

PRE-HISPANIC MEXICAN CUISINE



Pre-Hispanic mx Cuisine, is proud to serve just the best ingredients available.

Pre-hispanic mx Cuisine is proud to offer nixtamalized corn and serve free GMO corn masa 100% natural ingredients.

Pre-hispanic use organic blue corn flour masa.

salsas picantes & Crema fresca : \$.50 fresh avocado / : .75 Pico de Gallo / : \$.50

SPECIAL TODAY \$ 13

Crazy SHRIMP Burrito:
rice, beans, mexican cheeses,
pico,crema
xnic-pec salsa. be--carfulllll :)

CHICKEN FAJITAS \$ 10.50

bell peppers, onions, tomatoes
jalapeños Rice & Beans
side tortillas.

LA QUESADILLA (2 ea) : \$ 10.50
come with
Cheese & 10 " Pre-Hispanic Tortilla,
salsas.

SQUASH Mushrooms & Huitlacoche
mix cheese, epazote, xnic-pec salsa 2.0

TACOS

°° HAND MADE TORTILLAS °°

°° Tortillas hechas a mano °°

VEGGIE TACO : / mushroom & huitlacoche
habanero oil / epazote herb / queso cotija \$ 3.50

CHICKEN PRE-HISPANIC : (achiote citrus)
pickled onion & cucumber / epazote herb /
lime \$ 3.50

AL PASTOR YUCATECO (pork) Recado Negro :
grilled pineapple / epazote herb / lime / onions \$ 4.00

SHRIMP & CHORIZO : mix cheeses
onions / lime / \$ 5.00

LA AZADA : (flap beef steak cut) / salsa fresca
onions / shaved cabbage \$ 4.50

CHORIZO : costra de quesos
onions / habanero oil / lime \$ 3.50

BAJA SHRIMP : shredded cabbage /
pico de gallo / mix cheese / lime /
xnic-pec salsa 2.0 \$ 4.00