresh catch

Camarones en Salsa

de Cuatro Chiles 21  
mexican sweet shrimp, cilantro lime rice, rajas poblanas