

Todo un poco

MEXICAN AND ITALIAN CUISINE

## VEGAN MENU

WHAT ARE WE COOKING FOR THE SACRAMENTO VEGAN CHEF CHALLENGE?

### APPETIZERS

DOLMAS GRAPE LEAVES, RICE, ONIONS, CILANTRO, ZERO WASTE  
CILANTRO VINAGRETTE. 10 **NEW**

TACOS DORADOS POTATOES, CABBAGE, SALSA OREGENO, SALSA  
TOMATILLO. 10

### MAINS

VEGAN RED POZOLE HOMINY, CAULIFLOWER, NEW MEXICO CHILES. 18  
**NEW**

CALABACITAS CON MOLE CORN, ZUCCHINI, HOUSE MADE MOLE  
SAUCE, BLACK BEANS, TORTILLAS 21 **NEW**

PASTITA CON CHAMPINONES MUSHROOMS, CORN, BELL PEPPERS,  
ONIONS, HUITLACOCHÉ CREAM SAUCE. 22 **NEW**

CHILE VERDE TOFU, BELL PEPPERS, ONIONS, TOMATILLO SAUCE, PINTO  
BEANS, RICE. 20 **NEW**

ENCHILIDAS VERDES PUMPKIN, PEPITAS, RICE, BEANS. 20 **NEW**

PAPAS & RAJAS MOLE ENCHILADAS MOLE, RICE, REFRIED BEANS. 22

NOPALES ALA MEXICANA CACTUS, BLACK BEANS, TORTILLAS. 21

PAPAS & RAJAS BURRITO POTATOES, BELL PEPPERS, ONIONS,  
TOMATILLO AND OREGENO SAUCES. 16

PUNJABI BURRITO CAULIFLOWER, POTATOES, INDIAN MASALAS,  
ONIONS, RICE, BEANS, OREGENO & TOMATILLO SALSAS. 17

SWEET POTATO BURRITO RICE, BEANS, OREGENO & TOMATILLO  
SALSAS. 18 **NEW**

### DESSERT

PIÑA COLADA ARROZ CON LECHE 13 **NEW**

WE AT TODO UN POCO BELIEVE & PRACTICE A PHILOSOPHY THAT FOCUSES ON FARM TO KITCHEN AND FROM KITCHEN TO THE FARM AND, OF COURSE, YOUR PLATE. WE WORK WITH ONE INGREDIENT AT A TIME UNTIL WE ACHIEVE ZERO ORGANIC WASTE. WHEN YOU VISIT US AND EAT OUR FOOD, ESPECIALLY OUR SALAD DRESSINGS, YOU BECOME A PARTNER TO ACHIEVE ENVIRONMENTAL SUSTAINABILITY.

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EXECUTIVE CHEF MARIE MERTZ