



APPETIZERS

GUACAMOLE VEGAN \$16

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

CEVICHE \$16

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

CHORRIQUESO \$18

Melted cheese with chorizo; served with four flour tortillas.

CÓCTEL DE CAMARÓN MEXICAN STYLE \$15

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

SPRING SALAD \$12

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

ADD A SIDE OF PULLED CHICKEN OR SAUTEED SHRIMPS \$3



SOUPS ALL GLUTEN FREE

POZOLE ROJO \$22

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

CONSOMÉ DE POLLO \$12

Tender pulled chicken and rice served in a tasty chicken broth, seasoned with chopped onion, fresh avocado and cilantro.

SOPA AZTECA VEGETARIAN ASK FOR VEGAN OPTION \$12

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

ARTISANAL TAMALES ALL GLUTEN FREE

TAMAL DE PUERCO EN CHILIAJO \$6

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

TAMAL DE POLLO \$6

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

TAMAL VEGAN VEGETARIAN \$6

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

TAMAL DE RAJAS \$6

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



LOS TACOS GLUTEN FREE

TACOS DE CARNITAS ③ \$20

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

TACOS DE CHORIZO ③ \$20

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 VEGETARIAN \$20

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

TACOS FAJITAS DE POLLO ③ \$20

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

TACOS DE CARNE ASADA ③ \$23

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

BAJA FISH TACOS ② NO GLUTEN FREE \$20

Corn tortillas filled with crispy battered basa fish fillets; with guacamole, pico de gallo, coleslaw and chipotle aioli.

TACOS GOBERNADOR ② \$20

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

LAS QUESADILLAS 2 PIECES

ALL GLUTEN FREE AND WITH MOZZARELLA CHEESE

ARTISANAL CARNE ASADA QUESADILLAS \$25

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

ARTISANAL CHICHARRÓN QUESADILLAS \$23

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

ARTISANAL TINGA QUESADILLAS \$23

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

ARTISANAL RAJAS QUESADILLAS VEGETARIAN \$23

Two large handmade tortillas filled with roasted sweet peppers, mushrooms and onion. ASK FOR VEGAN OPTION

PLATILLOS ALL GLUTEN FREE

CAMARONES EN MOLE VERDE \$25

Sautéed 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 \$24

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 ASK FOR VEGAN OPTION \$24

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

ENMOLADAS \$25

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 \$25

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 \$22 ADD EGGS \$2 EACH

Bowl of crunchy tortilla chips with tender pulled chicken in a zesty green tomatillo sauce; garnished with sour cream, fresh cheese and onion. Refried beans on top.

CHILAQUILES VEGETARIANOS ASK FOR VEGAN OPTION \$22

Bowl of 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.

SOPES \$24

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 \$25

VEGAN PLATTER \$22

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

DESSERTS

CHURROS \$12

Four churros with dulce de leche on the side.

FLAN \$10

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



MARGARITAS

MARGARITA DE LA CASA \$16

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

MARGARITA DE TAMARINDO \$16

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

MARGARITA ROSA \$16

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

MARGARITA AZUL \$16

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

MEZCAL MARGARITA \$16

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

COCKTAILS

MEXICAN BULLDOG \$22

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

CORONA CAESAR \$22

Corona floating on a Caesar - 2oz

PALOMA \$16

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

CAESAR \$16

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

MEZCAL MULE \$16

Agua Santa Mezcal, Cucumber, Chili powder Old Tyme Ginger Beer, and Fresh squeezed lime - 2oz

SANGRIA \$15

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

GLASS OF WINE \$10

Red (Cabernet sauvignon) or White (Chardonnay) - 6oz

MOJITO \$16

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

LOS SHOTS 1oz

Cazadores Blanco Tequila \$6

Bulleit Bourbon Whiskey \$6

Cazadores Añejo Tequila \$8

Agua Santa Mezcal \$8

Vodka Absolut azul \$8

Ron Bacardi blanco \$8

TEQUILA

PREMIUM

CLASE AZUL

1 OZ \$18

BUY LOCAL

\$75



LA CERVEZA

BOTTLE \$7.5

TALL CAN \$8



VASO MICHELADO \$2

DRAUGHT BEER

PINT

Stella Artois \$9 House beer \$8.5

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 redbiscus flowers.

TAMARINDO Tamarind drink.

JARRITOS \$4 Mexican pops (Real Cane Sugar), flavours: Grapefruit and Club soda.

Mexican COCA-COLA / SPRITE \$4.5

DIET COKE / GINGER ALE \$3.5

GINGER BEER \$6

JUMEX \$4

Mexican nectars, flavours: Mango, Guava.

CAFE DE OLLA \$5

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