

APPETIZERS

GUACAMOLE & CHIPS 21.50

Freshly mashed avocado, cilantro, lime and onions. Garnished with pico de gallo and feta cheese.

EMPANADAS (2) 28.00

Two deep fried corn dough filled with cheese. Garnished with pico de gallo, sour cream, feta cheese, and your choice of:

Chicken Tinga, Beef Tinga, Chorizo
☛ Garlic Mushroom
ADD Pastor.....4.00

TOSTADA DE ATUN (2) 19.50

Yellowfin Tuna marinated with spices, fried leeks, black sesame seeds and creamy avocado sauce. Served in two crispy corn tostadas.

QUESO FUNDIDO 28.50

Oaxacan melted cheese with a mix of onions and jalapeños on a cast iron skillet. Served with a side of guacamole, pico de gallo, cilantro, and 4 flour tortillas.

ADD

Sautéed Prawns, Carne Asada...7.00
Pastor, Chorizo.....4.00
☛ Garlic Mushroom.....3.00

NACHOS 29.95

Corn tortillas chips covered with melted cheese. Garnished with pico de gallo, sour cream, jalapeños, olives, with a side of guacamole, and

Chicken Tinga, Beef Tinga, Chorizo,
Birria ☛ Garlic Mushroom
ADD

Carne Asada...7.00 Pastor...4.00

SOPAS TRADICIONALES

Small 18.75

Large 22.50

POZOLE

Pork and hominy corn spicy red soup. Served with sides of lettuce, red radish, oregano, sour cream, feta cheese, and tostadas.

MENUDO

Spicy beef tripe soup. Served with onion, oregano and corn tortillas.

BIRRIA

Slowly cooked shredded beef. Served in soup style, with sides of onion, cilantro, and tortillas.

TORTILLA SOUP

Small 12.00

Large 14.85

Veggie guajillo broth served with fried corn tortilla strips, avocado, sour cream, and feta cheese.

Please let us know if you have any food allergies or special dietary needs.

Parties of 6 or more will be automatically charged 18% of service.

MAIN

QUESABIRRIAS (3) 28.50

Corn tortilla filled with melted cheese, beef birria, onions, cilantro, lime, and sour cream. Served with a side of birria broth.

CHIMICHANGA 27.50

Deep fried flour tortilla stuffed with chicken tinga and mozzarella cheese. Served with a side of guacamole and chipotle mayo.

HUARACHES (2) 28.50

Homemade corn dough topped with beans. Garnished with lettuce, pico de gallo, sour cream, feta cheese, and your choice of:

Chicken Tinga, Shredded Chicken, Beef Tinga, Carnitas, Chorizo, Cochinita
🍄 Garlic Mushroom, Rajas Poblanas

ADD

Carne Asada...7.00 Pastor...4.00
Melted Cheese...3.50 Guacamole...4.00

WET OR DRY BURRITO 27.50

Flour tortilla topped with melted cheese and salsa VERDE or ROJA. Stuffed with mozzarella cheese, rice, pico de gallo, sour cream, and lettuce. Garnished with feta cheese, sour cream, and cilantro. Served with side of pork beans, and your choice of:

Chicken Tinga, Shredded Chicken, Beef Tinga, Carnitas, Chorizo, Cochinita
🍄 Garlic Mushroom, Rajas Poblanas

ADD

Carne Asada...7.00. Pastor, Birria...4.00

Make it Burrito BOWL

QUESADILLAS (3) 27.00

Flour tortillas filled with melted cheese and your choice of:

Chicken Tinga, Shredded Chicken, Beef Tinga, Carnitas, Chorizo, Cochinita
🍄 Garlic Mushroom, Rajas Poblanas

ADD

Carne Asada...7.00 Pastor...4.00

TORTA COCHINITA 23.50

Mexican Telera bread, refried beans, cochinita, mayo, red onion and homemade pickled jalapeño. **ADD french fries \$5.00**

TORTA PATRON 26.50

Mexican Telera bread, refried beans, chorizo, sausage, ham, mozzarella, chipotle mayo and garnished with tomato, onion and avocado. **ADD french fries \$5.00**

CHILAQUILES 18.50

Corn tortilla chips soaked in salsa VERDE or ROJA and melted cheese. Topped with feta cheese, sour cream, onions, and cilantro. Served with a side of pork beans.

ADD

Carne Asada, Chicken Breast.....7.00
Pastor, Chorizo.....4.00
Sunny-side up eggs, scrambled eggs...3.00

BIRRIAQUILES 27.50

Corn tortilla chips soaked in chile pasilla sauce and birria broth with melted cheese. Topped with birria beef, feta cheese, sour cream, onions, and cilantro. Served with a side of pork beans.

ENCHILADAS (3) 28.50

Corn tortillas stuffed with your choice of meat and covered with salsa VERDE or ROJA. Garnished with mozzarella & feta cheese, sour cream, cilantro. Served with side of pork beans and rice.

Chicken Tinga, Shredded Chicken, Beef Tinga, Carnitas, Chorizo, Cochinita
🍄 Garlic Mushroom, Rajas Poblanas

CARNE ASADA 28.50

Marinated grilled Rib-Eye served with green salad, baked potatoes, avocado, pork beans, rice, and 4 corn tortillas.

TAMPIQUEÑA 29.50

Grilled Rib-eye on a bed of rajas poblanas, and one shredded chicken enchilada topped with green tomatillo sauce, sour cream, feta cheese, and cilantro. Served with side of pork beans, rice, and 4 corn tortillas.

FAJITAS 32.00

STEAK or CHICKEN, on a bed of peppers and onions. Served with side of pork beans, rice, and 5 tortillas. **ADD Sautéed Prawns...7.00**

ALAMBRE 33.50

STEAK or CHICKEN with bacon on a bed of peppers and onions, covered with melted cheese. Served with sides of pico de gallo, guacamole, and 5 corn tortillas. **ADD Sautéed Prawns...7.00**

PARRILLADA (for two) 67.00

Steak, chicken, sautéed prawns, chorizo, and cactus on a bed of peppers, and onions. Served with sides of pico de gallo, guacamole, pork beans, rice, and 8 corn or flour tortillas.

TACOS

BAJA TACOS (3) 27.50

Three flour tortilla topped with cabbage and carrot mix, pico de gallo, chipotle mayo, and your choice of battered FISH or battered PRAWNS.

CRISPY PORK BELLY (3) 26.50

Pork belly baked on low heat, to make it juicy and crispy. Served on three corn tortillas with a pineapple- orange pico de gallo.

VOLCANES DE ASADA (3) 28.50

Chopped rib-eye steak mixed with a blend of cheeses. Served in three homemade tostadas and topped with guacamole, onion and cilantro.

TACOS DE PULPO (3) 28.00

Three corn tacos with crispy octopus, sauteed red onion and tomato, dried chilli mayo and avocado

Only Friday to Sunday

TACOS (4) Four 26.00

Corn tortilla with protein of choice. Topped with onion and cilantro.

CHOOSE AND MIX BETWEEN:

TINGA DE POLLO - CHICKEN TINGA

Shredded chicken cooked in a tomato & chipotle sauce.

TINGA DE CARNE - BEEF TINGA

Shredded beef cooked in a tomato & chipotle sauce.

BARBACOA

Slowly roasted lamb with spices.

LENGUA

Slowly cooked beef tongue with salsa verde.

AL PASTOR

Pork with guajillo sauce and spices. Topped with Pineapple.

CARNITAS

Confit pulled pork. Topped with Jalapeño.

CHORIZO

Seasoned ground pork sausage.

COCHINITA PIBIL

Slowly roasted pork shoulder cooked in banana leaves with habanero pickled onion.

BIRRIA

Braised beef.

🔪 RAJAS CON CREMA

Roasted poblano pepper, onion, corn, mozzarella cheese, and sour cream.

🔪 CHAMPIÑONES AL AJILLO - GARLIC MUSHROOMS

Sautéed mushrooms with garlic and guajillo pepper.

🔪 NOPALES - CACTUS

Tender cactus with olive oil, tomatoes, onions, & oregano.

ADD ONS

Beans.....	4.00
Rice.....	4.00
Consomme de Birria.....	4.00
Guacamole	4.00
Avocado Slices	4.00
Melting Cheese.....	3.50
Chiles Toreados.....	3.50
Feta Cheese.....	3.00
Pico de Gallo.....	3.00
Chips Basket.....	3.00
Sour Cream.....	2.50
Pickled Jalapeño.....	1.50
Chile Serrano	1.50
Extra Limes.....	0.50

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DESSERTS

FLAN

13.85

Homemade pastry made with eggs, condensed and evaporated milk, cream cheese, orange liqueur, and vanilla.

CHURROS

13.85

Four churros topped with dulce de leche and served with vanilla ice cream on the side.

TRES LECHEs CAKE 13.85

Homemade cake soaked in a mixture of three kinds of milk and rum, topped with whipped cream and seasonal fruit.

DIGESTIVO 2oz

CARAJILLO DEL PATRÓN 17.50

An espresso shot mixed with Licor 43.

CARLOTA LEMON PIE 17.50

Licor 43, half and half, hand-pressed lime juice, agave and whipped cream.