

The Mission

PAN AMERICAN CUISINE

475-7344

Lunch



MARKING THE WAY TO FREEDOM

THE 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

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

Customize your Taco or Burrito. Choose one filling and one salsa.

Pollo	Shredded, lightly seasoned poached chicken	\$6.95
Puerco Pibil	Yucatan style shredded pork with achiote and orange	\$6.95
Carne	Shredded beef cooked with tomatoes and green chilies	\$6.95
Beans and cheese	Black beans or refried beans and queso blanco	\$6.50

Homemade Salsas

	Salsa tasting menu; get a sampling of each of the four salsas.	\$2.00
Pico de Gallo, House Blend	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.	

Enchiladas

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

Tres Queso	Monterey Jack, Mexican cotija and queso blanco in tomatillo sauce.	\$7.25
Pollo	Chicken in tomatillo sauce.	\$7.25
Pollo Mole	Chicken in classic mole poblano sauce.	\$7.25
Carne Rojo	Shredded beef in a red chile sauce.	\$7.95

Extras

Sour Crema \$0.50 Guacamole: Small \$1.00 Medium \$3.00 Large \$5.00
Extra cheese: \$1.00 Tostaditos and salsa: \$3.00 Extra Salsa \$0.50

**FREE CHIPS on
Mondays & Tuesdays!**

Tortas

Wraps and Sandwiches

Piled on a Kaiser roll or wrapped inside a flavored tortilla.

By itself: \$5.50

With any side: \$7.50

Puerco BBQ	Pulled pork with guava-chipotle barbecue sauce, and mango salsa
Carne Asada	Grilled flank steak with sautéed onions and peppers and melted cheese
Pollo	Grilled chicken breast with Adobo sauce, melted cheese, lettuce and tomato
Club	Turkey with bacon, lettuce, tomato, avocado and chipotle mayonnaise
Cubano	Smoked pork, ham, Swiss cheese, Cuban slaw and Dijon mustard
Hongo	Grilled portobello mushroom, spinach, grilled onions, chipotle mayonnaise and Spanish manchego cheese

Sides

Yuca fries	Cuban slaw	Frijoles negros
Sweet potato fries	Fruit salad (seasonal)	Frijoles refritos
\$2.00 (with fries, homemade guava ketchup)	Jicama-orange salad	Tostones with mojo
Cuban potato salad	Spanish rice	Plantains and crema
	White rice	

Sopas

Soups

Brazilian black bean soup	Mildly spiced whole beans cooked with vegetables, served with orange crema	\$3.00
Sopa del Dia	Ask your server.	

Ensaladas

Salads

Mission side salad	Lettuce, tomatoes and radishes, topped with Spanish manchego cheese and our Sherry vinaigrette	\$2.50
Mambo Salad	Crispy flour tortilla bowl filled with shredded lettuce, black beans, avocado, oranges, pico de gallo and cotija cheese with pineapple-cilantro vinaigrette	\$6.25
Mission Cobb	Romaine lettuce, topped with chunks of turkey, bacon, avocado, hard-boiled egg, tomatoes and radishes with a lime-chipotle Ranch dressing	\$7.50
Caesar	Romaine lettuce, red chile croutons and manchego cheese	\$6.25
	Add slices of marinated, grilled chicken or flank steak to any salad	\$2.00
	Add 4 jumbo spiced shrimp to any salad	\$3.00
Soup and Salad	Cup of soup and Mission side salad	\$5.00

Quesadillas

A grilled flour tortilla stuffed with Chihuahua cheese and your choice of filling, topped with crema and served with your choice of salsa*, Spanish rice, and either black or refried beans

*See salsa list on facing page to choose one.

Plain cheese	\$5.50
Grilled portobello mushrooms, spinach, sun-dried tomatoes, red onions and garlic	\$7.50
Grilled chicken, fresh mango, green onions and cilantro	\$7.50
Grilled flank steak, tomatoes, black beans and chimichurri sauce	\$7.50
Chorizo sausage, roasted red peppers, roasted corn and cilantro	\$7.50

Anticuchos

Argentinian-style kabobs of marinated grilled meat and vegetables accompanied by a garlic chimichurri sauce for dipping. Served over white rice and black beans with refreshing jicama-orange salad.

POLLO	Chicken	\$7.50
CARNE	Beef	\$8.50
CAMARONES	Shrimp	\$9.50

Stews

Hearty offerings of classic dishes, served with grilled wedges of bread.

Medium: \$5.00 Large: \$7.00 Medium stew with small salad: \$7.00

Chili	Turkey, white bean, and chorizo sausage with tomatoes and a touch of Spanish sherry
Posole	Pork stewed in a red chile sauce with hominy and garnished with fresh vegetables
Chicken Sancocho	Chicken and vegetables cooked with tomatoes, cumin, and cilantro
Vegetarian	Black beans cooked with sofrito, served with white rice and pico de gallo

Beverages

Coffee or decaf	\$1.25
Mexican hot chocolate	\$2.00
Tea/Tazo Herbal teas	\$2.00
Fresh-brew unsweetened ice tea	\$1.50
Mango ice tea	\$1.50
Milk	\$1.25
Lemonade	\$1.25
Goya brand juices: Papaya, Guava, Mango, Passion Fruit, Peach	\$1.50
Saratoga mineral water	\$1.75
Sodas: Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Ginger-Ale, Dr. Pepper, club soda	\$1.50
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	\$4.00
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	\$5.00
Add chicken to quesadilla	\$1.00

Glossary

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

Cajeta: caramel made with goat's milk

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

Chimichurri: pesto-like sauce of olive oil, parsley, garlic, chilis and vinegar

Chipotle: dried smoked jalapeño

Chorizo: pork sausage made with chilis, vinegar and spices

Cilantro: very aromatic herb, related to parsley

Cotija cheese: aged, crumbly Mexican cheese

Epazote: a pungent herb used to flavor beans

Guava: subtropical fruit with sweet pink flesh

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

Idiazabal (ee-DYAH-tha-ball): a semi-firm cheese from the Basque region of Spain made from unpasteurized sheep's milk. Lightly smoked. Similar in taste and texture to Manchego

Jicama: root vegetable, crisp and starchy

Manchego: traditional Spanish sheep's milk, semi-firm cheese: rich and mellow

Malanga: starchy root vegetable with a nutty, earthy flavor, popular throughout Latin America and used much like potato

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

Pico de Gallo: fresh salsa from tomatoes, peppers, onions and cilantro

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

Queso blanco: milky, meltable Mexican cheese

Romesco sauce: a rich Spanish sauce often served with grilled meats and vegetables consisting of: tomatoes, roasted sweet peppers, dried chiles, garlic, paprika, and thickened with vinegar, almonds and bread

Salsa Verde (green sauce) Two basic types: One with tomatillos and green chiles and a variety consisting of fresh herbs, olive oil, garlic, vinegar or lemon juice, capers and sometimes anchovy. Ours has mint, Italian parsley, olive oil, garlic, capers, lemon and green onions.

Serrano: medium-hot green chile

Sofrito: mix of sauteed vegetables; 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