



# SAGRADO CANTINA

## Menu

### Tacos

ONE \$7, TWO \$13, THREE \$19, FOUR \$25

#### CHICKEN ASADA

coriander, avo sauce and mexican salad.

#### BEEF ASADA

coriander, avo sauce and mexican salad

#### BRISKET SUADERO

onion, coriander, avo and morita sauces.

#### MEXICAN PULLED PORK

Avo sauce and mexican salad

#### CHORIZO & ASADA

onion, coriander, avo and morita sauces

#### LAMB BIRRIA & CONSOME

onion, coriander and rustic sauce

#### EPAZOTE MUSHROOM

cheese onion, coriander, rustic and morita salsa.

#### PORK BELLY CARNITAS

onion, coriander and avo sauce.

make any taco quesadilla (extra cheese) +\$2

ask for our spicy Arbol salsa for more heat

All tacos are g.f.

### House Favorites

#### TORTA (MEX SANDWICH)

\$15

Refried beans, mayo and your choice of taco flavour \$15

#### VOLCANO

\$10

flat crispy tortilla, refried beans, cheese and your choice of taco flavour

#### PIRATE

\$15

XL Flour tortilla : bacon, capsicum, onion, cheese and your choice of taco flavour

### Feed me Packs

#### 1 VOLCANO & 1 TACO

\$15

#### 1 VOLCANO & 1 PIRATE

\$21

#### 1 PIRATE & 2 TACOS

\$25

#### 1 PIRATE, 1 TACO, 1 VOLCANO

\$28

### Perfect Pairings

#### GUACAMOLE

\$15

tomatoes, onion and coriander served with chips

#### ESQUITES

\$8

Sweet corn kernels sautéed with butter, lime and chorizo, topped with mayo and goat cheese

#### SHRIMP CONSOME

\$8.5

tomato, and chili, served hot with tender prawn bites, fresh herbs, and a squeeze of lime.

### Drinks

#### COKE

\$4

#### COKE ZERO

\$4

#### SPRITE

\$4

#### GINGER BEER

\$5

#### JARRITO

\$4

#### HORCHATA

\$8

#### STRAWBERRY HORCHATA

\$8

house made milky rice and cinamon mexican drink

#### TODAY'S AGUA FRESCA

\$6

ask for today's flavour

### Sweet Ending

#### CHILI CHOCO BROWNIE

\$15

inspired in a mole infused with pasilla and guajillo served warm with ice cream and sesame seeds



SAGRADO  
CANTINA



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### FROM MAMA'S SACRED BOOK

I was born in Michoacán and raised in a home where cooking meant love. I learned from my mother-in-law, a traditional cook from Tepito in Mexico City whose sazón left a mark on everyone who tasted it. Her passion became mine. For decades, I've cooked for my family, for friends, and for countless guests who returned just to feel that same warmth again.

I'm a mother of two, a wife, and now — for the first time — I bring these recipes across the ocean to share with you. Here at Sagrado, we prepare these dishes with the same soul, care, and joy that filled our kitchen back home in Mexico. Gracias for letting me share them with you.

*Mama Lety*

#### HOUSE MOLE & CHICKEN 🌶️

whole chicken leg served with rice and covered in mole negro ( a rich complex sauce made from dried chiles, seeds, spices, and dark chocolate). Deep, smoky, slightly sweet — this is our sacred flavor.

**\$27**

#### ENCHILADAS 🌾

3 rolled corn tortillas filled with tender chicken, smothered in brightgreen tomatillo salsa and baked with melted cheese. Add extra beef asada + \$7

**\$23**

#### SOPE 🌾

traditional mexican corn snack served with house beans cactus, salad and goat cheese. add extra beef +\$7

**\$10**

#### CRISPY CHICKEN TOSTADAS 🌾 🌶️

2 golden tostadas topped with Mexican chicken salad, mayo, avocado, and goat cheese — just like mamá makes after a long day.

**\$16**

#### KIDS CHEESE AND HAM QUESADILLA 🌾

favorite snack. served with ketchup or pico de gallo.

**\$5**

