



STARTERS

Chips & Dips GF V

House-made corn chips served with your choice of dip:

- Salsa 4.00
- Guacamole 14.00
- Queso 15.00
- Try all three with our Tasting Trio 16.00

Nacho Grande GF

14.00 half / 24.00 full

House-made corn chips topped with cheddar cheese, pickled onion, pico de gallo, green onions, and drizzled with crema.

- Chicken +4.00 / 6.00 Beef +5.00 / 8.00
- Dips: Guacamole +6.00 Queso +6.00 Salsa +2.00.

Moose Taquitos GF

17.00

Four moose and pork barbacoa taquitos with queso fresco, cilantro, crema, onion, guacamole and radish.

Chicken Quesadilla

15.00

Flour tortilla filled with spiced chicken, poblanos, peppers, queso fresco, topped with pickled and green onions, and a side of crema.

Pollo Poquitos

16.00

Four rolled flour tortillas filled with marinated chicken, seasoned with ancho spice, peppers, and red onion. Topped with green onion and served with warm queso sauce.

Street Fries GF

16.00

Crispy fries topped with chilli con queso, pico de gallo, Ancho seasoning, green onion, and braised beef short rib.

La Bomba Wings GF 🔥

16.00

Wings tossed in our house-made La Bomba sauce, drizzled with crema and topped with green onion and sesame seeds.

- Also available in dry spice.

Avocado Salad GF V

14.00

Mixed greens, grilled red bell pepper, orange fillets, cherry tomatoes, corn, Dijon mustard dressing, avocado and sesame seeds.

- Chicken +6.00

Mexican Wedding Soup GF

18.00

Traditional Mexican soup with ground veal and pork, potato, carrot, celery, corn, garlic, and chilli pepper in a smoky cumin-chipotle broth. Topped with jalapeño, cilantro, queso fresco, crema, and lime.

SIDES

Mexican Rice GF V

4.00

Seasoned rice mixed with pico de gallo, corn, and finished with green onion.

Refried Beans GF

4.00

Mashed black beans simmered with sautéed onion, garlic, oregano, and spices for a rich, savory flavor. Topped with queso fresco.

Fries GF V

4.00

Crispy golden fries seasoned with salt.

Half Avocado Salad GF V

7.00

Mixed greens, grilled red bell pepper, orange fillets, cherry tomatoes, corn, Dijon mustard dressing, avocado and sesame seeds.

TACOS

All tacos are served in pairs · 12.00 per order

Masala Madre- January Taco of the Month

Spiced chickpeas with onion, garlic, and ginger in a warm corn tortilla, seasoned with aromatic Indian spices and topped with tomatoes, guacamole, crema, and cilantro.

In Cod We Trust

Baja-style beer-battered cod on a flour tortilla with cabbage slaw, pico de gallo, pickled onion, and mango habanero sauce.

Honey Chipotle

Grilled chicken tossed in honey chipotle sauce on a flour tortilla, and topped with cabbage slaw, radish, and taco sauce.

Fried Chicken 🔥

Crispy fried chicken on a flour tortilla, with pickled jalapeño, cabbage slaw, corn salad, La Bomba sauce, and garlic ranch.

Big Mac-xican Smash Burger

Pork and beef patty, cheddar, lettuce, pickled cucumber, onion, cilantro and chipotle mayo all on a flour tortilla.

BBQ Chipotle Steak

Grilled steak on a corn tortilla, with queso fresco, mayo corn salad, house made Mexican BBQ sauce, and cilantro.

Dorado de Birria GF

Ancho-braised beef short rib in a crispy corn tortilla, with queso fresco, onion, and cilantro. Served with a side of birria consommé for dipping.

MAINS

Enchiladas GF

2pc - 22.00 3pc - 27.00

Corn tortillas filled with your choice of protein, queso fresco, and topped with crema and microgreens.

Served on a bed of Mexican rice and black beans.

- Chicken (with salsa verde)
- Beef (with house salsa)

Burrito

21.00

Flour tortilla filled with Mexican rice, corn salsa, queso fresco, and chipotle sauce. Topped with guacamole, pico de gallo, and chilli pepper.

Served on a bed of Mexican rice and black beans.

- Honey-glazed chicken - +7.00
- Carne Asada - +9.00

Fajitas GF V

24.00

Served sizzling with your choice of protein, grilled poblanos, corn, bell peppers, green onions, and fajita seasoning. Comes with flour tortillas, queso fresco, pico de gallo, and crema.

- Protein: Chicken +7.00 Beef Carne Asada +9.00

Birria Burger

22.00

Beef and pork patty topped with queso fresco, braised ribs, and chipotle aioli on a soft bun. Served with consommé for dipping and a side of fries.

Chicken Bowl GF

16.00

Grilled chicken served over seasoned rice and beans, chipotle mayo, green onion, guacamole, corn salad, and topped with pickled onions.

DESSERTS

Churros

10.00

Cinnamon-sugar churros served with your choice of caramel or chocolate.

Churro Cheesecake

12.00

Creamy cheesecake topped with cinnamon-sugar churro bites and caramel.