



## APPETIZERS

### GUACAMOLE VEGAN \$18

Mashed avocado seasoned with salt and garlic powder, mixed with pico de gallo. Served with fresh corn chips.

### CEVICHE \$18

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

### CHORIQUESO \$20

Melted cheese with chorizo; served with four flour tortillas.

### CÓCTEL DE CAMARÓN \$17

MEXICAN STYLE

Poached shrimp in a chilled tangy homemade tomato sauce with pico de gallo and avocado; served with crackers.

### SPRING SALAD \$14

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

ADD A SIDE OF PULLED CHICKEN OR SAUTEED SHRIMPS \$4

## ARTISANAL TAMALES

ALL GLUTTEN FREE

### TAMAL DE PUERCO EN CHILIAJO \$7

Corn masa steamed to cook in a banana leaf, filled with tender pork in a savoury chiliajo red sauce.

### TAMAL DE POLLO \$7

Corn masa steamed to cook in a banana leaf, filled with pulled chicken in a zesty green tomatillo sauce.

### TAMAL DE RAJAS \$7

Corn masa steamed to cook in a corn husk, filled with jalapeno, tomato, onions and old cheddar cheese.

### TAMAL VEGAN \$7

Corn masa steamed in a corn husk, filled with spinach and corn.

## SOUPS ALL GLUTTEN FREE

### POZOLE ROJO \$24

Pork broth flavoured with red chiles and spices with hominy corn and chunks of pork, garnished with lettuce, radish, avocado and fresh onions. Served in a big bowl with fresh corn chips and lime on the side.

### CONSOMÉ DE POLLO \$13

Tasty Chicken broth with pulled chicken and rice. Served in a small bowl, garnished with fresh avocado, onions and cilantro. Lime on the side.

### SOPA AZTECA \$13

VEGETARIAN ASK FOR VEGAN OPTION

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

## LAS QUESADILLAS

2 PIECES

ALL GLUTTEN FREE AND WITH MOZZARELLA CHEESE

### ARTISANAL CARNE ASADA QUESADILLAS \$26

Two large hand made corn tortillas filled with beef, guacamole and patatinas, garnished with cilantro and onions.

### ARTISANAL CHICHARRÓN QUESADILLAS \$24

Two large hand made corn tortillas filled with pulled pork and rinds on a red guajillo pepper sauce.

### ARTISANAL TINGA QUESADILLAS \$24

Two large hand made corn tortillas filled with a savory pulled chicken, cooked in a smoky medium spicy chipotle sauce and onions.

### ARTISANAL RAJAS QUESADILLAS \$24

Two large hand made tortillas corn filled with sauteed sweet peppers, mushrooms and onions.

ASK FOR VEGAN OPTION

## LOS TACOS

GLUTEN FREE

### TACOS DE CARNITAS 3 PCS \$22

Double corn tortillas filled with seasoned pork perfectly braised until tender. Topped with pico de gallo.

### TACOS DE CHORIZO 3 PCS \$22

Double corn tortillas filled with cured ground pork, marinated on a slightly spicy guajillo sauce, garnished with cilantro and onion.

### TACOS DE FAJITAS VEGETARIANAS 3 PCS \$22

Double corn tortillas filled with perfectly seasoned sauteed sweet peppers, onions and mushrooms. Topped with pico de gallo.

### TACOS FAJITAS DE POLLO 3 PCS \$23

Double corn tortillas filled with tender dark meat chicken; sauteed with sweet peppers and onions. Garnished with pico de gallo.

### TACOS DE CARNE ASADA 3 PCS \$26

Double corn tortillas filled with lemon and black pepper marinated grilled beefsteak. Topped with pico de gallo.

### BAJA FISH TACOS 2 PCS \$22

NO GLUTTEN FREE  
Corn tortillas filled with crispy battered basa fish filets; with guacamole, pico de gallo, coleslaw and chipotle aioli.

### TACOS GOBERNADOR 2 PCS \$22

Double corn tortillas filled with grilled shrimps, guacamole, pico de gallo, coleslaw, mozzarella cheese, sauteed sweet peppers and chipotle aioli.

## DESSERTS

### CHURROS \$14

Four churros with dulce de leche on the side.

### FLAN \$11

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

### PASTEL 3 LECHES \$11

A tres leches cake, also known as pan tres leches or simply tres leches, is a sponge cake-soaked in three kinds of milk: evaporated milk, condensed milk, and whole milk.

## PLATILLOS ALL GLUTTEN FREE

### CAMARONES EN MOLE VERDE \$26

Sauteed shrimps served with our light and fresh-tasting mole verde sauce, made with a delicious combination of seeds, tomatillo, chiles and aromatic green herbs. Rice and salad on the side.

### ENCHILADAS DE POLLO \$25

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

### ENCHILADAS VEGETARIANAS \$24

ASK FOR VEGAN OPTION  
Three corn tortillas topped with sauteed sweet peppers, onions, mushrooms and zesty green tomatillo sauce. Garnished with sour cream, fresh cheese and onions. Refried beans and rice on the side.

### ENMOLADAS \$26

Three corn tortillas filled with tender pulled chicken. Topped with our famous in-house mexican mole sauce, 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.

### ENMOLADAS VERDES \$26

Three corn tortillas filled with tender pulled chicken; topped with our light and fresh-tasting mole verde sauce; made with a delicious combination of seeds, tomatillo, chiles and aromatic green herbs. Garnished with sour cream, fresh cheese and onion. Refried beans and rice on the side.

### CHILAQUILES DE POLLO \$25

Fresh corn tortilla chips infused with our zesty green tomatillo sauce with tender chicken. Garnished with sour cream, fresh cheese and onions. Refried beans on the side. ADD EGGS \$2 EACH EXTRA

### CHILAQUILES DE CARNE ASADA \$26

Fresh corn tortilla chips infused with our zesty green tomatillo sauce with tender beef. Garnished with sour cream, fresh cheese and onions. Refried beans on the side. ADD EGGS \$2 EACH EXTRA

### CHILAQUILES VEGETARIANOS \$23

ASK FOR VEGAN OPTION  
Fresh corn tortilla chips infused with our zesty green tomatillo sauce topped with sauteed onions, sweet peppers, mushrooms. Garnished with sour cream, fresh cheese and onions. Refried beans on the side.

### SOPES \$25

Three thick handmade corn tortillas topped with refried beans and your choice of chorizo or pulled chicken. Garnished with fresh lettuce, sour cream, tasty cheese and pico de gallo. TINGA OR CARNE ASADA \$26

### VEGAN PLATTER \$24

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

### LAMB MIXIOTE \$32

Slow cooked lamb, marinated with our own sauce made from dried peppers such as guajillo, ancho and pulla, with roasted onions and garlic, meiorana and avocado leaves. Served with rice, sauteed nopales (cactus) and onions, three corn tortillas on the side.

## SOFT DRINKS

### AGUAS FRESCAS \$6

HORCHATA: Traditional mexican beverage made with rice flavoured with cinnamon, almond and vanilla.

JAMAICA Herbal cold tea made from an infusion of dried redbibiscus flowers.

TAMARINDO Tamarind drink.

### JARRITOS Grapefruit and Club soda. \$4

### MEXICAN COCA-COLA / SPRITE \$4.5

### DIET COKE / GINGER ALE \$3.5

### GINGER BEER \$6

### JUMEX \$4

Mexican nectars, flavours: Mango, Guava and Pineapple.

### CAFE DE OLLA \$6

Traditional mexican way to prepare coffee with cinnamon and unrefined whole cane sugar, piloncillo.

## MARGARITAS

### MARGARITA DE LA CASA \$17

Cazadores Blanco, Cointreau, Fresh squeezed lime juice, Agave - 2oz

### MARGARITA DE TAMARINDO \$17

Cazadores Blanco, Cointreau, Serrano, Fresh squeezed lime juice, Tamarind - 2oz

### MARGARITA ROSA \$17

Cazadores Blanco, Cointreau, Guava Nectar, Fresh squeezed lime juice, Agave, Hibiscus - 2oz

### MARGARITA AZUL \$17

Cazadores Blanco, Cointreau, Fresh squeezed lime juice, Hpnotiq, Agave, Blue Curacao - 2oz

### MEZCAL MARGARITA \$17

Agua Santa Mezcal, Cointreau, Fresh squeezed lime juice, Agave - 2oz

## COCKTAILS

### MEXICAN BULLDOG \$23

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

### CORONA CAESAR \$23

Corona floating on a Caesar - 2oz

### PALOMA \$17

Cazadores Añejo, Fresh squeezed lime juice, Agave, Jarritos Grapefruit - 2oz

### CAESAR \$17

Absolut Vodka, Fresh squeezed lime juice, Jugo Maggi, Clamato, Tabasco, Worcestershire - 2oz

### MEZCAL MULE \$17

Agua Santa Mezcal, Chilli powder, Ginger beer and fresh squeezed lime juice - 2oz.

### SANGRIA \$16

Red or White Wine, Orange Juice, Soda, Seasonal fruit, Fresh squeezed lime juice, Natural Syrup - 3oz

### MOJITO \$17

White rum, sugar (traditionally sugar cane juice), squeezed lime juice, soda water and fresh mint - 2oz

### SEX ON THE BEACH \$17

Absolut Vodka, Orange juice, Cranberry juice, Fresh squeezed lime juice, Agave - 2oz

### DIAMANTE NEGRO \$17

Disaronno Amaretto, Cherry syrup, Mexican Coca-Cola - 2oz

### LUCES DE LA HABANA \$17

Midori, Orange Juice, Malibu, Club Soda - 2oz

COCKTAILS TO GO AVAILABLE (SERVED IN A 1/2 LT MASON JAR) \$18

### GLASS OF WINE \$12

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

## LOS SHOTS 1oz

Cazadores Blanco Tequila \$7 Agua Santa Mezcal \$9

Bulleit Bourbon Whiskey \$7 Vodka Absolut azul \$9

Cazadores Añejo Tequila \$9 Ron Bacardi blanco \$9

## TEQUILA \$16

AMBHAR TEQUILA EXTRA AÑEJO 1oz

## LA CERVEZA

BOTTLE \$7.5

TALL CAN \$8



VASO MICHELLEN \$2

DRAUGHT BEER PINT Stella Artois \$9 House beer \$8.5