

APPETIZERS & ANTOJITOS

CRUNCHY TACOS (2 PCS)

Crispy rolled-up corn tortilla Garnished with medium spicy green tomatillo sauce, sour cream, fresh cheese and pico de gallo, filled with your choice of:

Pulled chicken \$6.5

Mashed potatoes (vegan) \$6.5
Lamb \$7.5

GORDITA 1 PC \$8

A star from



Hand-made corn dough patty, deep-fried, stuffed with pork carnitas, garnished with fresh onions, cilantro, and fresh cheese.

GUACAMOLE \$16

Mashed avocado seasoned and topped with pico de gallo, served with fresh corn chips.

CEVICHE \$16

Basa fish fillet cured in citrus juice, mixed with pico de gallo, and garnished with avocado served with fresh corn chips.

SPRING SALAD \$13

Fresh spring greens topped with lightly caramelized pecans and pumpkin seeds, sunflower, fresh avocado, dried cranberry, onion, and our delightful agave balsamic oil vinaigrette.

Add a side of pulled plain chicken \$4 or sautéed shrimp \$6

SOUPS

ALL GLUTEN-FREE

POZOLE \$22

A rich broth soup made with hominy corn and tender chunks of pork. Flavoured with red chiles and spices; served with lettuce, radish, avocado, and onion. Fresh corn chips and lime on the side.

CONSOME \$11

Pulled chicken and rice served in a tasty chicken broth, garnished with fresh chopped onion, cilantro, and avocado.

SOPA AZTECA \$11

Seasoned tomato broth with fresh corn chips, mozzarella cheese, pasilla pepper flakes, sour cream, and avocado.

ARTISANAL QUESADILLAS 1 PC

ALL GLUTEN-FREE

Large hand-made corn tortilla filled with mozzarella cheese and your choice of:

CARNE ASADA \$12

Grilled beefsteak, guacamole and patatinas, garnished with cilantro and onion.

CHICHARRÓN \$10

Pulled pork and rinds in a red guajillo pepper sauce.

FAJITAS DE POLLO \$10

Dark chicken meat sautéed with sweet peppers and onion.

MUSHROOMS \$10

Vegetarian (Ask for the vegan option)

Sautéed mushrooms and onions, seasoned with epazote.

FAJITAS VEGETARIANAS \$10

Vegetarian (Ask for the vegan option)

Perfectly seasoned sautéed sweet peppers, onion, and mushrooms.

ARTISANAL TAMALES 1 PIECE

ALL GLUTEN-FREE

Corn masa steamed in banana leaf or corn husk (alterations can not be made).

PORK- CHILIAJO: in Red Sauce \$8

POLLO: in Green Tamatillo Sauce \$8

VEGAN: spinach and Corn \$8

RAJAS: jalapeno, Tomatoes, onions and old cheddar cheese \$8

LOS TACOS Corn Tortilla 1 PC

ALL GLUTEN-FREE

PORK CARNITAS \$7

Pork perfectly braised until tender and garnished with pico de gallo.

FAJITAS DE POLLO \$7.5

Tender dark meat chicken: sautéed with sweet peppers and onion. Garnished with pico de gallo.

CARNE ASADA \$8.5

Grilled beefsteak, marinated with lemon and black pepper. Topped with patatinas.

BAJA FISH \$8

(Contains Gluten)

Blue corn tortilla filled with crispy battered basa fish fillet with guacamole, pico de gallo, coleslaw, and chipotle aioli.

GOBERNADOR \$9

Blue corn tortilla filled with grilled shrimp, guacamole, pico de gallo, coleslaw, mozzarella cheese, sautéed sweet peppers, and chipotle aioli.

FAJITAS VEGETARIANAS \$7.5

Perfectly seasoned sautéed sweet peppers, onion, and mushrooms, topped with pico de gallo.

VEGAN CHORIZO \$7.5

Textured soy protein (TSP) marinated in a slightly spicy in-house guajillo sauce, garnished with fresh cilantro and onion.



PLATILLOS

ALL GLUTEN FREE

ENCHILADAS DE POLLO \$24

Three corn tortillas filled with tender pulled chicken. Topped with a zesty green tomatillo sauce and garnished with sour cream, fresh cheese, and onion. Refried beans and rice on the side.

ENMOLADAS \$24

Three corn tortillas filled with tender pulled chicken. Topped with our famous in-house made Mole Sauce Oaxaca, spiked with chiles, seeds, nuts and a hint of chocolate; garnished with sour cream, fresh cheese and onion. Refried beans and rice on the side.

CHILAQUILES

Crunchy tortilla chips in a zesty green tomatillo sauce; garnished with sour cream, fresh cheese, and onion. Refried beans on the side.

Your choice:

Pulled chicken \$24

Carne Asada (beef) \$26

Add a side of eggs for \$2 each

LAMB MIXIOTE \$29

Slow-cooked lamb, marinated with our sauce made from dried peppers such as guajillo, ancho, and pulla, blended with roasted onion, garlic, mejorana, and avocado leaves. Served with Mexican-style rice, sautéed nopales (cactus) with onion, and three corn tortillas on the side.

VEGAN PLATTER \$24

Three handmade chickpea and carrot empanadas, spring salad garnished with nuts, refried beans, and house salsa on the side.

CHILAQUILES VEGETARIANOS \$24

Vegan alternative available

Crunchy tortilla chips with sautéed sweet peppers, onion, and mushrooms in a zesty green tomatillo sauce; garnished with sour cream, fresh cheese, and onion. Refried beans on the top.

ENCHILADAS VEGETARIANAS \$24

Vegan alternative available

Three corn tortillas filled with sautéed sweet peppers, onion and mushrooms. Topped with a zesty green tomatillo sauce and garnished with sour cream, fresh cheese, and onion. Refried beans and rice on the side.



THE BEST MARGARITAS \$17

All contain 2oz of alcohol, made with fresh squeezed lime juice, Triple Sec and tequila blanco:

DE LA CASA

Classic

DE TAMARINDO

With tamarind Extract and serrano, spicy

ROSA

With Guava nectar and hibiscus extract

AZUL

Hponitiq and Blue curacao

MEZCAL MARGARITA \$18

Instead of tequila blanco, Agua Santa Mezcal



COCKTAILS

Mexican Bulldog \$25

Corona floating on a Margarita (Margarita of your choice). -2oz

Corona Caesar \$25

Corona floating on a Caesar. -2oz

Paloma \$17

Cazadores Añejo, freshly squeezed lime juice, Agave, Jarritos Grapefruit.

Caesar \$17

Absolut vodka, fresh squeezed lime juice, Maggi seasoning, Clamato, Tabasco, Worcestershire -2oz

Mezcal Mule \$18

Agua Santa Mezcal, chilli powder, Ginger beer, and freshly squeezed lime juice. -2oz

Sangria \$16

Red or White wine, orange juice, soda, seasonal fruit, freshly squeezed lime juice, agave. -3oz

Glass of Wine \$14

Red (Landing 63 Pinot Noir California) or White (BayWood Cellars Chardonnay California) - 6oz

Mojito \$18

White rum, agave, squeezed lime juice, soda water and fresh mint. -2oz

MAKE YOUR DRINK 1/2 LITER (TO GO ONLY) \$19

LOS SHOTS 1oz

Blanco Tequila \$7
Bulleit Bourbon Whiskey \$7
Añejo Tequila \$9
Agua Santa Mezcal \$9
Vodka Absolut azul \$9
Ron Bacardi blanco \$9
TEQUILA EXTRA AÑEJO \$16

CERVEZA

BOTTLE \$7.5

TALL CAN \$8



VASO MICHELADO \$2

DRAUGHT BEER PINT

Stella Artois \$9
House beer \$8.5

SOFT DRINKS

Aguas Frescas \$7

HORCHATA: Traditional Mexican beverage made with rice flavored with cinnamon, almond and vanilla.
JAMAICA: Herbal cold tea made from an infusion of dried red hibiscus flowers.

TAMARINDO: Tamarind drink.

Grapefruit Jarritos \$4

Mexican Coca-Cola \$4.5

Sprite / Diet Coke / Ginger Ale / Club Soda \$3.5

Ginger Beer \$6

Jumex \$4

Mexican nectars, flavours: Mango, Guava or Pineapple.

Café de Olla \$6

Traditional Mexican way of preparing coffee with cinnamon and unrefined whole cane sugar (piloncillo).

SEASONAL HOT DRINKS

Hot Mexican chocolate \$7

Contains milk.

Ponche Navideno \$8.5

Traditional Mexican punch made of apples, pineapple, guava, tamarind, cinnamon, raisins, sugar cane, wild apples called "tejocotes" and hibiscus. Available with alcohol too.

Mulled Wine \$11

DESSERTS

CHURROS \$14

Four churros with dulce de leche on the side.

FLAN \$11

Hand-made vanilla-scented, creamy custard, with golden syrup caramelized sugar.



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