

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

Al pastor: Marinated pork in al pastor adobo, grilled onions, fresh pineapple, cilantro, salsa de chile. \$6

Pork Belly: Pork Belly, curtido de pepino, cilantro, salsa mango habanero \$6

Pollo en tinga: Chipotle shredded chicken, corn tortilla, cabbage, onions, salsa taquera \$6

TACOS DE MAR

Served with handmade corn tortilla

Pescado asado: Grilled swai fish, purple cabbage, cilantro, avocado, salsa ranchera \$7

Camaron al habanero: Sauteed Shrimp, purple cabbage pickled, avocado, salsa habanero \$7

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

TACOS VEGETARIANOS/VEGANOS

Served with handmade corn tortilla

Vegan fajita: Carrots, zucchini, Fajita mix, cilantro, guacamole, vegan sour cream \$6

Quesabirria vegana: Fried corn tortilla on the griddle, melted vegan cashew mozzarella cheese, vegan fajita mix, onions, cilantro. salsa de árbol \$ 7.5

Enchiladas: Two enchiladas with Portobello mushrooms, 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

20% service charge added to parties of 6 or more

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

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 rojo	\$5

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