



CHOFITA

Mexican Food



TACOS

- Asada \$4.50
- Pastor \$4.50
- Pollo \$4.50
- Carne enchilada \$4.50
- Lengua \$4.50
- Tripa \$4.50
- Carnitas \$4.50
- Suadero \$4.50
- Cecina \$4.50
- Barbacoa \$4.50
- Chorizo \$4.50
- Chicharron \$4.50
- Cabeza \$4.50
- Tinga \$4.50
- Birria \$4.50



TORTIAS

- Asada \$12.00
- Pastor \$12.00
- Pollo \$12.00
- Carnitas \$12.00
- Milanesa de pollo \$12.00
- Milanesa de res \$12.00
- Cubana \$17.00
- Jamon \$12.00
- Salchicha \$12.00
- Lengua \$13.00
- Tripa \$13.00
- Cecina \$13.00
- Tinga \$12.00
- Campechana \$12.00
- Birria \$12.00
- Huevo \$12.00
- Henchilada \$12.00
- Barbacoa \$12.00
- Suadero \$12.00



Quesadillas

- Flor de calabaza \$13
- Huitlacoche \$13
- Hongos \$12
- Tinga \$12
- Chicharron rojo \$12
- Chicharron verde \$12
- Asada \$12
- Pastor \$12
- Lengua \$12
- Tripa \$13
- Cecina \$12
- Suadero \$12
- Pollo \$12
- Mixta \$12
- Barbacoa \$12
- Jamon \$12
- Huevo \$12
- Quesillo \$12
- Birria \$12



Preparadas con tortilla hechas a mano y el tradicional queso Oaxaca

Aguas frescas

Bebida tradicional mexicana; están hechas con fruta fresca y tenemos más de 6 sabores. Pregunta por los sabores de temporada

Watermelon, Melon, Pineapple, Jamaica/ Hibiscus, Coconut, Horchata, Mango, Kiwi - Pineapple

JUGOS NATURALES

Chico: 5.00 Grande: 10.00

- Naranja
 - Zanahoria
 - Piña
 - Manzana
 - Remolacha
 - Oasis (fresa, piña, naranja, miel)
 - Jugo verde (manzana verde, apio, espinaca, perejil, piña)
 - Para el estreñimiento (papaya, naranja, miel y ciruela pasa)
- Pide las combinaciones que gustes

Licuarios naturales

- Fresa / Strawberry
- Mamey
- Plátano / Banana
- Nuez / Nut
- Melón
- Granola
- Avena / Oat
- Bomba / fresa, banana, papaya, melon, mamey, avena, nuez, granola, amaranto, ciruela pasa

LA FRUTA DE MIKIS

Mix de frutas con chile y limon o si gustas pídelos con granola y miel: Melón, Papaya, Sandia, Mango, Mango verde y Piña

Especiales

Mangonada

POSTRES

Fresas con crema
Ensalada de manzana
Pastel 3 leches



CHOFITA

Mexican Food

TACOS

- Asada \$4.50 (Beef)
- Al Pastor \$4.50
(Shaved Spit roasted Pork with Pineapple)
- Pollo \$4.50
(Juicy Grilled Chicken)
- Carne enchilada \$4.50
(Marinated Pork Loin Mexican Style)
- Lengua \$4.50 (Beef Tongue)
- Tripa \$4.50 (Mexican Chitterlings)
- Carnitas \$4.50 (Mexican Simmered Pork)
- Suadero \$4.50 (Savory Beef Rose Meat)
- Cecina \$4.50
(Thin sliced Eye Round seasoned with Salt)
- Barbacoa \$4.50
- Chorizo \$4.50 (Spicy Mexican Sausage)
- Chicharron \$4.50
(Pork rinds in a Spicy Green or Red Sauce of your choice)
- Cabeza \$4.50 (Slow Roasted Cow Head Meat)
- Tinga \$4.50 (Shredded Chicken in Chipotle Adobo)
- Birria \$4.50 (Savory and Juicy Chuck Roll)



Chilaquiles

Rojos 13.00 Verdes 13.00

TORTAS

- Cubana \$17
- Milanesa de pollo \$12
- Milanesa de res \$12
- Salchica \$12
- Asada \$12 (Beef)
- Al Pastor \$12
(Shaved Spit roasted Pork with Pineapple)
- Pollo \$12 (Juicy Grilled Chicken)
- Carne enchilada \$12
(Marinated Pork Loin Mexican Style)
- Lengua \$12 (Beef Tongue)
- Tripa \$12 (Mexican Chitterlings)
- Carnitas \$12 (Mexican Simmered Pork)
- Suadero \$12 (Savory Beef Rose Meat)
- Cecina \$12
(Thin sliced Eye Round seasoned with Salt)
- Barbacoa \$12
- Chorizo \$12 (Spicy Mexican Sausage)
- Chicharron \$12
(Pork rinds in a Spicy Green or Red Sauce of your choice)
- Cabeza \$12 (Slow Roasted Cow Head Meat)
- Tinga \$12 (Shredded Chicken in Chipotle Adobo)
- Birria \$12 (Savory and Juicy Chuck Roll)



Quesadillas

- Flor de calabaza pumpkin blossom \$13
- Huetlacoche \$13
(Corn Smut used in Prehispanic Cuisine, Considered food of the gods)
- Hongos \$12 (Mushrooms)
- Asada \$12 (Beef)
- Al Pastor \$12
(Shaved Spit roasted Pork with Pineapple)
- Pollo \$12 (Juicy Grilled Chicken)
- Carne enchilada \$12
(Marinated Pork Loin Mexican Style)
- Lengua \$12 (Beef Tongue)
- Tripa \$13 (Mexican Chitterlings)
- Carnitas \$12 (Mexican Simmered Pork)
- Suadero \$12 (Savory Beef Rose Meat)
- Cecina \$12
(Thin sliced Eye Round seasoned with Salt)
- Barbacoa \$12
- Chorizo \$12 (Spicy Mexican Sausage)
- Chicharron \$12
(Pork rinds in a Spicy Green or Red Sauce of your choice)
- Cabeza \$12 (Slow Roasted Cow Head Meat)
- Tinga \$12 (Shredded Chicken in Chipotle Adobo)
- Birria \$12 (Savory and Juicy Chuck Roll)



All are made with handmade tortillas and traditional Oaxaca cheese.

Aguas frescas

Traditional Mexican drink; They are made with fresh fruit and we have more than 6 flavors. Ask about seasonal flavors

Watermelon, Melon, Pineapple, Jamaica/ Hibiscus, Coconut, Horchata, Mango, Kiwi - Pineapple

JUGOS NATURALES

Small: 5.00 Big: 10.00

- Naranja
 - Zanahoria
 - Piña
 - Manzana
 - Remolacha
 - Oasis (fresa, piña, naranja, miel)
 - Jugo verde (manzana verde, apio, espinaca, perejil, piña)
 - Para el estreñimiento
(papaya, naranja, miel y ciruela pasa)
- Ask for the combinations you like

Licados naturales

- Fresa / Strawberry
- Mamey
- Plátano / Banana
- Nuez / Nut
- Melón
- Granola
- Avena / Oat
- Bomba / fresa, banana, papaya, melon, mamey, avena, nuez, granola, amaranto, ciruela pasa

LA FRUTA DE MIKIS

Fruit mix with chili and lemon or if you like order them with granola and honey: Melón, Papaya, Sandia, Mango, Mango verde y Piña

Especiales

Mangonada

POSTRES

Fresas con crema
Ensalada de manzana
Pastel 3 leches