



BOTANAS

APPETIZERS

GUACAMOLE (GF) (V) \$11.95

mashed avocados, pico de gallo served with tortillas chips & salsa

QUESO FUNDIDO (GF) \$12.95

melted cheese, mushroom, spinach

RED SNAPPER CEVICHE (GF) \$11.95

red snapper, cilantro, red onions, lime, fresh seasonal fruits and jalapeno avocado served with corn chips or crackers

SLIDERS \$9.95

pulled pork marinated, pineapple and BBQ sauce, choice of fries or homemade potato chips

STEAK NACHOS \$9.95

Tortilla chips, black beans, ground beef melted cheese, pico de gallo and sour cream

EMPANADAS DE LA CASA \$7.95

Two fried pastry doughs stuffed with choice of cheese or tinga (chicken marinated with chipotle tomatoes and onions)

COCKTAIL DE CAMARÓN (GF) \$11.95

poached shrimp, cilantro, red onions, lime, fresh tomato sauce and avocado served with corn chips or crackers

TACOS GF

THREE SAME OR MIX TORTILLAS SERVED

WITH CHIPS AND SALSA

\$11.95

AL PASTOR

pork marinated with homemade chipotle and pineapple

CARNITAS

pulled pork, cilantro and onions

POLLO

chicken, onions and cilantro

CARNE ASADA

grilled steak, onions and cilantro

VEGGIE

sautéed mushrooms, green, red peppers, cheese and onions

PESCADO

tempura fried fish, red cabbage and chipotle mayo

CAMARÓN

shrimp, and pico de gallo

ENSALADAS

SALADS

ADD TO SALAD: +3 VEGGIES/ +4 CHICKEN/ +5 STEAK/ +5 SHRIMP

AVOCADO WEDGE SALAD \$12.95

cherry tomato, spinach, watercress, queso fresco, pickle raising and avocado ranch dressing

HOUSE SALAD \$7.95

mix greens, cucumber, carrots, tomatoes and shallots

NOPAL SALAD \$9.95

radish, cilantro, queso fresco, escabeche nopal vinegar

BOWLS

SERVED WITH CHIPS AND SALSA

CARNITAS BOWL \$11.75

Yellow rice, black beans, slow cooker pulled pork, sweet plantains, salad

POLLO ASADO BOWL \$11.75

yellow rice, roasted chicken, sweet plantains, and salad

VEGGIE BOWL \$8.95

Yellow Rice, zucchini, peppers, mushrooms, black beans and salad



PLATOS FUERTES

ENTREES

COCHINITA PIBIL \$15.95

pork marinated with achiote, rice and nopal escabeche salad

MOLE POBLANO \$16.95

chicken marinated in traditional spices cacao sauce and rolled in corn tortilla, and rice and beans

POLLO RANCHERO \$16.95

chicken marinated with ancho chile pepper sauce, rice, beans and esquite corn

CARNE ASADA \$22.95

skirt steak, potato wedges, chimichurri sauce, rice and beans

CHILE RELLENO \$16.95

Stuffed poblano pepper with oaxaca cheese and ranchero sauce

SALMON BARRACHO \$21.95

roasted salmon with tequila sauce, rice and salad

AGUACHILE DE CAMARÓN \$24.95

traditional culiacan spicy ceviche

MEXICAN PAELLA \$25.95

Spanish rice with salmon, shrimp and Mexican chorizo topped with red pickled onions

CAMARONES AL AJILLO \$22.95

Sautéed shrimp in garlic rice and beans with salad

PESCADO ALA TALLA MP

marinated with guajillo mayo sauce and Mexican spices

BURRITOS

SERVED WITH CHIPS AND SALSA
FLOUR TORTILLA WITH YELLOW RICE,
BLACK BEANS, PICO DE GALLO
TOPPED IN TOMATILLO SAUCE
AND SOUR CREAM

EGGS & CHORIZO	\$11.95
VEGGIE	\$11.95
POLLO	\$11.95

ENCHILADAS

CHOICE OF CHEESE OR CHICKEN
\$15.95

SUIZAS:	TOMATILLOS CREAM SAUCE
MOLE:	TRADITIONAL SPICES CACAO SAUCE
ROJAS:	GUAJILLO SAUCE
TRIO:	SUIZAS, MOLE, ROJAS

QUESADILLAS

SERVED WITH CHIPS AND SALSA
FLOUR OR CORN TORTILLA FILLED WITH
MELTED CHEESE
AND PICO DE GALLO & SOUR CREAM

CHEESE	\$10.95
VEGGIE	\$10.95
POLLO	\$10.95

PARA ACOMPAÑAR

SIDES \$5.95

ELOTITOS DOMINGUERO (CORN WITH MAYO)
JALAPEÑO POTATO WEDGES
RICE AND BEANS
SWEET PLANTAIN

KIDS

\$6.95

CHICKEN NUGGETS AND FRIES
KIDS CHICKEN QUESADILLA

DESSERTS

TRES LECHES	\$6.95
CARAMEL FLAN	\$5.95
CHURROS	\$5.95

BEVERAGES

COKE	\$1.75
SPRITE	\$1.75
DIET COKE	\$1.75
GINGER ALE	\$1.75
SELTZER	\$1.75
BOTTLE WATER	\$1.75
JARRITOS	\$2.95
AMERICANO	\$3
BLACK TEA	\$3

