



BOTANAS // APPETIZER

AY MEMELAS

HAND MADE THICK CORN DOUGH TORTILLAS FILLED WITH LARD | BEANS | SALSA | GRATED CHEESE

• SHRIMP A LA DIABLA \$18 | ASADA (ROASTED BEEF) \$18 | COCHINITA PIBIL (SHREDDED PORK) \$16 | CARNITAS (MEXICAN PORK) \$16 | CHICHARRON (PORK BELLY) \$14 | CHORIZO (MEXICAN SAUSAGE) \$12 | TINGA (CHICKEN) \$12

NACHOS

TORTILLA CHIPS | MELTED CHEESE | JALAPEÑO CHILE | PICO DE GALLO | SOUR CREAM

• SHRIMP A LA DIABLA \$18 | ASADA (ROASTED BEEF) \$16 | COCHINITA PIBIL (SHREDDED PORK) \$16 | CARNITAS (MEXICAN PORK) \$16 | CHICHARRON (PORK BELLY) \$14 | CHORIZO (MEXICAN SAUSAGE) \$12 | TINJA (CHICKEN) \$12

TLAYUDA OAXAQUEÑA // MEXICAN PIZZA

LARGE THIN CRISPY TORTILLA, PARTIALLY FRIED OR TOASTED, TOPPED WITH A REFRIED BEAN DIP | ASIENTO (UNREFINED LARD) | LETTUCE | AVOCADO | PROTEIN

• SHRIMP A LA DIABLA \$18 | ASADA (ROASTED BEEF) \$18 | COCHINITA PIBIL (SHREDDED PORK) \$16 | CARNITAS (MEXICAN PORK) \$16 | CHICHARRON (PORK BELLY) \$14 | CHORIZO (MEXICAN SAUSAGE) \$12 | TINGA (CHICKEN) \$12

EMPANADAS DE MAIZ (2)

HOMEMADE QUESADILLA WITH OAXACA CHEESE MADE OF CORN FLOUR, FRIED AND THEN FILLED WITH QUESILLO AND THE PROTEIN OF YOUR CHOICE

• SHRIMP A LA DIABLA \$18 | ASADA (ROASTED BEEF) \$18 | COCHINITA PIBIL (SHREDDED PORK) \$16 | CARNITAS (MEXICAN PORK) \$16 | CHICHARRON (PORK BELLY) \$14 | CHORIZO (MEXICAN SAUSAGE) \$12 | TINGA (CHICKEN) \$12

TOSTADA MEXICANA

HOMEMADE FLAT TORTILLA FRIED OR TOASTED, ADD PROTEIN OF YOUR CHOICE

• SHRIMP A LA DIABLA \$18 | ASADA (ROASTED BEEF) \$18 | COCHINITA PIBIL (SHREDDED PORK) \$16 | CARNITAS (MEXICAN PORK) \$16 | CHICHARRON (PORK BELLY) \$14 | CHORIZO (MEXICAN SAUSAGE) \$12 | TINGA (CHICKEN) \$12

ALITAS LOCAS

BREADED AND FRIED, DIPPED IN THE SAUCE OF YOUR CHOICE | A SIDE OF FRIES TOPPED WITH TAJIN & JALAPEÑOS

• CHIPOTLE AND TAMARINDO BBQ | MANGO HABANERO | SPICY GARLIC PARMESAN | BUFFALO

\$15

GUACAMOLE EN MOLCAJETE

PUREED RIPE AVOCADOS MADE IN A GIANT MOLCAJETE MADE FROM VOLCANIC ROCK. TOSSED WITH ONION | CILANTRO | JALAPENO | FRESH LIME

\$15





ELOTE \$12
TENDER CORN COOKED IN A BROTH WITH SPICES, HERBS AND SALT. COVERED WITH FRESH LEMON JUICE | MAYONNAISE | CORTIJA CHEESE | SOUR CREAM | TAJÍN

ESQUITES \$12
STREET MEXICAN CORN KERNELS, BOILED WITH EPAZOTE HERBS
• FRESH LIME JUICE | COTIJA CHEESE | SOUR CREAM | MAYONNAISE | TAJIN

MEXICAN FRIES \$16
MEXICAN SPICED FRENCH FRIES SMOTHERED IN CHEESE AND JUICY MARINATED MEAT | SALSA | AVOCADO | CREMA
• SHRIMP A LA DIABLA \$18 | ASADA (ROASTED BEEF) \$16 | COCHINITA PIBIL (SHREDDED PORK) \$16 | CARNITAS (MEXICAN PORK) \$16 | CHICHARRON (PORK BELLY) \$14 | CHORIZO (MEXICAN SAUSAGE) \$12 | TINGA (CHICKEN) \$12

MEXICAN FUSIONS

¡AY GUEY KLK!

MOLCAJETE-FONGO MAR Y TIERRA 42(nc)
PLANTAIN MOFONGO , SERVED IN A HOT MOLCAJETE MADE OF VOLCANIC STONE, ACCOMPANIED WITH A CREAMY SAUCE, MEATS AND SEAFOOD
• CHICKEN BREAST | CHURRASCO ASADO | JUMBO SHRIMP | FRIED CHEESE | CAMBRAY ONIONS | CREAMY SAUCE | RICE | BEANS | TORTILLA

MOLCAJETE DE MARISCOS \$48
HOT MOLCAJETE MADE OF VOLCANIC STONE, ACCOMPANIED WITH CREAMY SAUCE AND MEATS
• TILAPIA (FRIED MOJARRA) | JUMBO SHRIMP | FRIED CALAMARI | CLAMS | MUSSELS | CREAM SAUCE | RICE | BEANS | TORTILLA

MOLCAJETE DE CARNES \$32
HOT MOLCAJETE MADE OF VOLCANIC STONE, ACCOMPANIED WITH CREAMY SAUCE AND MEATS
• CHICKEN BREAST | CHURRASCO ASADO | CHORIZO | PORK CHOPS | FRIED CHEESE | CAMBRAY ONIONS | CREAMY SAUCE | RICE, BEANS AND TORTILLA.

MOLE OAXAQUEÑO \$22
DISH OF THE STATE OF OAXACA , PREPARATION INCLUDES INGREDIENTS SUCH AS CHILHUACLE | PASILLA DE ANCHO CHILES | AND VARIOUS SEEDS, SPICES AND HERBS
• OAXACA BLACK MOLE | JASMINE RICE | RIPE PLANTAIN | CILANTRO | DUCK LEG CONFIT

ÁNDALE BURRITO
CHICKEN \$16 | ASADA (ROASTED BEEF) \$18
• RICE | BEANS | CHEESE | SALSA | CREMA | PICO DE GALLO | AVOCADO | LETTUCE





ENCHILADAS \$16

4 CORN TORTILLAS | TINJA (CHICKEN) | ENCHILADA SAUCE | CHIHUAHUA
CHEESE | POTATOES | CREMA | LETTUCE
• RED OR GREEN | CHICKEN | BEANS | RICE | TORTILLA | LETTUCE

FLAUTAS \$18

3 CORN TORTILLAS | TINJA (CHICKEN) | QUESO FRIJOLERO | PICO DE GALLO |
LETTUCE

FAJITAS

SERVED IN A SIZZLING CAST IRON | ONIONS & PEPPERS | RICE | BEANS |
TORTILLA | TATEMADA SAUCE
• SHRIMP \$22 | MIX \$38 | CHURRASCO ASADO \$26 | CHICKEN BREAST \$20

CHEF'S CHOICE

PAELLA \$48

REGULAR: BOMBA RICE | CHICKEN | CHORIZO | SHRIMP | CALAMARI | CLAMS | MUSSELS
NEGRA: BLACK BOMBA RICE | SQUID INK | FISH FILET | SHRIMP | CALAMARI | MUSSELS

PARGO ROJO FRITO \$32

RED SNAPPER 1-2 LBS. | VERACRUZANA SAUCE | RICE | BEANS | TORTILLA

CAMARONES A LA DIABLA \$22

SPICY SHRIMP | DRIED CHILI SAUCE | BEANS | RICE | TORTILLA

MOJARRA FRITA \$22

WHOLE TILAPIA | PICO DE GALLO | RICE | BEANS | TORTILLA

SALMON ASADO \$32

TEQUILA YUCATAN SAUCE | PLATANO MACHO | RICE | BEANS | TORTILLA

CHULETA DE CERDO TOMAHAWK \$32

TOMAHAWK PORK CHOPS AL PASTOR STYLE | RICE | BEANS | TORTILLA

PECHUGA AL GRILL \$22

CHICKEN BREAST | POTATO MACHO | RICE | BEANS | TORTILLA

CARNE ASADA ARRACHERA \$34

SKIRT STEAK | STEAK CUT FRIES | RICE | BEANS | TORTILLA

RIBEYE ASADO \$32

PRIME 14OZ STEAK | VEGETABLES OF THE DAY | RICE | BEANS | TORTILLA





CEVICHERIA

PREPARED WITH RAW FISH OR SEAFOOD MARINATED IN LEMON JUICE, SEASONED WITH ONIONS , CILANTRO, AND CHILI PEPPE

CEVICHE LECHE DE TIGRE Y TOSTADAS \$20

FISH FILLET OR SHRIMP | LECHE DE TIGRE | LETTUCE | CHILE PIQUIN | LIME |
RED ONIONS | CILANTRO

CEVICHE CANTINA \$18

FISH FILLET & SHRIMP | SQUID INK | HABANERO CHILE TATEMADO | CHIPS

AGUACHILE \$16

SHRIMP | CUCUMBERS | CILANTRO | RADISH | HUITLACOCHES ASHES

COCKTAIL DE CAMARONES \$20

SPICY MICHELADA SHRIMP COCKTAIL | TOTOPOS | MINI BEER | CUCUMBER |
TAJIN

CHAROLA BOTANERA \$48

FISH TAQUITOS | MICHELADA SHRIMP COCKTAIL | FRIED CALAMARI | ELOTE |
BEER | TOTOPOS

ENSALADAS | SALAD

CARNE ASADA TEX-MEX \$20

GRILLED CHURRASCO | LETTUCE | JI TOMATE | TOTOPOS | COTIJA CHEESE |
ONIONS | TOMATILLO VINAGRETTE

CAESAR SALAD \$12

CHOPPED ROMAINE LETTUCE | CAESAR DRESSING | GARLIC CROUTONS |
PARMESAN CHEESE

• ADD GRILLED CHICKEN \$4 | STEAK \$8 | SHRIMP \$8

CHEF SALAD \$10

CHEF'S CHIOSE

• ADD GRILLED CHICKEN \$4 | ADD STEAK \$8 | ADD SHRIMP \$8





TAQUERIA

TOPPED: CILANTRO | ONIONS | RADISH | LIME | TAQUERA SAUSE

FIESTA TAQUITOS

MEDIUM (8)\$24 LARGE (12)\$30

• CHORIZO (MEXICAN SAUSAGE) | CARNITAS (MEXICAN PORK) | TINGA (CHICKEN) | COCHINITA PIBIL (SHREDDED PORK)

CHAROLA TAQUERA

20 ASSORTED MEAT TACOS

• ASADA (ROASTED BEEF) | CARNITAS (MEXICAN PORK) | CHICHARRON (PORK BELLY) | CHORIZO (MEXICAN SAUSAGE) | TINJA (CHICKEN)

\$40

TACOS DE CAMARONES

3 TORTILLAS | SHRIMP DIABLO | CABBAGE | SPICY TARTAR SAUCE

\$20

TACOS BAJA FISH

3 TORTILLAS | FISH CHICHARRON | CABBAGE | SPICY TARTAR ENSENADA SAUCE

\$20

TACOS TERRA NEGRA

3 TORTILLAS | COCHINITA PIBIL (SHREDDED PORK) | CHILE TOREANO | FRESCO CHEESE | PICKLE VEGETABLES

\$18

TACO AL PASTOR

3 TORTILLAS | PORK ADOVADA | PINEAPPLE

\$16

TACOS DE CARNITAS

3 TORTILLAS | TRADITIONAL JUICY TENDER PULLED PORK

\$16

TACOS DE CHICHARRON

3 TORTILLAS | ROSTED PORK BELLY | AVOCADO CREAM | TATEMADE SAUCE | PICKLED VEGETABLES

\$16

TACOS DE CHORIZO

3 TORTILLAS | MEXICAN SAUSAGE | AVOCADO CREAM | TATEMADE SAUCE | PICKLE VEGETABLE

\$16

TACOS DE CARDE ASADA

ROASTED BEEF | AVOCADO CREAM | TATEMADE SAUCE | PICKLED VEGETABLES

\$18



BIRRIERIA

TACOS DE BIRRIA 3 TORTILLAS BEEF SHANK - BRISKET - RIBS OAXACA CHEESE BIRRIA BROTH ONION CILANTRO	\$22
QUESABIRRIA 1 BIG CORN TORTILLA BEEF SHANK - BRISKET - RIBS OAXACA CHEESE BIRRIA BROTH ONION CILANTRO	\$24
BIRRIA RAMEN SOUP BIRRIA BROTH BEEF SHANK - BRISKET - RIBS RAMEN NOODLES ONION CILANTRO EGG TOTOPOS	\$18
LA BANDERA BIRRIA BEEF SHANK - BRISKET - RIBS AVOCADO CHICHARRON PLATANO MACHO RICE, BEANS TORTILLA	\$24
BIRRIABURGER ANGUS BURGER 8OZ BEEF SHANK - BRISKET - RIBS BRIOCHE BUN OAXACA CHEESE BIRRIA BROTH ONION CILANTRO STEAK CUT FRIES	\$18

QUESADILLAS

HOMEMADE CORN FLOUR TORTILLA, STUFFED WITH CHEESE AND THE PROTEIN OF YOUR CHOICE. CHIHUAHUA CHEESE | SOUR CREAM | AVOCADO | PICO DE GALLO | SALSA TAQUERA

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ACOMPAÑANTES | SIDE ORDER \$6

SALAD | GUACAMOLE | ROASTED CORN | RIPE PLANTAIN | TOSTONES VIP | FRENCH FRIES TAJIN | STEAK CUT FRENCH FRIES TAJIN | TOTOPOS AND SAUCE | VEGETABLES OF THE DAY | PUREE OF THE DAY | RICE AND BEANS

CHAMACOS | CHILDREN

BURRITO K SOUR CREAM CHICKEN RICE BEANS CHEESE	\$12
PAPAS CON SALCHICHAS K FRENCH FRIES CHEESE HOT DOG SAUSAGE	\$12
TAQUITOS DORADOS K CHICKEN SOUR CREAM RICE BEANS	\$12
CHICKEN FINGERS K SOUR CREAM FRIES	\$12

POSTRES | DESSERTS

CHURROS PÂTE À CHOUX DEEP FRIED, COVERED WITH CINNAMON AND CANE SUGAR CHOCOLATE DIPPING GANACHE DULCE DE LECHE. ALLERGENS: DAIRY GLUTEN EGGS	\$10
FLAN CARAMEL CUSTARD MARIA'S COOKIE DULCEY ALLERGENS: DAIRY GLUTEN EGGS	\$10
ARROZ CON LECHE RICE PUDDING CINNAMON COCONUT TEQUILA RAISINS	\$12
MANGO CHAMOY MANGO SORBET TAMARIND CHAMOY EDIBLE GOLD TAJIN	\$14

**Please inform your server of any food allergies*

**Consuming raw or undercooked meats, eggs, poultry,
and seafood may increase your risk of food borne
illness*