



**ENTRADAS & ENSALADAS
APPETIZERS & SALAD**

SALSA ROJAS EN VERDE  **10**
Corn tortilla chips with red and green sauce


QUESO FUNDIDO  **18**
A classic cheese fondue with broiled Oaxaca cheese, chorizo, and chili. With corn chips or corn tortillas

CHILE CON QUESO  **16**
Hot cheddar cheese & chili dip, with corn chips

GUACAMOLE  **16**
With corn chips


QUESADILLAS  **18**
Toasted tortilla cheese turnovers stuffed with tomatoes, onions and cilantro
Add Chicken or Beef or Shrimps


QUESILLO ASADO EN SALSA VERDE  **22**
Roasted String Cheese Tortillas in Green Sauce


NACHOS  **18**
Nachos mounded high with black beans, chipotle, cheese sauce, jalapenos, guacamole, sour cream and pico de gallo
Add Chicken or Beef or Chorizo

JALAPEÑO RELLENOS  **24**
Deep fried jalapeños stuffed with cheese

POBLANO RELLENOS  **26**
Baked poblano with cheese

CHORIZO SONORENSE  **24**
Chorizo sausages (pork), sautéed with whole garlic, chile abol and sherry

HONGOS AL MOJO DE AJO  **24**
Cup mushrooms lightly marinated and breaded. Fried and served with garlic sauce

ELOTE ASADOS  **12**
Mexican street-style corn

ENROLLADOS **20**
Crisp tortilla rolls, with chicken and cheese fillings, topped with salsa, guacamole and sour cream

PANUCHOS DE CAZON  **18**
Stuffed fish tortillas-a specialty of the Yucatan peninsula

CHICKEN GRANDE TACO SALAD **20**
Huge tortilla basket filled with lots of crisp vegetables, beans, cheese, tender grilled chicken fillets, guacamole and sour cream

SOPA DE LIMA Y TORTILLA  **14**
Lime and tortilla soup

SOPA DE MAIZ Y MAIZ **14**
Corn and hominy chowder


**RINCIPALE/ESPECIALIDADES
MAIN COURSES/SPECIALTIES**

ENCHILADAS VERDES DE POLLO (CHICKEN ENCHILADAS) **20**
Corn tortilla rolls with chicken and laced with green tomatillo sauce, topped with jack cheese au gratin. **18**

ENCHILADAS ROJAS DE CARNE (FLAT BEEF ENCHILADAS) **20**
Our beef fillings are shredded, stacked on tortillas – AKA Mexican Lasagna **22**

ENCHILADAS DE CERDO **18**
Pulled pork enchilladas

ENCHILADAS DE BATATA  **20**
Roasted sweet potato and jalapeño enchiladas with tomatillo salsa **21**


GRILLED RED SNAPPER BURRITO  **20**
With chipotle

CHICKEN BURRITO **20**
With green tomatillo sauce


BEEF BURRITO **20**
With red sauce

KITCHEN SINK BURRITO **24**
Our signature burrito dish! It has chicken, beef, and everything else but the kitchen sink!

CHIMICHANGA **12**
A wheat tortilla stuffed with your choice of chicken or beef or chorizo, cheese and beans. Fried till crisp. Topped with salsa, guacamole and sour cream **20**

TACOS DE MEXICANA DE ADOBADOS  **18**
Chicken or beef grilled tacos (3) with chipotle cream sauce

SPICY SHRIMP TACOS  **26**
Shrimp tacos (3) served with garlic sauce


TAQUITOS DE TUETANO  **26**
Bone Marrow tacos – often serve in Mexican Cuisine. Topped the marrow tacos with pico de gallo, cojita cheese and hot sauce

BAJA FRIED FISH TACOS **14**
Comes complete with pickled red onion, Baja cream, Baja cabbage slaw, red salsa, corn tortillas and of course, the deliciously marinated snapper **14**

HUACHINANGO A LA VERACRUZANA **34**
Red Snapper cooked with tomatoes, capers, olives and herbs. Just like the way it's done in the City of Veracruz


FLETAN CON CAMARONES, CHAMPINONES EN SALSA DE AGUACATE (HALIBUT WITH SHRIMPS AND MUSHROOMS IN AVOCADO SAUCE) **36**
One of the essence of our cooking, is to getting its deep, earthy flavor from mushrooms sauteed with garlic to complement the sweet taste of halibut and shrimps in a velvety avocado sauce


CARNE ASADA (GRILLED RIBEYE STEAK) **52**
Grilled Ribeye steak (300 gms) served with a tasty sampling of guacamole, beans, sour cream, salsa and tortillas


BISTEC TOMAHAWK AL CHIPOTLE (TOMAHAWK STEAK WITH CHIPOTLE)  **160**
Strictly for beef lovers. Wagyu Tomahawk (1+ kg) in tomatillo chipotle broth, served with Mexican rice and black beans

CORDERO EN BORREGO EN SALSA ROJAS (BRAISED LAMB SHANK) **38**
Red chili and vegetables lamb shank slowly braised in traditional adobo sauce. Served with warm tortillas and salad on the side

CARNITAS DE PUERCO (PORK CARNITAS) **32**
Slow oven-roasted pork, done the traditional way. Served with warm corn tortillas, salsa rojas, salsa verde and guacamole

COCHINITA PIBIL  **38**
Slow-Cooked Achiote-Marinated Pork Knuckle. Served with pickled red onions, green salsa, black beans and corn tortillas

COSTILITAS CON CHILE ANCHO Y KAHLUA (ANCHO AND KAHLUA PORK RIBS)  **38**
These Mexican-flavored ribs are incredibly moist and fork-tender

POLLO DE LIMA Y TEQUILA CON ADOBADIDAS (TEQUILA LIME CHICKEN)  **28**
Tender chicken fillets specially laced with tequila and lime juice, cooked with a spicy red chipotle sauce

FAJITAS **32**
Pronounced as (Fa-hee-tas) are served with sautéed green chilis and onions, accented with a squeeze of lemon, five pieces of warm tortillas, guacamole, sour cream, jack cheese and red salsa. Chicken or Beef or Vegetables **32**
Mixed (Chicken & Beef) **36**
Shrimps **36**

ACOMPAÑAMIENTO **7**
SIDE GUACAMOLE **6**
CHEESE SHREDS **4**
PICO DE GALLO or JALAPENO **4**
SOUR CREAM **7**
SIDE SALAD **4**
RED or GREEN SALSA **6**
BLACK REFRIEND BEAN **6**
MEXICAN RICE **6**
FRIED POTATO **6**
CORN or FLOUR TORILLA (per pc) **1**

**POSTRE
DESSERTS**

"BROWNIES" A LA MEXICANA CON HELADO Y DULCE DELECHE **16**
Mexican brownies with "burnt" caramel sauce, served with coconut ice cream

SOUFFLES DE CHOCOLATE A LA MEXICANA **16**
Mexican-style souffles, with chocolate raspberry sauce and ice cream.

KAHLUA TIRAMISU **16**
Mexico's answer to this Italian dessert! Kahlua, chocolate, strong Mexican Coffee, cheese, and sponge fingers. You've got to choose which is better!

BUNUELOS CON MOL DE PILONCILLO **16**
These Mexican fritters are flatter than the traditional puffs of Spain. However they are still light as air. Served with ice cream and piloncillo syrup

MEXICAN FRIED ICE CREAM **16**
A favourite! Crisp on the outside, with a lusciously cold, creamy centre, laced with a boozy chocolate sauce

CHURROS **16**
Traditional fritter sticks, dusted with cinnamon sugar. Serve with chocolate sauce

