



Mexican Kitchen



\$9.99

Pambazos

Pambazo is a Mexican dish or antojito made with pambazo bread dipped and fried in a red guajillo pepper sauce and filled with papas con chorizo, lettuce, tomatoes, sour cream and queso fresco.



\$9.99

Enchiladas Placeras

The warm corn tortillas fried in a dried chilli salsa and filled with queso fresco, onions and oregano. topped with lettuce, tomatoes, sour cream, queso fresco and avocado. Served potato and carrot or rice and tortilla soup.



\$10.99

Las Quekas

Lightly toasted blue corn tortillas filled with al pastor pork meat and cheese. Served with a side of charro beans, grilled onions, pico de gallo and salsa.



\$10.99

Tacos de Birria

Tough cuts of beef meat are cooked until tender and juicy with flavorful chilies and Mexican spices. Served with pico de gallo on a lightly toasted corn tortillas and cheese, side of consommé or broth, grilled onions and salsa.



\$9.99

Tacos Placeros

3 small corn tortillas with your choice of meat, grilled onions, cilantro, cheese and avocados. Served with charro beans limes and salsa.



\$9.99

Chilaquiles

Chilaquiles consist of fried corn tortilla chips simmered in a brothy sauce. Served with sour cream, queso fresco, onions and refried beans.

CHOICE OF GREEN OR RED SAUCE

STREET FOODS