



BOCADILLOS

STARTERS



Jose's Guacamole

Our pride. Our freshness. Our tradition.

Smashed to perfection, the Aztec way, made fresh every day, served in authentic volcanic molcajete rock style.

Molcajete Volcán Rock (5-7 people) 22

Molcajete Volcán Rock Small (2-3 people) 12

Large Side (1-2) 8, Small Side (1) 5

Quesadillas a la Plancha

Crisp flour tortilla stuffed with your choice of filling and cheese, then folded and grilled:

Cheese 11, Spinach & Cheese or Fajita Veggies 14,

Chicken, Pork Chorizo or Ground Beef 16

Queso Dip

Cheese & salsa mix (Hot, mild or medium) 10

Queso Fundido

Oaxaca cheese with fresh-roasted poblano peppers, served with warm flour or corn tortillas: regular 11, con chorizo 14 or con tinga 15

Jalapeños Poppers

Our heat. Our crunch. Our flavor - 2 Jalapeños peppers corn breaded and fried Nacho Cheese 12

Sopecitos

2 Handmade masa pancakes are grilled, then topped with queso fresco and your choice of chicken, pork, vegetables, beef or tinga (chipotle-season chicken) 12

Nachos Villa

Our crunch. Our flavor. Our fiesta.

Warm, freshly made chips loaded with all the toppings.

Regular 12, Chicken 14, Shredded or Ground Beef 16, chicken 14, shredded or ground beef 16

(*) Ceviche de Acapulco

Shrimp marinated with lime juice and served with onions, tomatoes, jalapeños en vinagre and tomatoes 14

(*) Ceviche de Sinaloense

Tilapia fish marinated with lime juice and served with onions, tomatoes, and olive 14

Taquitos corn tortillas

Rolled, crispy tortillas filled with patatos, chicken, beef, or tinga, topped with refried beans, fresh tomatoes, lettuce, and queso fresco. 13

Banderillas

Stuffed, rolled and fried corn tortillas cut in half around a layered dip of guacamole, sour cream, refried beans and mild salsa with patatos, chicken, beef, or tinga, topped with refried beans, fresh tomatoes, lettuce, and queso fresco. 15

Empanadas

2 Handmade corn turnovers filled with queso fresco and chicken, pork, vegetables, beef or chipotle-tinga, then fried: 12

ENSALADAS / SOPAS

(*) Fajita Salad

Our freshness. Our flavor. Our style.

Fresh greens with cucumbers, tomatoes, and bell peppers, topped with warm grilled strips of marinated chicken, steak, or shrimp. Served with salsa, cheese, and sour cream.

Grilled Chicken 14, Grilled Steak 19, Shrimp 22,

Beans & Pico de Gallo 16

Avocado Salad

Our greens. Our balance. Our flavor.

Fresh garden salad topped with creamy slices of avocado.

Avocado Salad 14

(*) Taco Salad

Our greens. Our balance. Our flavor.

Fresh garden salad topped with beans, your choice of

Chicken 14, Shrimp 16, Grilled Salmon or Tilapia 19

(*) Mexican Caesar Salad

Our twist. Our zest. Our crunch.

Fresh Romaine lettuce tossed with queso fresco and creamy Caesar dressing, topped with crispy tortilla strips.

Chicken 14, Shrimp 16, Grilled Salmon or Tilapia 19

MENU PARA NIÑOS

Quesadillita or Burrito

Our comfort. Our flavor. Our choice. Simple, classic, and always satisfying. 10-inch flour tortilla filled and grilled to perfection. Cheese 12, Chicken or Beef 15, Steak 16

Mexican Hot Dog

Our twist. Our flavor. Our fun. street favorite with a Mexican touch. Grilled hot dog wrapped in a warm flour tortilla, served with French fries. 12

Wings or Tenders 13

POSTRES / DESSERTS

Jose's Caramel Custard Flan

Our sweetness. Our tradition. Our delight. Classic creamy flan topped with rich homemade caramel. 10

Churritos

Our sweetness. Our crunch. Our joy. Crispy mini churros dusted with cinnamon sugar, served warm. 8

Sopa Azteca

Our legacy. Our spice. Our soul.

Pinto bean soup infused with dry chiles (guajillo, pasilla, and ancho) for a rich, smoky flavor.

Vegetarian, Vegan 9

Pozole de Doña Reyna

Our family. Our heritage. Our heart.

A hearty stew made with white hominy corn and your choice of base: veggie (green tomatillo), chicken (verde tomatillo), or pork (red guajillo medium). Served with cilantro, onion, oregano, and lime.

Veggie 16, Chicken 18, Pork 19, Seafood 22

(*) Sopa de Tortilla

Our warmth. Our comfort. Our flavor.

Tomato and guajillo pepper broth topped with avocado, sour cream, queso fresco, and crispy corn tortillas.

Vegetarian 12, Vegan 14, Chicken 18, Pork 19, Seafood 22

Menudo de mi Tierra

Our roots. Our comfort. Our tradition.

Beef tripe slow-cooked to perfection in a rich red guajillo adobo sauce with hominy corn, onions, oregano, and a splash of lime. 18

REFRESCOS / SOFT DRINKS

Jarritos (Mexican Soda) 3

Grapefruit, Mandarin, Fruit Punch, Pineapple, Lime, Guava, Mango, Strawberry

Springs Bottled Water 4

Agua de Jamaica 4

Hibiscus Flower Infused Water

Mexican Orchata 4

Rice, milk, vanilla, and cinnamon

Juice, Milk 4

Orange, Pineapple, Cranberry, Apple,

Unsweetened Iced Tea or Hot Tea or Coffee 4

(*) Before Placing your order Please inform your server if a person in your party has food allergy (*) Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

