

HOLY GUACAMOLE

food menu

Experience the authentic taste of Latin America, inspired by grandma's recipe book

Para Picar

All entrees are sprinkled w red onion and coriander

Abuela Holy Guacamole \$ 15

Enjoy our signature guacamole: Freshly made at your table in a molcajete, featuring red onion, cilantro, lime, jalapenos, and secret-recipe of Morita oil. Accompanied by our handmade crunchy corn chips

Flautas (2pc) \$ 9

Rolled fried tacos with your choice of chicken tinga, carnitas, beef birria or jalisco mushrooms, lettuce, sour cream, ricotta salata cheese, cilantro, red pickled onion and salsa verde.

Charred Corn Ribs 🌶️ \$ 10

Chargrilled corn, lime, ricotta salata cheese, cilantro and a touch of habanero aioli de la casa.

Anticuchos 🌿 \$ 11

Peruvian's Clasico chicken skewers marinated with herbs and spices. Served with a side of pico de gallo.

Argentinian chorizo \$ 13

Juicy Argentinian chorizo served with fresh chimichurri and a crunchy fried arepa

Mandioca Frita \$ 9.5 Papas Fritas \$ 8.5

Brazilian cassava fried goodness, served with aioli de la casa.

THE TASTE OF GLOSSY

Super tasty French fries served with aioli de la casa.

Tacos

🍰 *Add Guacamole + \$3

Tinga de pollo 🌿 🌶️ \$ 8

Shredded chicken marinated in chipotle chili adobo, guajillo salsa, topped with red onion and cilantro.

Taco de Chicharron 🌶️ \$ 8

Confit fried pork belly, roasted habanero and chipotle aioli, pico de gallo, and caramelized pineapple.

Taco de Carnitas 🌿 \$ 8

Three hours slow-cooked juicy pork infused with Mexican cola and orange, served with salsa verde, guacamole, red onion and cilantro.

Taco de Pescado 🌶️ 🌶️ \$ 8

Tecate-battered fried fish, pickled slaw, zingy creamy garlic aioli, red pickled onion, and cilantro.

Birria Mushroom 🌿 🌿 🌶️ \$ 8

Mushrooms cooked with chipotle, ancho chili, lime, garlic, and onion, birria consomme, topped with five chilies salsa, pico de gallo, and cilantro and caramelized pineapple.

*Any 3 tacos \$ 22.5

Can't decide? Create your perfect combo!



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Mains

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 *Add Guacamole + \$3

Holy Quesa-birria Tacos (Chef's Fav) \$24

Three Slow-cooked beef birria with gooey melted cheese, in golden tortillas, served with authentic dehydrated seven-chilli birria consome.

Holy Burrito \$ 20

Rolled tortilla with refried beans, Mexican rice, cheese, pico de gallo, sour cream, habanero aioli, your choice of smothered handmade sauce: Salsa verde or five chillies salsa, and your choice of protein: chicken tinga, carnitas, beef birria or jalisco mushrooms.

Holy Patacon \$ 21

Hand-pressed crispy green plantain with pico de gallo, melted Cheese, Guacamole your choice of smothered handmade sauce: Salsa verde or five chillies salsa, and your choice of protein: chicken tinga, carnitas, beef birria or jalisco mushrooms.

Arepa nachos \$ 25

Classic nachos twisted with crispy arepa chips, topped with refried beans, melted cheese, lettuce, pico de gallo, sour cream, your choice of smothered handmade sauce: Salsa verde or five chillies salsa, and your choice of protein: chicken tinga, carnitas, beef birria or jalisco mushrooms.

Chilaquiles (A classic from the streets of Mexico) \$ 20

Homemade crispy corn chips, pan-toasted, ricotta salata cheese, sour cream with your choice of smothered handmade sauce: Salsa verde or five chillies salsa, and your choice of protein: chicken tinga, carnitas, beef birria or jalisco mushrooms.

Enchiladas \$ 25

Soft corn tortillas filled with your choice of protein: chicken tinga, carnitas, beef birria or jalisco mushrooms, served with rice, sour cream, fresh cilantro, pico de gallo and your choice of smothered handmade salsa verde or five chillies salsa.

Birria Quesadillas \$ 23

Soft flour tortillas infused with dehydrated seven-chilli birria consome, traditional Oaxaca cheese, filled with your choice of protein: chicken tinga, carnitas, beef birria or jalisco mushrooms served with warm birria consome perfect for dipping.

Dessert

Churros con Dulce de leche \$10