

## Tacos (5 pieces)

*Tortillas made of only corn. Crafted the authentic way using the 3500 year old nixtamalization process.*

**Choose up to 2 fillings: All 5 the same or 3 & 2**

*Combinations priced accordingly*

### Tinga de pollo 16

Shredded chicken in a slowly simmered slightly spicy tomato chipotle sauce and a bunch of secret spices to make an umami bomb. From Puebla

### Cochinita pibil 16

5 hour slow-roasted pork marinated for 24 hours in aromatic spices and citrus juices. Topped with habanero pickled pink onions. From Yucatán

### Mexican chorizo 16

24 hour marinated, homemade Mexican chorizo crumbles. Made with over 100 guajillo peppers and a secret herb mix! Not spicy.

### ✓ Nopal cactus (con chicharrón) 14

Fresh and spicy with cactus, tomatoes, cilantro, chilis, and optionally crispy fried pork crackling



## ✓ Chilaquiles 15

*A classic breakfast dish: crispy tortilla chips smothered with a salsa of choice making them both soggy and crispy. Topped with cream, cilantro, onions, queso añejo, and a protein of choice*

**Roja (red) – Verde (green) – Asada (grilled red)**

**Choose your protein:**

**Shredded Chicken | Chorizo  
Egg | Cochinita Pibil**



Extra protein

+2

No protein

-2

## Quesadillas (5 pieces)

*Choose a base and your favorite extras. Ask the staff for recommendations!*

**Choose up to 2 fillings: All 5 the same or 3 & 2**

*Combinations priced accordingly*

### Bases

✓ Only cheese 12.5  
Chorizo 18

Tinga de pollo 18  
Cochinita pibil 18

Extras +2.5

✓ Swap the cheese for queso Oaxaca  
Add chicharrón (crispy fried pork crackling)  
✓ Add frijoles refritos (refried beans)

## Enmoladas 16.5

*Puebla's most famous dish. Like enchiladas but instead of salsa it's covered in mole: a rich, smokey & savory sauce made from various chili peppers, nuts, spices, tortillas, and chocolate*

Chicken **OR** ✓ Cheese

## Enchiladas 15

*4 tortillas rolled around a filling, covered in salsa. All plates come topped with cream, cilantro, onion, and queso añejo.*

*Served with frijoles refritos*

Chicken **OR** ✓ Cheese

Roja (red) – Verde (green) – Asada (grilled red)

*You can read about the different salsas on the last page*



**Please order at the counter!**

*Only available when kitchen is not busy*

## Smaller Dishes

### Tostadas (2 large pieces)

*A tortilla baked until golden-brown and crispy.  
Topped with lettuce and cream and queso añejo*

Tinga de pollo 8.5

Shredded chicken in a slowly simmered slightly spicy tomato chipotle sauce and a bunch of secret spices to make an umami bomb. From Puebla

Pollo 8.5

Shredded chicken on a layer of refried beans

Mexican chorizo 8.5

24 hour marinated, homemade Mexican chorizo crumbles. Made with over 100 guajillo peppers and a secret herb mix! Not spicy.

### Chalupas (5 pieces)\* 9

*Tortillas slightly fried in lard with red and green sauce.  
Topped with onion, a sprinkle of cheese, and shredded chicken*



## Sides

✓ Small guacamole 3.9

Mashed avocados with tomatoes, onions, cilantro and lime

✓ Guacamole con totopos 8.5

A large (almost double) portion of guacamole to share with friends. Served with totopos

✓ Frijoles refritos 3.9

Bayo beans cooked until falling apart and mashed

✓ Totopos 3.9

The best homemade tortilla chips outside of México



## Sweets



Concha 3

Mexican sweet bread that resembles a seashell baked by our Mexican bakery. Available in flavors: strawberry, vanilla, and chocolate

Cafe de olla 3.5

Addictive coffee infused with cinnamon, spices, and cane sugar

Pan dulce con cafe de olla 5

One of the best combos ever made! A cup of hot cafe de olla and a concha

## Drinks

Agua de Jamaica 4

Iced tea made from hibiscus flowers. Not too sweet and super hydrating

Cafe de olla 3.5

Addictive coffee infused with cinnamon, spices, and cane sugar

Michelada 6.5

Refreshing Mexican cocktail made from beer, lime juice, Tabasco, Worcestershire and Maggi

Refrescos 3.5

Coca Cola, Coca Cola Zero, Fanta

Water 0.5L 3.5

Corona zero 3.9

Sol / Corona (takeaway only) 3.9

We don't have an alcohol permit for indoors :(



For any allergy or dietary concerns, please inform our staff  
Our chicken is halal, but we use the same grill for pork