

PARA EMPEZAR

Guacamole, Chips and salsa: House-made corn chips and fresh guacamole and salsa \$12

Chips and Salsa: House-made corn chips and salsa \$7

Elote: Two Mexican street corn cut in half, mayonnaise, sour cream, queso fresco, chili piquin, lime \$13

Esquite: Cup of boiled corn, mayonnaise, crumbled cotija cheese, chili piquin, lime \$12

SOPAS

Pozole con cerdo: Traditional soup made with hominy corn, pork ribs, cabbage, radish and lime. \$18

Sopa de tortilla con pollo: Traditional soup with shredded chicken, tomato, elote, mozzarella cheese, queso fresco, tortilla chips, avocado, cilantro and lime. \$16

Sopa de tortilla Vegetariana (no chicken): \$12

TACOS CON CARNE

Served with handmade corn tortilla

Carne Asada: Grilled flank steak, grilled onions, cilantro, salsa de molcajete \$6.5

Costilla de res: Short rib marinated in a barbacoa adobo, wrapped in a banana leaf, cooked in the oven for 5 hours. red onions, cilantro, salsa verde \$6.5

Carnitas: House pork carnitas, curtido red onions, cilantro, salsa taquera \$6

De Pollo: Grilled chicken, grilled onions, cilantro, salsa verde \$6

TACOS DE MAR

Served with handmade corn tortilla

Pescado asado: Grilled rock cod fish, salsa pico de gallo and cucumber, cilantro \$7

Camaron al ajillo: Sautéed Shrimp, chile guajillo, garlic, salsa tropical. \$7

Pulpo Asado: Grilled octopus, grilled onions, salsa de ajo, cilantro \$7

TACOS VEGETARIANOS/VEGANOS

Served with handmade corn tortilla

Portobello: Sautéed Portobello mushrooms with garlic and wine, onions, cilantro. \$5.5

Chorizo de soya con Pimiento rojo: Sautéed soy chorizo vegano with red pepper, chile pasilla, pineapple, onions, cilantro \$5.5

Enchiladas: Two enchiladas with Portobello mushrooms or soy chorizo, vegan cashew or mozzarella cheese, salsa verde, queso fresco & sour cream \$15

Flautas de Papa: 3 potatoes flautas, guacamole, cabbage, onions, queso fresco, sour cream, radish, salsa roja \$16

QUESABIRRIAS

Served with consomé and salsa de arbol

Birria de Pollo: Chicken birria, handmade corn tortilla, melted cheese, onions, cilantro \$8

Birria de Carne: Beef birria, handmade corn tortilla, melted cheese, onions, cilantro \$8

TACOS DORADOS

Flautas de Pollo: 3 flautas, shredded chicken, guacamole, cabbage, onions, queso fresco, sour cream, salsa roja \$17

Enchiladas de pollo: Two enchiladas with shredded chicken, mozzarella cheese, salsa verde, queso fresco & sour cream \$17

Crispy Taco: 3 Griddle halfway fried corn tortillas, melted cheese, choice of meat (referred to meat tacos), pico, guacamole and sour cream \$18

CEVICHES

Ceviche Mixto: Raw ahi tuna, cooked tiger prawns, grilled octopus, cured in lime juice, mixed with cherry tomatoes, red onions, beets, cilantro, radish, habanero and serrano pepper, olive oil* (served with crispy tortilla) \$25

De Camaron: Cooked tiger prawns, cucumber, tomatoes, red onions, cilantro, salsa verde* (served with crispy tortilla) \$18

ENSALADAS

De la casa: Seasonal lettuce, cucumber, tomato, pickled onion, pumpkin seeds, strawberries, pecans, raisins, queso fresco, mango vinaigrette. \$14

Add Grilled Steak \$8 or Grilled Chicken Breast \$7

Protein Bowl: Grilled chicken or grilled steak, fire-roasted vegetables, pinto beans, avocado, over crisp romaine lettuce tossed with our signature salsa verde. \$20

PARA ACOMPAÑAR/SIDES

Frijoles de la olla	\$5	Frijoles refritos	\$5
Frijoles negros	\$5	Arroz verde (contains dairy)	

TABLAS

TABLA DE 5 TACOS: any combination, up to 1 seafood \$30

TABLA DE 10 TACOS: any combination, up to 2 seafood \$60

TABLA DE 5 QUESABIRRIAS: any combination \$38

TABLA DE 10 QUESABIRRIAS: any combination \$75

POSTRES

CHURROS: Traditional mexican churro dusted with organic sugar, cinnamon \$10

VIVA MEXICO: Traditional churro dusted with organic sugar, cinnamon. Served with scoop of ice cream \$13

FLAN : House made vanilla caramel flan \$11

20% service charge added to parties of 6 or more

Our facilities are NOT food allergen FREE. tap water by request