

# The Mission

PAN AMERICAN CUISINE

# Dinner

315.475-7344



## MARKING THE WAY TO FREEDOM

**T**HE MISSION RESTAURANT evokes a magical, airy twilight somewhere in Latin America, but buried deep in the basement of the building is a cramped tunnel inscribed with an historic, Central New York magic of its own. This building, built in the 1840's and formerly the Syracuse Wesleyan Methodist Church, was also an important 19th century way-station on the Underground Railroad. The Church members of that time were active in abolitionist activities, publishing, and support for women's rights. Archeological research indicates that the tunnel, with its furnace, long shelf for sitting and resting, and its slight "jog" to prevent detection, was a refuge for fugitive slaves at a time when Syracuse represented the brink of freedom. The clay and dirt wall of this tunnel bore the human touch of those who had passed through this haven: several unique and striking faces, now preserved at the Onondaga Historical Association, were sculpted into the wall by different individuals over the course of several years. Now this bit of subterranean Syracuse history lingers on as part of the magic of the Mission Restaurant.

—Dolores Byrnes

# PAN-AMERICAN CUISINE

## Burritos

A flour tortilla with your choice of filling, salsa, and either vegetarian black beans or authentic refried beans, plus cheese. Served with side dishes of Spanish rice and cabbage salad.

**Any burrito can be "covered and smothered" by topping with red, green or mole sauce and melted cheese instead of salsa: \$1.00 extra**

## Tacos

2 corn tortillas either soft or fried stuffed with your choice of filling and salsa, topped with lettuce and queso blanco and served with your choice of vegetarian black beans or authentic refried beans and Spanish rice.

### Fillings

**For Burritos or Tacos: Choose one filling, one salsa, and black beans or refried beans.**

Pollo	Shredded, lightly seasoned poached chicken.	\$11.00
Puerco Pibil	Yucatan style shredded pork with achiote and orange.	\$11.00
Carne	Shredded beef cooked with tomatoes and green chilies.	\$11.00
Beans and cheese	Black beans or refried beans and queso blanco.	\$10.50
Vegetable	Zucchini, corn, roasted peppers, onions, black beans, spinach and cheese.	\$11.00

### Homemade Salsas

	<i>Salsa tasting menu; get a sampling of each of our salsas.</i>	\$2.00
Pico de Gallo	Fresh and chunky blend of tomatoes, onions, cilantro and jalapeños, mild heat.	
Roasted Tomato Chipotle	Smooth, smoky with a touch of roasted garlic. Medium heat.	
Tomatillo Serrano	Tangy green salsa with bits of blackened tomatillo. Bold heat.	
Papaya Habañero	A sweet and citrusy combination of tomatoes and papaya. Extra hot.	

Salsas and guacamole can be ordered to go.

## Enchiladas

*Oven baked corn tortillas dipped in a sauce, rolled around a filling, and topped with queso blanco. Served with a side of Spanish rice and vegetarian black beans or authentic refried beans.*

Tres Queso	Monterey Jack, Mexican cotija and queso blanco in tomatillo sauce.	\$11.25
Pollo	Chicken in tomatillo sauce.	\$11.25
Pollo Mole	Chicken in classic mole poblano sauce.	\$12.25
Carne Rojo	Shredded beef in a red chile sauce.	\$11.25

### Extras

Sour Crema \$0.50 Guacamole \$1.00 Extra Cheese \$1.00 Small extra salsa \$0.75  
Medium extra salsa \$1.50 Refill of Tostaditos and salsa: \$2.00

## Sides

<i>Arroz a la Español:</i> Spanish rice cooked with a sofrito of tomatoes, peppers and onions	\$2.50	<i>Frijoles negros:</i> Vegetarian black beans cooked whole with cumin, onion and epazote, topped with cotija cheese	\$2.75	<i>Tostones:</i> Fried green plantains with mojo	\$3.00
<i>Arroz blanco:</i> White rice	\$2.00	<i>Frijoles refritos:</i> Authentic refried pinto beans mashed with onions and garlic, topped with cotija cheese	\$2.75	<i>Maduros:</i> Fried sweet plantains with crema	\$3.00
Vegetable del dia	\$3.00	Guacamole: Fresh avocado dip with onion and cilantro	med. \$3.00 lg. \$5.00	Yuca Fries or Sweet Potato Fries	\$3.00

Having a party? We cater too!  
Give us a call for advice and an estimate: 475-7344.

## Sopas

Tortilla Soup	A rich blend of roasted tomatoes and pasilla chiles with pieces of chicken, garnished with avocado and cotija cheese.	\$5.00
<i>Sopa del dia:</i> Soup of the Day	Ask your server.	

# Ensaladas

## Salads

Caesar	Romaine lettuce, red chile croutons and Manchego cheese.	\$6.75
	Small Caesar salad	\$4.75
	Add slices of marinated, grilled chicken or flank steak: \$3. Add four shrimp: \$4.	
Side salad	Romaine lettuce, tomatoes, radishes, with Sherry vinaigrette and topped with Manchego cheese.	\$4.00

# Antojitos

## Appetizers

*Antojitos means "little whims." Order as a classic appetizer*

*or sample several with friends in the spirit of Spanish tapas*

Nachos*	Fresh-fried corn tortillas topped with a blend of Mexican cheeses, black beans, guacamole, crema and pico de gallo. Add chorizo sausage for \$2 extra.	Small \$5.00 Large \$8.00
Queso Fundido	A blend of melted Monterey Jack cheese and goat cheese with bits of roasted poblano peppers. Add spicy ground chorizo for \$1 extra.	\$6.00
Quesadilla	Cotija cheese-crusting flour tortilla filled with grilled Portobello mushrooms, spinach, goat cheese and Monterey jack. Served with rattlesnake salsa.	\$8.00
Ensalada*	Field greens with endives and oranges topped with grilled scallops, an orange-maple-chipotle vinaigrette and crisp bacon.	\$10.00
Calamar	Tender pieces of squid dredged in seasoned flour, fried to perfection and served with a lime, chile, and garlic aioli for dipping.	\$9.00
Tostada de Pollo*	Crisp corn tortilla topped with shredded chicken tinga, lettuce, cotija cheese, avocado, and chipotle crema.	\$7.00
Empanadas	Savory deep-fried pastry turnovers filled with a mixture of spicy ground chorizo sausage and potatoes. Served with tomatillo-avocado salsa.	\$7.00

# Platos Fuertes

## Entrees

*All entrees served with vegetable del dia.*

Fajitas de Tofu**	Grilled, lime-chipotle-soy marinated tofu, peppers and onions served with warm flour tortillas, guacamole, sour cream and pico de gallo. Accompanied by a side of corn-quinoa pilaf.	\$16.00
Pescado*	Filet of grouper lightly coated with black peppercorns, pan-roasted and topped with sweet fried plantains, sliced avocado and a lime-butter sauce. Served over garlicky, mashed yuca.	\$21.00
Mariscos*	Grilled, chile-dusted, jumbo, sea scallops served with a papaya-rosemary mojo and coconut rice.	\$22.00
Pato*	Port wine-marinated Moulard duck breast pan-seared and finished with an ancho chile-port wine reduction and dried cherry salsa. Served with a wild rice tamale.	\$19.00
Cochinita Pibil*	Traditional slow-roasted pork with flavors from the Yucatan. Served with pickled onions, roasted tomato-habanero salsa and a side of annatto rice.	\$19.00
Costillas de Carne*	Boneless beef short rib braised in Negro Modelo beer with chiles, roasted tomatoes and garlic. Served over chipotle-mashed potatoes with pan juices.	\$22.00

We reserve the right to add 18% gratuity to parties of 6 or more. There will be a \$2 charge to share a main dish.

\*indicates gluten-free \*\*you can substitute corn for flour tortillas

# Beverages

Hyman Smith Mexican Organic Fair Trade Coffee or decaf	\$1.25
Mexican hot chocolate	\$2.00
Tea/Tazo Herbal teas	\$2.00
Milk	\$1.25
Goya brand juices: Papaya, Guava, Mango, Passion Fruit, Pineapple, Peach	\$1.50
Sparkling Saratoga mineral water	\$3.00
Fresh-brew unsweetened iced tea, Mango iced tea, Pink lemonade—free refills	\$2.00
Sodas: Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Ginger-Ale, Dr. Pepper, club soda—free refills	\$2.00
Saranac (bottled): Orange Cream Soda, Diet Root Beer, and Root Beer	\$2.00

## Kid's Menu

*Children 10 and under.  
Adults will be charged lunch  
prices for kids' items.*

Quesadilla with cheese	\$4.95
Add chicken	\$1.00
1 chicken or beef taco	\$3.50
Side of white or Spanish rice	\$1.50
Side of corn or vegetable of the day	\$1.50
Fries (yuca or sweet potato)	\$2.00
PLATTER	
Cheese quesadilla, or beef or chicken taco with side of rice or fries and vegetable	\$6.95
Add chicken to quesadilla	\$1.00

## Glossary

**Adobo:** marinade or dry rub of chilies pickled with vinegar, spices and garlic

**Agridulce:** a sweet and sour sauce made from caramelized sugar with the addition of vinegar or citrus juice

**Amarillo chile:** a South American yellow chile pepper with a quite hot, fruity flavor often used in sauces and ceviches

**Borracho:** translated from Spanish, means “drunk” which refers to the beer used to cook and flavor beans or meat

**Cajeta:** caramel made with goat's milk

**Carnitas:** meat which is first braised slowly in fat then pulled apart and cooked again to give it a soft-crispy texture

**Ceviche:** Peruvian dish (usually seafood) that is “cooked” in the acidic juices of citrus fruit flavored with herbs, chiles and other ingredients

**Chipotle:** dried, smoked jalapeño

**Chorizo:** pork sausage with chilies, vinegar and spices

**Cilantro:** very aromatic herb, related to parsley

**Cotija cheese:** aged, crumbly Mexican cheese

**Guava:** subtropical fruit with sweet pink flesh

**Habañero:** fiery chile with an intense floral aroma and citrusy flavor

**Huitlacoche:** referred to as “Mexican truffle” because of its mushroom-like flavor, it's a natural fungus found on corn

**Jicama:** root vegetable, crisp and starchy

**Manchego (mahn-CHAY-goh):** traditional Spanish sheep's milk, semi-firm cheese: rich and mellow

**Merguez:** a lamb-based sausage used mainly in North African cuisine

**Molé:** complex sauce made from dried chiles, nuts, spices, and chocolate

**Pasilla:** a medium hot dried chile with an earthy flavor used mostly in sauces

**Passion fruit:** a sweet-tart fruit from South America with a taste similar to guava

**Pico de Gallo (PEE-koh-day GI-yoh):** fresh salsa made with tomatoes, peppers, onions and cilantro

**Plantain:** large, starchy member of the banana family; only eaten when cooked

**Romesco sauce:** originally from Catalonia, a sauce with nuts, bread, roasted peppers, tomatoes, garlic, vinegar, olive oil

**Queso blanco:** milky, meltable Mexican cheese

**Salpicon:** a salad composed of meat, seafood or vegetables

**Serrano:** medium-hot green chile

**Sofrito:** mix of sauteed vegetables; a base for many dishes

**Tamale:** masa dough with filling steamed inside corn husks or banana leaves

**Tomatillo:** small, green, slightly acidic, tomato-like vegetable

**Tostaditos:** fresh-fried corn chips

**Yuca:** starchy root vegetable similar to a potato