



Vegan Menu



All meals are served with vegan black, refried or pinto beans and Mexican Rice or a samal salad

Fiesta Grande Vegetariana

Chile Relleno, veggie tamal, and zucchini veggies enchilada with mole verde of your choice 19

Chile Relleno Plater

Medium to hot spicy poblano pepper stuffed, baked, and served with Traditional roja and Verde tomatillo 16

Dos Tacos Veganos

Two tacos one filling with tofu adobado, and one with zucchini veggies, lettuce, tomatoes served in either a crispy corn tortilla, soft corn or flour tortilla 19

Burrito Grande

Delicious served in an 12 inch sized flour tortilla with beans, rice, guacamole, pico ce gallo, and dice lettuce inside topped with your favorite salsa, just ask for your favorite sauce: Mole, Adobo, Chipotle or Tomatillo or simple plain. 18

Tostada Estilo Tonatiuh

Flat crisp corn tortilla with your choice of topping with beans, guacamole, lettuce, tomatoes, zucchini veggies. 16

Nachos Villa

Warm fresh chips with all the toppings, black beans, refried beans, guacamole, lettuce, pico de gallo, picle halapeños 15

Guacamole & Totopos

Made fresh every day, served in a molcajete: small 8, large 10, volcano rock: 15 (for 5 people)

Enchiladas Autenticas

Soft corn tortilla wrapped around veggie zucchini veggies filling and topped with our salsa traditional and Verde tomatillo 18

Tamales de mi Tierra

Two tender rajitas vegetarian vegan tamales, gluten free masa steamed cooked in corn husks – just the way our grandmother cooked -with different fillings daily. Served with your choice of tomatillo sauce, mole, adobado sauce or chipotle sauce. 18

Vegan Fajita Platter

grilled tofu with fresh bell peppers and onions and served with guacamole, and hot corn or flour tortillas. Veggie Vegan Fajitas for one 20 for two 35

Sopes Tonatiquenses

Soft masa tortillas with a crispy exterior served with zucchini veggies, guacamole lettuce, and pico de gallo. 17

Avocado Salad

Fresh spring greens garden salad, topped with slices of avocado 9

Sopa Azteca

Pinto Beans with chiles secos (huajillo, passilla and ancho) Vegetarian, Vegan 6

Fajita Salad

Fresh greens with cucumbers, tomatoes, and bell peppers, topped with warm grilled strips of marinated tofu, and veggies 16

VINOS(wines)

White

Villa Maria SAUVIGNION BLANC (New Zealand) 7 /25

L. A. Cetto SAUVIGNION BLANC (Baja Mex) 9 /30

Geno's PINOT GRIGIO (ITALY) 10 /36

Columbia CHARDONNAY (California) 8 /28

Red

L. A. Cabernet Sauvignon (Baja Mex) 8 / 28

Coppire MERLOT (Frech) 9 / 32

BlackStone, MERLOT (CALIFORNIA) 8 /25

L. A. Cabernet Sauvignon (Baja Mex) 8 / 28

REFRESCOS (SODAS)

- Soda:**
- Coke, Diet Coke,
 - Ginger Ale, Sprite 3
 - Mexican Jarritos 4
 - Agua de Jamaica 4
 - Mexican Orchata 4
 - Juice 4
 - Iced Tea 4
 - Hot Tea, regular or herbal 4
 - House Coffee, regular or decaf 4
 - Hot Chocolate 5

