



We are inspired by our love of the culinary traditions of the Americas, Caribbean, and Spain. Our passionate blend of ancestry and influence can be felt and tasted in all we do. It is our privilege to share with you our interpretation of these global drinks and dishes and we thank you for continuing to eat and drink local.



Executive Chef Tony Cooper



Proudly Supporting These Local Farms & Producers

Dewig Meats | Miller's Amish Chicken | Maple Leaf Farms | Fischer Farms

PARA PICAR

SALSA TRIO spanish mint, rojo, habanero 7 *gf, vegan*

ALBONDIGAS impossible meatballs, cocunut chipotle, herb pea salsa 14 *gf, vegan*

GUACAMOLE avocado, serrano, garlic, tomato, onion, cilantro, lime, pistachio 9 *gf, vegan*

CEVICHE corvina, aji amarillo aioli, citrus ensalada, tortilla* 14 *gf*

QUESO FUNDIDO CON CHORIZO baked chihuahua and panela cheeses, chorizo, tomatillo-poblano sauce 12 *gf*

SPINACH SALAD chile lime vinaigrette, cornbread crumble, manchego, shaved vegetables, spiced sunflower seeds 9 *v*

MUSSELS spanish chorizo, saffron sofrito, white wine, fried papas 14 *gf*

ENTRADAS

SMOKED PORK SHOULDER smoked chipotle barbecue, fried chihuahua grits, warm poblano slaw, cornbread crumble 24

SALMON avocado rice, fried green tomato, corn relish, carbonizado cucumber crema* 27

CARIBBEAN COCONUT CURRY jerk marinated vegetables, smoked tofu, black rice, avocado, 5 minute egg 22 *gf, v*
with shrimp 9 with salmon 9 with chicken 7

CHICKEN PASTOR roasted leg & thigh, pastor chicken sausage, tomato rice, charred pineapple rum chutney 24 *gf*

FISH TACOS lightly fried whitefish, roasted serrano aioli | pickled onion | cabbage slaw, stewed black beans, herb green rice 21

CAZUELA DE MARISCOS mussels, calamari, shrimp, rice, white wine-saffron sauce, grilled baguette* 27

EMPANADAS barbacoa beef, chihuahua cheese, puff pastry, creamy habanero sauce, lime crema, herb green rice 24

CAMARONES A LA PARRILLA zoodle "fideo", house smoked bacon, chipotle marinated shrimp, coconut rice, avocado crema, mango salsa 26 *gf*

ENCHILADAS DE PATO maple leaf farms duck, tomato | habanero sauce, lime crema, chihuahua cheese, herb green rice, stewed black beans 22 *gf*

BARBACOA TAMAL house made corn tamal, barbacoa beef, pico de gallo, lime crema, queso fresco, herb green rice 26 *gf*

We are happy to make vegetarian modifications to our dishes when possible

POSTRES

TRES LECHES mezcal marinated pineapple, mint 9 *v*

CHURROS house made, cinnamon sugar, abuelita chocolate sauce 9

v vegetarian *gf* gluten free

We are happy to split your entrée, when possible, for a minimal charge of \$3.00. When doing so, we will provide you with more generous portions of acompañamientos. As we will do our best to accommodate your allergies, we cannot guarantee your food to be allergen free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BEBIDAS

TEQUILA/MEZCAL BASED COCKTAILS

MARGARITA el destilador 100% blue agave reposado tequila, triple sec, orange blossom water, fresh lime juice, agave nectar 11

FIRE 'N' ICE jalapeño infused reposado tequila, hibiscus | basil | habanero reduction, tres chiles ice ball 12

SMOKE & STONE sombra mezcal, fresh mango puree, lightly spiced weber blue agave reposado, lime, turbinado simple 13

AMERICAN MATADOR sombra mezcal, aviation, peychauds, angostura bitters, grapefruit juice, lime, simple 12

SPIRITS/LIQUEUR BASED COCKTAILS

SANGRIA tempranillo, brandy, triple sec, honey, citrus fruit 10

MOJITO white rum, lime, mint simple syrup, soda water 10

CARIBBEAN OLD FASHIONED plantation caribbean blend dark pineapple rum, ginger simple, lemon swath, angostura 11

SANGRE DE KENTUCKY evan williams small batch, st elder blood orange liqueur, fresh lemon, simple, creme de cassis 13

VINO

SPARKLING

MACABEO/PARELLADA/XAREL-LO | Segura Viudas Brut Cava | Penedès, Spain 9/33

ROSÉ

GARNACHA/CARIÑENA | De Casta | Catalunya, Spain 11/39

BLANCO

PINOT GRIS | Piedra Negra | Mendoza, Argentina 10/37

VIURA/MALVASIA | Ostatu | Rioja, Spain 11/39

SAUVIGNON BLANC | Tabali | Limari Valley, Chile 11/39

CHARDONNAY | Fleur | Cameros, California 12/46

TINTO

GARNACHA | Granito del Cadalso | Castilla y Leon, Spain 10/37

TEMPRANILLO | Marques de Vargas Crianza | Rioja, Spain 12/43

TEMPRANILLO | Izadi Reserva | Rioja, Spain 54

MALBEC | Alpataco | Patagonia, Argentina 10/37

MALBEC | Catena 'Vista Flores' | Mendoza, Argentina 11/43

CABERNET SAUVIGNON/MALBEC | Dos Fincas | Mendoza, Argentina 12/45

CABERNET SAUVIGNON | Viña Cobos 'Felino' | Mendoza, Argentina 13/47

ABOUT OUR CHEF



Born out of his strong passion for sports, especially baseball, Tony's competitive nature developed at an early age growing up in Bloomington, Indiana. As a child, his family traveled extensively throughout Mexico and Europe, which is where he developed a love of cooking and global cuisine.

Tony's love of competition and passion for cooking easily translated into a career in the kitchen. With a strong work ethic developed at a young age, Tony was fortunate enough to land a job working for Chef Dave Tallent, of the famed Restaurant Tallent, for over five years. Tony credits learning how to be a great cook to the time he was able to spend learning from Chef Tallent. In 2010 Tony and a business partner opened a food cart named Happy Pig, serving college kids and the late night Bloomington crowd fresh, local ingredients, along with coveted sloppy pork belly sandwiches.

In 2012 he made the move to Indianapolis to take the Sous Chef position at newly opening Bluebeard. Since moving on from Bluebeard, Tony has continued to work in some of the best kitchens in and around the city, advancing his knowledge along the way. Chef is looking forward to tapping into his ancestral roots and love of locally raised meats and produce, while putting his mark on the New Latin Cuisine of Delicia and La Mulita.

CERVEZA

DRAUGHT

DOS EQUIS AMBAR 6

PACIFICO 6.5

BELL'S TWO HEARTED IPA 7

LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE 7

BOTTLES, CANS

NEGRA MODELO 6

CORONA LIGHT 6

CORONA 6

TECATE 5

CHILLY WATER BLOOD ORANGE IPA 7

SHOTGUN WEDDING BROWN ALE 7

STELLA ARTOIS 6

MILLER LITE 4

ASH & ELM SEASONAL CIDER 7

OTROS

SAN PELLEGRINO 4 • **EVIAN** 4 •

SEASONAL AGUA FRESCA 4.5

CAFE DE OLLA coffee, orange, clove, turbinado, cinnamon, whipped cream 5



EXPERIENCE OUR
OTHER FLAVORS

The
Northside Social

the
NOOK
by Northside
pizza ▶ wine ▶ bar



northside
kitchenette
✦ tasty ✦ midday ✦ fare ✦



WE LIKE TO BE SOCIAL JOIN US

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