

# The Mission

PAN AMERICAN CUISINE

475-7344

Dinner



## 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

# 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

|                  |  |         |
|------------------|--|---------|
| 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 |

### Homemade Salsas

|                         |  |  |
|-------------------------|--|--|
| 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.

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

## 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 Queso Blanco \$1.00 Extra Salsa \$0.50

## Sides

|   |        |
|---|--------|
| Arroz a la Español Spanish rice cooked with a sofrito of tomatoes, peppers and onions | \$2.50 |
| Arroz blanco White rice   | \$2.00 |
| Vegetable del dia   | \$2.50 |

Frijoles negros Vegetarian black beans cooked whole with cumin, onion and epazote, topped with cotija cheese \$2.75

Frijoles refritos Authentic refried pinto beans mashed with onions and garlic, topped with cotija cheese \$2.75

Guacamole Fresh avocado dip with onion and cilantro med. \$2.00 lg. \$4.00

Tostones Fried green plantains with mojo \$3.00

Maduros Fried sweet plantains with crema \$3.00

Yuca Fries or Sweet Potato Fries \$2.00

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

## Sopas Soups

|                              |   |        |
|------------------------------|---|--------|
| Tortilla Soup                | Ancho chile tomato broth with chicken, avocado and tortillas. | \$4.00 |
| Sopa del dia 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.  | \$2.00 |
| Side salad | Romaine lettuce, tomatoes, radishes, with Sherry vinaigrette and topped with Spanish manchego cheese. | \$3.00 |

# Antojitos

ANTOJITOS MEANS "LITTLE WHIMS." ORDER AS A CLASSIC APPETIZER  
 Appetizers OR SAMPLE SEVERAL WITH FRIENDS IN THE SPIRIT OF SPANISH TAPAS

|                 |   |        |
|-----------------|---|--------|
| Quesadilla      | Grilled flour tortilla filled with a mixture of roasted wild mushrooms, herbs and Chihuahua cheese. Served with "rattlesnake salsa" and garnished with crema. | \$7.00 |
| 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.        | \$7.00 |
| Queso do Cabron | Grilled goat cheese wrapped in banana leaves served with a charred tomato mint salsa and grilled flatbread.   | \$7.00 |
| Calamar         | Lightly breaded and deep-fried pieces of tender squid served with a lime, garlic, chile mojo for dipping.   | \$8.00 |
| Camarones       | Five large shrimp sautéed in a fiery "diablo" sauce of tomatoes, onions, garlic and chipotle chilies. Garnished with avocado and cilantro.                    | \$6.00 |
| Empanadas       | Savory deep-fried turnovers filled with a mixture of chorizo sausage, potatoes, cumin and garlic. Served with a spicy onion relish.                           | \$6.00 |
| Costillas       | Boneless beef short ribs coated with a Latin spice mix then braised in Spanish red wine until tender. Served with chimichurri sauce and coleslaw.             | \$6.00 |

# Platos Fuertes

## Entrees

|                    |  |         |
|--------------------|--|---------|
| Chile Relleno      | Roasted poblano pepper stuffed with 3 cheeses, coated in a crispy cornmeal coating and placed on a spicy black bean sauce, garnished with crema. Served with Spanish rice and vegetable del dia.                         | \$15.00 |
| Pescado            | Grilled, Yucatan-style swordfish steak topped with roasted yellow pepper, pineapple, habanero chile sauce. Served with coconut rice and vegetable del dia.   | \$18.00 |
| Mariscos           | Pan-seared jumbo scallops topped with smokey bacon, corn, chile salsa and cilantro oil. Served with chipotle mashed potatoes and vegetable del dia.  | \$17.00 |
| Pollo en Escabeche | Semi-boneless half chicken, coated with spices, pan-seared, and braised in a tangy sauce with white wine, caramelized onions, carrots and jalapeno peppers. Served with wedges of grilled polenta and vegetable del dia. | \$17.00 |
| Puerco             | New Mexican spice-rubbed, pork loin medallions, grilled and served with bourbon-ancho chile sauce. Accompanied by a sweet potato tamale with honey, pecan butter and vegetable del dia.                                  | \$17.00 |
| Carne Asada        | Chile-rubbed 8 ounce beef tenderloin filet, grilled to order and served with wild mushroom, pasilla chile sauce, roasted potatoes and vegetable del dia.   | \$22.00 |

## Beverages

|  |        |
|--|--------|
| Coffee or decaf  | \$1.25 |
| Mexican hot chocolate  | \$2.00 |
| Tea/Tazo Herbal teas   | \$2.00 |
| Fresh-brew unsweetened ice tea   | \$1.25 |
| Mango ice tea  | \$1.50 |
| Milk   | \$1.00 |
| Lemonade   | \$1.25 |
| Goya brand juices: Papaya, Guava,<br>Mango, Passion Fruit, Peach                             | \$1.50 |
| Saratoga mineral water   | \$1.50 |
| Sodas: Pepsi, Diet Pepsi, Sierra Mist,<br>Mountain Dew, Ginger-Ale,<br>Dr. Pepper, club soda | \$1.25 |
| Saranac (bottled): Cream Soda,<br>Diet Root Beer, and Root Beer                              | \$2.00 |

## Kid's Menu

|   |        |
|---|--------|
| 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 |
| <b>PLATTER</b>  |        |
| Cheese quesadilla, or beef or chicken<br>taco with side of rice or fries<br>and vegetable | \$5.00 |
| Add chicken to quesadilla   | \$1.00 |

## Glossary

|   |  |   |
|---|--|---|
| <b>Adobo:</b> marinade or dry rub of chilis pickled with vinegar, spices and garlic   | <b>Habañero:</b> fiery chile with an intense floral aroma and citrusy flavor   | <b>Plantain:</b> large, starchy member of the banana family; only eaten when cooked   |
| <b>Arepa:</b> a somewhat sweet, corn-cheese pancake made in Columbia and Venezuela  | <b>Jicama:</b> root vegetable, crisp and starchy   | <b>Rattlesnake salsa:</b> a medium hot salsa made with the cascabel chile (cascabel means "rattle" in Spanish) blended with tomatoes, tomatillos and roasted garlic |
| <b>Cajeta:</b> caramel made with goat's milk  | <b>Manchego (mahn-CHAY-goh):</b> traditional Spanish sheep's milk, semi-firm cheese: rich and mellow                           | <b>Queso blanco:</b> milky, meltable Mexican cheese   |
| <b>Ceviche:</b> Peruvian dish (usually seafood) that is "cooked" in the acidic juices of citrus fruit flavored with herbs, chiles and other ingredients | <b>Malanga:</b> starchy root vegetable with a nutty, earthy flavor, popular throughout Latin America and used much like potato | <b>Quinoa:</b> a light tasting grain, very high in protein, that dates back to the Incan civilization   |
| <b>Chimichurri:</b> pesto-like sauce of olive oil, parsley, garlic, chilis and vinegar  | <b>Molé:</b> complex sauce made from dried chiles, nuts, spices, and chocolate   | <b>Serrano:</b> medium-hot green chile  |
| <b>Chipotle:</b> dried smoked jalapeño  | <b>Pasilla:</b> a medium hot dried chile with an earthy flavor used mostly in sauces.  | <b>Sofrito:</b> mix of sauteed vegetables; a base for many dishes   |
| <b>Chorizo:</b> pork sausage made with chilis, vinegar and spices   | <b>Passionfruit:</b> a sweet-tart fruit from South America with a taste similar to guava                                       | <b>Tamale:</b> masa dough with filling steamed inside corn husks or banana leaves   |
| <b>Cilantro:</b> very aromatic herb, related to parsley   | <b>Pico de Gallo (PEE-koh-day GI-yoh):</b> fresh salsa from tomatoes, peppers, onions and cilantro                             | <b>Tomatillo:</b> small, green, slightly acidic, tomato-like vegetable  |
| <b>Cotija cheese:</b> aged, crumbly Mexican cheese  |  | <b>Tostaditos:</b> fresh-fried corn chips   |
| <b>Epazote:</b> a pungent herb used to flavor beans   |  | <b>Yuca:</b> starchy root vegetable similar to a potato   |
| <b>Guava:</b> subtropical fruit with sweet pink flesh   |  |   |