



MEAT TACOS \$7

Carne asada: Grilled steak, guacamole, grilled onions, fresh cilantro

Carnitas: Traditional Grandpa house recipe, pickled jalapenos

Al pastor: Pork shoulder marinated in al pastor adobo, grilled onions, cilantro

Pollo asado: Grilled chicken marinated in achiote, guacamole, grilled onions, cilantro

SEAFOOD TACOS \$7

Pescado zarandeado: Grilled rock cod, cabbage zarandeado salad, cilantro

Pulpo zaraneado: Sautéed octopus cabbage zarandeado salad, cilantro

Camaron al chipotle: Sautéed shrimp, cabbage zarandeado salad, cilantro



VEGETARIAN / VEGAN TACOS \$6

Portobello: Sautéed portobello mushroom with spinach, melted cheese & white wine

Vegetales de temporada: Sautéed red potatoes, carrots, onions and garlic, marinated in our house adobo, cilantro

Empanada poblana: Handmade corn tortilla folded with melted cheese, grilled poblano peppers with corn and onions, garnished with crema mexicana & avocado salsa \$8

SHARING 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 \$37


TABLA DE 10 QUESABIRRIAS: any combination \$ 74

ALBANY | BERKELEY | WALNUT CREEK | SACRAMENTO

*20% service charge added to parties of 6 or more
Our facilities are NOT food allergen FREE.*

STARTERS TO SHARE

GUACAMOLE, CHIPS & SALSA	13
CHIPS & SALSA	8
CHIPS & REFRIED BEANS	8
ARROZ ROJO / BLACK BEANS	6
REFRIED BEANS / WHOLE BEANS	

ELOTE / ESQUITE (<i>cup boiled corn</i>)	13
2 Mexican street corn cut in half, with vegan mayonnaise, sour cream and queso fresco, lime and chile piquin.	
 <i>Vegan option available</i>	

CEVICHE

CEVICHE DE CAMARON	18
<i>served with TOSTADITAS</i>	

Cooked tiger prawns cured in fresh lime and orange juice, cucumber, tomatoes, red onions, cilantro, radish.

CEVICHE MIXTO	25
<i>served with TOSTADITAS</i>	

Ahi tuna, cooked tiger prawns, grilled octopus, cured in fresh lime and orange juice, cherry tomatoes, red onions, cilantro, radish, habanero and serrano pepper, beets, olive oil

SALADS

ENSALADA DE LA CASA	14
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Mixed greens, cucumber, tomato, pickled onion, pumpkin seeds, Strawberries, pecans, raisins, queso fresco, mango vinaigrette.
Add Grilled Steak \$8 or Grilled Chicken \$7

PROTEIN BOWL	20
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Grilled chicken or grilled steak, fire-roasted vegetables, pinto beans, avocado, over crisp romaine lettuce tossed with our signature salsa verde

QUESABIRRIAS

QUESABIRRIA DE POLLO	8
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Chicken birria, handmade corn tortilla, melted cheese, onions, cilantro, served with warm consommé.

QUESABIRRIA DE CARNE	8
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Beef birria, handmade corn tortilla, melted cheese, onions, cilantro, served with warm consommé.

QUESABIRRIA DE VEGETAL	8
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Sautéed red potatoes, carrots, onions and garlic, marinated in our house adobo, cheese, cilantro, onions.

TRADITIONAL PLATES

ENCHILADAS VERDES	17
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Two enchiladas with shredded chicken or steak, mozzarella cheese, salsa verde, queso fresco & sour cream

 *Vegan option with vegetables*

CRISPY TACOS	20
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3 Griddle halfway fried corn tortillas, melted cheese, choice of meat (referred to meat tacos), pico, guacamole, sour cream

FLAUTAS DE POLLO	17
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Three halved flautas filled with chicken, served over guacamole and topped with cabbage, onions, queso fresco, sour cream, salsa roja.

 *Vegan option with potatoes*

DESSERTS

CHURROS	11
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Traditional Mexican churros, warm and crisp, dusted with cinnamon, sugar. rich cajeta for dipping.

VIVA MEXICO	15
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Traditional Mexican churros, warm and crisp, dusted with cinnamon, sugar with a scoop of ice cream

FLAN	11
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Classic Mexican vanilla flan, garnished with berries

BREAKFAST SANDWICH 20

Grilled steak topped with caramelized onions, roasted tomatoes, creamy avocado, melted Monterey Jack, fresh spinach, and a perfectly fried egg, all layered on toasted brioche with a touch of mayo.

Served with your choice of home potatoes, fresh salad, or seasonal fruit

MEXICAN SCRAMBLE 17

Two scrambled eggs mixed with onions, tomatoes, cilantro, serrano peppers, and melted Monterey Jack cheese. Served with your choice of home potatoes, salad, or fresh fruit.

Add homemade pork chorizo \$2 , beef or chicken +\$5

BREAKFAST BURRITO 18

A warm flour tortilla stuffed with scrambled eggs, melted monterey jack cheese, refried beans, and house salsa. Served with your choice of home potatoes, salad, or fresh fruit

Add pork chorizo \$2 , beef or chicken +\$5

***Eggs Style: over easy, over medium, scrambled**

CHILAQUILES 18

Crispy corn tortilla chips tossed in salsa roja, topped with Monterey Jack cheese, queso fresco, avocado, red onions, sour cream. Served on a bed of refried beans and two eggs (any style).

Add homemade pork chorizo \$2, beef or chicken +\$5

HUEVOS RANCHEROS 18

Two eggs (any style), served over griddled corn tortillas with melted Monterey Jack cheese. Topped with salsa ranchera, pico de gallo, avocado, sour cream, on a bed of black beans, and queso fresco.

Add homemade pork chorizo \$2 , beef or chicken +\$5

FRENCH TOAST 18

Two thick slices of cinnamon-swirled bread, topped with fresh berries, powder sugar and served with home made mermelada.

★ ENFRIJOLADAS 18

Two enfrijoladas with scramble eggs, spinach mozzarella cheese, black beans sauce, queso fresco, avocado & sour cream

FRESH SQUEEZE ORANGE JUICE \$ 8

MIMOSAS

Flavors: Orange, mango, peach, passion fruit

Bottomless Mimosas
Per Person, limit of 2hrs \$28

Mimosa Flight
3 Mimosas \$20