

Minero

CELIAC MENU

Queso Fundido 10

roasted poblano, chorizo, handmade tortillas

Queso Ranchero with refried beans 7

add chorizo 1

Charcoal Grilled Chicken Wings 12

doused with Valentina

Chips and Guacamole 'Market price'

Chips and Salsas 6

verde, benne, arbol

Chopped Salad 12

tomato, radish, queso fresco, cucumber, chickpeas, onion, avocado, and crispy tortillas

choice of pasilla-buttermilk ranch or avocado vinaigrette dressing

add charcoaled chicken, grilled shrimp, or grilled steak 4 each

TACOS

Fried Catfish 4.75

pickled green tomato tartar,
cabbage, red onion

Roasted Shrimp 5.5

cucumber-jicama slaw, salsa morita

Grilled Steak 5

heirloom peppers, pickled vegetables,
queso fresco, garlic armarillo

Charcoal Grilled Chicken 4.75

unripe mango, cotija, lime pickled
red onion, pasilla de Oaxaca

Grilled Cauliflower 4.5

salsa macha, red onion, cotija

Pork Carnitas 4.5

confit, jowl, chicharron,
salsa verde, chilmole

MINERO PLATTERS

all served with avocado, warm tortillas, hoppin' john

Charcoal Grilled Steak 16

pulla salsa, roasted mushrooms and onions, queso fresco

Charcoal Grilled Shrimp 16

chimichurri, radish-nopales salsa

Pork Carnitas 15

salsa verde cocida, spicy pepitas

SIDES 3.5

Carolina Gold arroz rojo

Rancho Gordo heirloom beans
refried beans

Please note that these menu items will have separate preparations, however

all spices used are manufactured in facilities that process flour*

Minero

THE NAME

Named after the Spanish word for “miner,” Minero represents the storied history of the taco, which supposes that Mexican silver miners named the dish in the 18th century. The word “taco” referred to the dynamite miners used to excavate the ore in the mines, which was made of pieces of paper wrapped around gunpowder and inserted into the holes carved in the rock face.

THE TORTILLA

The Minero team tasted over 40 varieties of corn before choosing their three favorites from three different producers: Masienda, Geechie Boy Mill, and Anson Mills. Using a traditional nixtamalization process to make fresh masa every day, Minero grinds the corn in house, which results in a truly authentic corn tortilla.

One of the types of corn Minero uses comes from Masienda, a company operated by Jorge Gaviria. Masienda’s goal is to connect with small independent farmers in Mexico who are growing single origin landrace varieties of corn and import this corn to the United States. Minero uses a version of white bolita corn grown in the Michoacan region. By utilizing this amazing company and their unique products, we are able to create an incredibly delicious tortilla.

