



## 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

# 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

Two 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.

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

## Fillings

Beans and cheese	Black beans or refried beans and queso blanco	\$7.50
Pollo	Shredded, lightly seasoned poached chicken	\$7.95
Puerco Pibil	Yucatan style shredded pork with achiote and orange	\$7.95
Carne	Shredded beef cooked with tomatoes and green chilies	\$7.95
Vegetable	Zucchini, corn, roasted peppers, onions, black beans, spinach and cheese.	\$7.95

## Homemade Salsas

	<i>Salsa tasting menu; get a sampling of each of our salsas.</i>	\$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	\$8.75
Pollo	Chicken in tomatillo sauce	\$8.75
Pollo Mole	Chicken in classic mole poblano sauce	\$9.50
Carne Rojo	Shredded beef in a red chile sauce	\$8.75

## Extras

Sour Crema \$0.50	Guacamole: Small \$1.00 Medium \$3.00 Large \$5.00
Extra cheese: \$1.00	Tostaditos and salsa: \$3.00 Small extra salsa \$0.75
Medium extra salsa \$1.50	Refill of Tostaditos and salsa: \$2.00

**FREE CHIPS on Mondays & Tuesdays!**

## Wraps and Sandwiches

### Tortas

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

\$6.50

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

### Sopas Soups

Brazilian black bean soup	Mildly spiced whole beans cooked with vegetables, served with crema	\$3.00
Sopa del Dia	Ask your server.	\$4.00

## Sides

Yuca fries	\$3.00	Cuban potato salad	Frijoles negros
Sweet potato fries	\$3.00	Cuban slaw	Frijoles refritos
(with all fries, homemade guava ketchup)		Jicama-orange salad	Tostones with mojo \$3.00
		Spanish rice	Plantains and crema \$3.00
		White rice	
Nachos	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

## Ensaladas Salads

Mission side salad	Lettuce, tomatoes and radishes, topped with Spanish manchego cheese and salad our Sherry vinaigrette	\$3.50
Mambo Salad	Crispy flour tortilla bowl filled with shredded lettuce, black beans, avocado, oranges, pico de gallo and cotija cheese with pineapple-cilantro vinaigrette	\$7.25
Mission Cobb	Romaine lettuce, topped with chunks of turkey, bacon, avocado, hard-boiled egg, tomatoes and radishes with a lime-chipotle Ranch dressing	\$8.50
Caesar	Romaine lettuce, red chile croutons and manchego cheese	\$7.25
	Add slices of marinated, grilled chicken or flank steak to any salad	\$3.00
	Add 4 jumbo spiced shrimp to any salad	\$4.00
Soup and Salad	Cup of soup and Mission side salad	\$6.50

## 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	\$6.50
Grilled portobello mushrooms, spinach, sun-dried tomatoes, red onions and garlic	\$8.50
Grilled chicken, fresh mango, green onions and cilantro	\$8.50
Grilled flank steak, tomatoes, black beans and chimichurri sauce	\$8.50
Chorizo sausage, roasted red peppers, roasted corn and cilantro	\$8.50

## 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.

<b>POLLO</b>	Chicken	\$8.50
<b>CARNE</b>	Beef	\$9.50
<b>CAMARONES</b>	Shrimp	\$10.50

## Stews

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

	Medium: \$6.95	Large: \$8.95	Medium stew with small salad: \$9.95
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

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 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