

JUANA INÉS MENU

APPETIZERS

Guacamole | 15

traditional style, avocado, onion, tomato, cilantro, jalapeño

Elote | 6.5

corn on the cob, mayo, guajillo powder

Nopales | 14

cactus & pico de gallo, feta, tortilla chips

Ensalada de Betabel | 16

beet, orange, halloumi, pumpkin seed, vinaigrette

Sopa de Tortilla | 8 / 12

pasilla chile soup, queso, sour cream, avocado

Coctél de Camaron | 18

prawns, pico de gallo, chipotle & ketchup

TAQUERIA

Pastor | 7.5

the “classic”, guajillo marinated pork, pineapple salad, cilantro

Carnitas | 7

roasted pork shoulder, pico de gallo, pickled jalapeño

Suadero | 7

tender shredded brisket, onion, cilantro

Tinga | 7

roasted chicken, tomato & chipotle sauce, feta, sour cream, cilantro

Camote | 6.5

roasted sweet potato, crispy kale, feta, cilantro

Champiñones | 6.5

mushroom & bell pepper sauté, feta, cilantro

Quesadilla | 10

tortilla with cheese and choice of taco filling

ENTREES

Mole Enchiladas | 27

mole, sauce, house corn tortillas, roast chicken, sour cream, halloumi, onion, cilantro

Enchiladas Verdes | 25

salsa verde, house corn tortillas, roast chicken, sour cream, halloumi

Sopes de Chorizo [x2] | 20

masa flatbread, refried beans, torched cheese, chorizo, pickled onion, lettuce

Birria de Cordero | 25

lamb shank, birria broth, fresh quesadillas, onion, cilantro

Volcanes [x2] | 20

crispy tostada, chorizo, seared cheese, guacamole, pickled onion



JUANA INÉS DRINKS

Tequila Cocktails

- Classic Margarita | 14
- Coconut Margarita | 15
- Fruit of the Day Margarita | 16
- + Tajin Rim | 1
- Jalapeño Margarita | 16
- Paloma | 16

Wine

- El Coto Crianza 2021, España
 - 4 oz | 12
 - 8 oz | 16
- Malbec Mendoza 2021, Argentina
 - 4 oz | 12
 - 8 oz | 16
- Cabriz Colheita 2024, Portugal
 - 4 oz | 12
 - 8 oz | 16

Beers

- Corona | 8
- Modelo Especial | 9
- Modelo Negra | 9
- Pacifico | 10
- Dos Equis | 9

