



## FROM OUR GARDEN

ENCHILADAS ROJAS de papa - \$ 6200

WRAP DE VEGETALES - \$ 6900

QUESADILLA HONGOS- \$7200

CESAR SALAD with chicken milanese - \$ 8900

GRILLED ROMAINE LETTUCE, grilled vegetable and gorgonzola dressing - \$ 7400

“LA DE MARÍA” roasted beets with burrata and pistachios - \$ 10900

## BROTHS

DE TORTILLA {350m.l.} - \$ 5600

TLALPEÑO {350m.l.} - \$5600

POZOLE {350 m.l.} - \$ 5600

## LOS ANTOJITOS (STARTERS)

STUFFED TORTILLA WITH PORK BELLY {1 pc} - \$ 3600

FRESH TUNA TOSTADA {1 pc} - \$ 4600

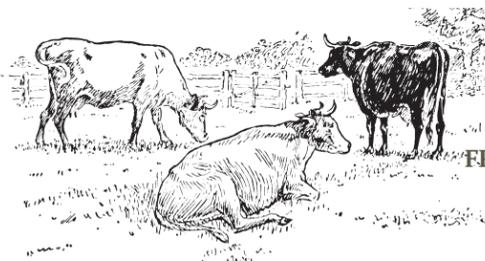
FRESH CRUSHED GUACAMOLE - \$ 5900

CORN RIBS WITH TAJIN - \$ 3200

SPICED CHIPS - \$ 2900

MINI CHEESE ROLLED “Flautas”{8 pcs} - \$ 4400

MELTED CHEESE 1941 / pork belly or chorizo - \$6400 / - \$ 1900



CHEESE CRISPS - \$ 4200

FRIED RIBEYE 1965 - \$ 8400

PULLED PORK BURRITOS {2 PCS} - \$ 6400

FRIED OCTOPUS WITH HOMEMADE POTATOES 1990 - \$ 10800

SHRIMP AGUACHILE - \$ 9900

MARINATED GRILLED SHRIMP U16-20 {4 PCS} \$ 6900

## TACOS

“TROMPO AL PASTOR” - thinly sliced marinated pork {4 pcs} - \$ 6900

“CARNITAS DE CERDO” - Shredded pork {4 pcs} - \$ 7200

COCHINITA PIBIL {3 pzas} - \$ 7200

“BIRRIA QUESADILLAS” broth-soaked tortillas stuffed with slow-cooked meat, shredded cheese, and crispy on the outside - {4 pcs} - \$ 7900

RIBEYE {3 pcs} / cheese crust - \$ 9900 / \$ 3600

GRILLED SKIRT ANGUS usda choice {3 pcs} - \$ 13900

“CAMPECHANA” mix of trompo al pastor, beef and cheese {2 pcs} - \$ 6600

“GOBERNADOR” grilled shrimp with cheese {3 pcs} - \$ 7900

FRIED OCTOPUS topped with our secret sauce {3 pcs} - \$ 11800

MAHI MAHI with homestyle dressing {2 pcs} - \$ 7900

SALMON on fried seaweed or flour tortilla {2 pcs} - \$ 7900

CHICKEN BREAST grilled with fried cheese {1 pc} - \$ 6400

THE “THREE” trompo al pastor, ribeye and gobernador {3 pcs} - \$ 7900

## LUIS'S SPECIAL SELECTION

MOLE CHICKEN BREAST served with garlic esquites and rice - \$ 9900

STUFFED CHILES recipe from our Grandma {2 pcs} - \$ 10900

MUSHROOM & TENDERLOIN RISSOTO- \$ 15900

CORN & OCTUPUS RISOTTO with fresh “turrialba” cheese - \$ 16900

ARRACHERA BURGER {150 g} - \$ 9400

ANGUS RIBEYE usda choice {450g} - \$ 27900

SPICED SHRIMP layered on cornbread - \$ 12900

DEL MAR (mahi mahi, octopus and shrimp) Veracruz-style - \$ 16900

GRILLED SALMON {210g} - \$ 13900

CEVICHE “THE THREE GENERATIONS”: CORVINA, OCTOPUS AND SHRIMP - \$ 9800

“LOMITO SUIZO” chopped tenderloin on melted cheese w/ tortillas - \$ 10900

CHOPPED TENDERLOIN AND MEXICAN SKIRT STEAK

with peppers and onions - \$ 9900

## HOMEMADE LUNCH

TENDERLOIN “CASADO”: rice, beans and veggies {180g} - \$ 10900

GRILLED CHICKEN BREAST (200g) - \$ 7900

BOWL with shredded beef or chicken, rice and beans - \$ 6900

SWISS ENCHILADAS shredded chicken, melted cheese, green sauce {3 pcs} - \$ 7900

SHREDED CHICKEN ENMOLADAS {3 pcs} - \$ 8900

TORTA PASTOR mexican sandwich , thinly sliced marinated pork avocado and been - \$ 7600

“BURRITOS” stuffed with beef or chicken shredded - \$ 7600

COCA COLA INCLUDED FROM 12 A 3, MONDAY THROUGH FRIDAY FOR HOMEMADE LUNCH SECTION

ALL PRICES INCLUDE TAXES