



## APPETIZERS

### GUACAMOLE AND CHIPS 32.5

#### FAMILY (35 OZ)

FRESHLY MADE GUACAMOLE SERVED WITH CRISPY TORTILLA CHIPS

### PICO DE GALLO AND CHIPS 32.5

#### FAMILY (35 OZ)

A ZESTY MIX OF TOMATO, ONION, CILANTRO, AND LIME, SERVED WITH CRISPY TORTILLA CHIPS

### MEXICAN NACHOS FAMILY 39

A GENEROUS SERVING OF NACHOS TOPPED WITH MELTED CHEESE, BEANS, JALAPEÑOS, SOUR CREAM, AND OTHER TRADITIONAL MEXICAN TOPPINGS

### SHRIMP AGUACHILE (35OZ) 39

FRESH SHRIMP MARINATED IN LIME JUICE, MIXED WITH CHILIES AND SPICES FOR A BOLD AND SPICY FLAVOR AND TOAST

### MEXICAN SHRIMP 39

#### CEVICHE (35OZ)

JUICY SHRIMP COOKED IN LIME JUICE, COMBINED WITH FRESH VEGETABLES AND CILANTRO FOR A REFRESHING BITE AND TOAST

### MEXICAN ESQUITE 9

TENDER CORN KERNELS MIXED WITH MAYONNAISE, CHEESE AND LIME, SERVED IN A CUP

### MEXICAN STREET CORN 6.5

GRILLED CORN ON THE COB, COATED WITH CREAMY MAYONNAISE, CRUMBLLED CHEESE, CHILI POWDER, AND A SQUEEZE OF LIME

### SOPES (EACH) 6

THICK CORN TORTILLAS TOPPED WITH A LAYER OF BEANS, YOUR CHOICE OF PROTEIN : MOLE POBLANO (CHICKEN/TOFU), BIRRIA (BEEF), CHEESE, PORK CARNITAS, COCHINITA PIBIL, BREADED CAULIFLOWER, MEXICAN-STYLE MUSHROOM, MEXICAN-STYLE ZUCCHINI, BEEF TONGUE, CHICKEN TINGA, FISH, AL PASTOR (PORK), BEEF TRIPE, SUADERO (BEEF), CHICHARRÓN (PORK), OR CHORIZO WITH POTATO AND FRESH GARNISHES

### FLAUTAS (EACH) 6

ROLLED TORTILLAS FILLED WITH YOUR CHOICE OF BEEF, CHICKEN, OR CHEESE, FRIED TO PERFECTION. SERVED WITH SHREDDED CABBAGE AND PICO DE GALLO. CHOOSE BETWEEN CORN OR FLOUR TORTILLAS

### CRISPY TAQUITOS (EACH) 4

GOLDEN-FRIED TAQUITOS FILLED WITH YOUR CHOICE OF SEASONED, CRISPY POTATOES OR CHICKEN. SERVED WITH A SIDE OF CHICKEN BROTH, SHREDDED CABBAGE, PICO DE GALLO, CREMA, FETA CHEESE, AND AVOCADO DRESSING. CHOOSE BETWEEN CORN OR FLOUR TORTILLAS



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## TACOS

### CRISPY BLACKENED

#### TOFU TACO

CRISPY BLACKENED TOFU TACOS WITH AVOCADO CREMA- A VEGAN VERSION OF BLACKENED FISH TACOS. THESE ARE PACKED FULL OF DELICIOUS FLAVOR AND TEXTURE

7.5

### BREADED CAULIFLOWER TACO

TACO WITH BREADED AND FRIED CAULIFLOWER, ACCOMPANIED BY CILANTRO, PICKLED RED ONION, HOUSE SALSAS, AND FRIES. CHOOSE BETWEEN CORN OR FLOUR TORTILLAS

7.5

### ZUCCHINI TACO

TACO WITH ZUCCHINI COOKED WITH ONION, TOMATO, CORN, AND SPICES, WITH CILANTRO, CREAM, FETA CHEESE, HOUSE SALSAS, AND FRIES. CHOOSE BETWEEN CORN OR FLOUR TORTILLAS

7.5

### BEEF BIRRIA TACO

TACO FILLED WITH BEEF BIRRIA COOKED WITH A RICH BLEND OF SPICES AND MILD CHILES, SERVED WITH CILANTRO, ONION, RADISHES, LIME, HOUSE SALSAS, AND FRIES. CHOOSE BETWEEN CORN OR FLOUR TORTILLAS

7.5

### QUESABIRRIAS

#### (BEEF AND CHEESE)

TACO WITH BEEF BIRRIA AND MELTED MOZZARELLA CHEESE, SERVED WITH CILANTRO, ONION, RADISHES, LIME, HOUSE SALSAS, BEEF BROTH FOR DIPPING, AND FRIES. CHOOSE BETWEEN CORN OR FLOUR TORTILLAS

8.5

### BEEF TONGUE TACO

7.5

TACO WITH BEEF TONGUE SLOW-COOKED UNTIL TENDER AND WELL-SEASONED, WITH CILANTRO, ONION, LIME, HOUSE SALSAS, AND FRIES. CHOOSE BETWEEN CORN OR FLOUR TORTILLAS

### BEEF TRIPE TACO

7.5

TACO WITH CRISPY AND WELL-SEASONED BEEF TRIPE, WITH CILANTRO, ONION, HOUSE SALSAS, FRIES, AND LIME. CHOOSE BETWEEN CORN OR FLOUR TORTILLAS

### PASTOR TACO

7.5

TACO WITH MARINATED PORK COOKED IN THE PASTOR STYLE, SERVED WITH CILANTRO, ONION, ROASTED PINEAPPLE, LIME, HOUSE SALSAS, AND FRIES. CHOOSE BETWEEN CORN OR FLOUR TORTILLAS

### CHICKEN TINGA TACO

7.5

TACO WITH SHREDDED CHICKEN IN A MILD TOMATO AND CHIPOTLE SAUCE, WITH CILANTRO, PICKLED RED ONION, CREAM, FETA CHEESE, HOUSE SALSAS, AND FRIES. CHOOSE BETWEEN CORN OR FLOUR TORTILLAS

### FISH TACO

7.5

TACO WITH FRIED FISH, SERVED WITH PICO DE GALLO, CABBAGE, PICKLED RED ONION, LIME, DRESSING, HOUSE SALSAS, AND FRIES. CHOOSE BETWEEN CORN OR FLOUR TORTILLAS

### SHRIMP TACO

7.5

TACO WITH FRIED SHRIMP, SERVED WITH PICO DE GALLO, CABBAGE, PICKLED RED ONION, LIME, DRESSING, HOUSE SALSAS, AND FRIES. CHOOSE BETWEEN CORN OR FLOUR TORTILLAS



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## DRINKS

### FRESH FRUIT WATERS

6.5

REFRESHING BEVERAGES IN FLAVORS OF HORCHATA, JAMAICA, LEMON, AND ORANGE, MADE WITH FRESH FRUIT AND WATER

### BOTTLED WATER

3

STANDARD BOTTLED WATER

### PEACH MARGARITA

7.5

NON-ALCOHOLIC MARGARITA COCKTAIL WITH PEACH AND FRESH LIME JUICE

### STRAWBERRY MARGARITA

7.5

NON-ALCOHOLIC MARGARITA MADE WITH FRESH STRAWBERRIES AND LIME JUICE

### CLASSIC MOJITO

7.5

NON-ALCOHOLIC REFRESHING COCKTAIL MADE WITH MINT, LIME, AND SODA

### PASSION FRUIT MOJITO

7.5

NON-ALCOHOLIC VIBRANT BLEND OF FRESH PASSION FRUIT, LIME JUICE, MINT LEAVES, AND SPARKLING WATER. THIS EXOTIC VERSION OF THE MOJITO

### PIÑA COLADA

7.5

NON-ALCOHOL TROPICAL COCKTAIL WITH FLAVORS OF PINEAPPLE AND COCONUT

### JARRITOS

5.2

POPULAR MEXICAN BEVERAGES IN VARIOUS FLAVORS

### CAN COCA COLA

3.9

CLASSIC COCA COLA SODA

### CAN COCA COLA ZERO

3.9

COCA COLA SODA WITHOUT SUGAR





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## DESSERTS

<b>CHURROS (5 PCS)</b>	9
DELICIOUS FRIED TREATS, SPRINKLED WITH SUGAR AND CINNAMON. CRISPY ON THE OUTSIDE, SOFT ON THE INSIDE	
<b>CHURROS WITH ICE CREAM</b>	12
GOLDEN AND CRISPY CHURROS SERVED WITH A SCOOP OF ICE CREAM FOR A SWEET AND REFRESHING CONTRAST	
<b>TRES LECHES CAKE</b>	8
MOIST SPONGE CAKE SOAKED IN A BLEND OF THREE TYPES OF MILK, TOPPED WITH WHIPPED CREAM AND DECORATED WITH FRUIT	
<b>NAPOLITAN FLAN</b>	8
SMOOTH CARAMEL FLAN WITH A CREAMY TEXTURE AND A DELICATE SWEET FLAVOR	
<b>SINGLE CHURRO</b>	3.5
A SINGLE CRISPY CHURRO DUSTED WITH SUGAR AND CINNAMON, PERFECT FOR A QUICK TREAT	
<b>SCOOP OF ICE CREAM</b>	5.5
A SOFT AND CREAMY SCOOP OF ICE CREAM VANILLA OR NAPOLITANO FLAVOURS, IDEAL TO PAIR WITH ANY DESSERT	



## SIDES

### GUACAMOLE

8

CREAMY GUACAMOLE MADE WITH FRESH AVOCADOS, TOMATOES, ONIONS, AND CILANTRO

### GUACAMOLE AND CHIPS

12

DELICIOUS GUACAMOLE SERVED WITH CRISPY CHIPS

### PICO DE GALLO

5

A FRESH BLEND OF TOMATOES, ONIONS, CILANTRO, AND LIME JUICE

### CHIPS AND PICO DE GALLO

10

FRESH PICO DE GALLO PAIRED WITH CRISPY CHIPS

### CORN/FLOUR TORTILLAS (6 PCS)

3,8

SOFT CORN OR FLOUR TORTILLAS, PERFECT FOR ANY MEAL

### MEXICAN RICE

6,5

FLUFFY RICE COOKED WITH TOMATOES, GARLIC, AND SPICES

### REFRIED BEANS

6,5

SMOOTH REFRIED BEANS WITH A TOUCH OF LARD, IDEAL AS A SIDE

### NOPAL SALAD

6,5

FRESH CACTUS SALAD WITH TOMATOES, ONIONS, CILANTRO, AND LIME JUICE

### FRENCH FRIES

6,5

CRISPY AND GOLDEN FRENCH FRIES, PERFECT AS A SIDE

### HOUSE SALSA BOTTLE (EACH)

8

A VARIETY OF HOMEMADE SALSAS INCLUDING SERRANO CHILE, HABANERO, AJIBOL CHILE, GREEN TOMATO, MACHA, AND MOLCAJETE SALSA



## ADDITIONAL ITEMS

### MEXICAN TAMALES (PORK/CHICKEN/CHEESE) 9

TRADITIONAL CORN DOUGH TAMALES FILLED WITH YOUR CHOICE OF PORK, CHICKEN, OR CHEESE, WRAPPED IN CORN HUSKS

### MEXICAN HOT DOG (BEEF/VEGAN) 12

A MEXICAN-STYLE HOT DOG, AVAILABLE IN BEEF OR VEGAN OPTIONS

### MEXICAN BURGER (BEEF OR VEGAN) 21

SEASONED BEEF OR VEGAN PATTY WITH MEXICAN SPICES AND MANCHEGO CHEESE, TOPPED WITH GUACAMOLE, FRESH VEGETABLES, AND SERVED WITH FRIES AND OUR SPECIAL HOUSE SALSAS IN A TOASTED BUN

### MEXICAN TORTAS 21

CHOOSE YOUR OPTION: BIRRIA (BEEF), CHEESE, BREADED CAULIFLOWER, MEXICAN-STYLE ZUCCHINI, BEEF TONGUE, CHICKEN TINGA, FISH, AL PASTOR (PORK), BEEF TRIPE. SERVED ON CRUSTY BREAD WITH FRESH VEGETABLES AND DRESSINGS

### MEXICAN POZOLE (PORK/CHICKEN) 26

HEARTY SOUP MADE WITH HOMINY CORN, AND YOUR CHOICE OF PORK OR CHICKEN, SEASONED TO PERFECTION

### BEEF BIRRIA 26

TENDER BEEF STEW SLOW-COOKED IN A RICH BLEND OF SPICES AND CHILIES

### MEXICAN BURRITOS 21

CHOOSE YOUR OPTION: MOLE POBLANO (CHICKEN/TOFU), BIRRIA (BEEF), CHEESE, PORK CARNITAS, COCHINITA PIBIL, BREADED CAULIFLOWER, MEXICAN-STYLE MUSHROOM, MEXICAN-STYLE ZUCCHINI, BEEF TONGUE, CHICKEN TINGA, FISH, AL PASTOR (PORK), BEEF TRIPE, SUADERO (BEEF), CHICHARRÓN (PORK), OR CHORIZO WITH POTATO.

WRAPPED IN A FLOUR TORTILLA AND SERVED WITH FRESH VEGETABLES AND DRESSINGS.

### CHILAQUILES (CHICKEN/BEEF/EGGS) 21

CRISPY CORN TORTILLA CHIPS SMOTHERED IN RED OR GREEN SALSA, TOPPED WITH YOUR CHOICE OF CHICKEN, BEEF, OR EGGS