

GET LOST IN THE FOREST



The Forest Café presents:

THE WEDNESDAY NIGHT PUB QUIZ

Team Trivia Contest

(2-6 player/team, \$5/team)

CASH PRIZES!!!

All Are Welcome!

10:00pm every Wednesday

LIVE MUSIC Fri. & Sat. by Gian Carlo Brusaglia
2003 Cambridge Readers Choice Award Recipient

Brunch Menu

Platos Fuertes

Huevos Con Papas Con Chorizos.....\$6.95

Eggs scrambled with homemade Mexican sausage, potatoes and cheese. Served with black beans and tortillas.

Huevos Rancheros Divorciados.....\$6.50

Pan-fried eggs on corn tortillas topped with salsa roja and salsa verde. Served with black beans and queso viejo.

Breakfast Burrito.....\$6.95

Eggs scrambled with smoked ham, grilled onions, poblano chiles and Mexican cheese. Rolled in a large flour tortilla with potatoes, guacamole, salsa and sour cream. Served with black beans.

Brunch hours:

Sat. & Sun. from 11 AM - 3 PM

Lunch hours:

Thurs. & Fri. 11:30 AM - 3 PM

Delivery provided by dining in

call 617-278-2121

617-661-1603 / 617-661-7810

1682 Massachusetts Ave.

Cambridge, MA

(between Harvard & Porter Squares)

Lunch Menu

Sopa del Dia.....\$3.50

Today's soup.

Ensalada Mixta.....\$4.50

Mixed greens salad tossed with the house vinaigrette.

Caesar Salad..... \$5.50

Romaine hearts with traditional dressing and aged cheese.

Verano Salad.....\$6.50

Avocado, fresh fruit, spiced nuts and queso.

Platos • Plated Lunch

Plato Del Mar.....\$8.00

Today's fresh seafood special.

Plato Azul.....a.q.

The not necessarily Mexican blue plate special.

Hot Grilled Mexican Tortas

Mexican sandwich grilled with your choice of filling, avocado, and black bean spread, cheese, lettuce, tomatoes and house dressing. With hand cut fries or dressed greens.

Carnitas.....\$5.95

Slow cooked pork with charred tomato chipotle chile dressing.

Pollo Asado.....\$5.95

Grilled marinated chicken and poblano chile rajas.

Appetizers

- Caldo**.....\$4.00
Today's Mexican soup.
- Guacamole**.....\$6.50
Made fresh in our kitchen.
- Camarones Dulce**.....\$8.00
Fiery orange chipotle shrimp.
- Ejotes al Mojo de Ajo**.....\$5.00
Fresh green beans with garlic, lime and coarse salt.
- Higaditos Mexicanos**.....\$6.00
Spicy pan cooked chicken livers.
- Chilpachole de Mejillones**.....\$6.00
Mussels steamed in herby chile morita broth.
- Tamales de Elote**.....\$5.50
Sweet corn tamales with Michoacan chile sauce, crema and queso.
- Ceviche**.....a.q.
Chilled marinated seafood, prep. changes daily.

Pescados

Served with rice and salad.

- Salmon en Mole de Pistache**...\$14.00
Salmon with pistachio nut sauce, scented by a singed avocado leaf.
- Camarones Tamulipas**.....\$14.00
Shrimp pan cooked with fresh chile, bacon, mushrooms and Mexican herbs.
- Mariscada**.....\$14.00
Shrimp, scallops, mussels and calamari pan stewed in orange-coconut sauce.
- Arroz con Camarones**.....\$14.00
Large shrimp cooked down in rice with roasted chiles and sweet cream.

Carnes

- Pollo en Mole**.....\$12.00
Grilled chicken in today's regional mole.
- Carne Asada**.....\$14.00
Grilled marinated steak served with chorizo-potato enchiladas, poblano chile rajas, fried beans and fresh guacamole.

- Puerco Enchileno**.....\$12.00
Ancho sugarplum glazed pork with Yukon gold smashed, fresh cilantro sauce and chayote, jicama and green apple salsa.
- Puerco Adobado**.....\$12.00
Grilled pork chop in a fiery orange chipotle glaze, served with rice, beans and salad.

Enchiladas - \$10

Served with rice and beans, sour cream, sliced onion and crumbled cheese.

Enchiladas Tres Marias***

Chicken or cheese enchilada with mole poblano, salsa verde and salsa rojo.

Enchilada Verdes

Corn tortillas rolled with chicken or cheese, topped with tomatillo sauce and Mexican cheese.

Enchiladas Poblanas***

Chicken or cheese poblanas with our rich mole from Puebla.

Enchiladas Xochitle

Shitake, spinach and cheese filled enchiladas baked with creamy chilaca chile sauce.

Enchiladas Notenas

Corn tortillas rolled with shredded beef brisket, topped with red chili sauce and Mexican cheese.

Enchiladas Lolo

Gulf shrimp, grilled onions and poblano chiles rolled in two flour tortillas with Mexican cheese.

Cafe Enchilada Suiza

A large flour tortilla filled with chicken or cheese and mild green chiles, baked with a creamy chile sauce and Mexican cheese.

Cafe Burrito

A large flour tortilla rolled with cheese, grilled onions and poblano chiles and choice of chicken, beef or veggies - topped enchilada style with red or green chile sauce and melted cheese. Served with guacamole and sour cream.

*** Foods that contain nuts and/or seeds.