

GUACAMOLE VEGAN \$18

Mashed avocado seasoned and topped with pico de gallo; served with fresh corn chips.

CEVICHE \$16

Basa fish filled cured in citrus juice, mixed with pico de gallo and avocado; served with fresh corn chips.

SPRING SALAD \$14

Fresh spring greens topped with lightly caramelized pecans and pumpkin seeds, sunflower, fresh avocado, dried cranberry, onion and our delightful agave and balsamic oil vinaigrette.

Add a Side off pulled chicken \$4 or sauteed shrimps \$6

CONSOME \$13

Pulled chicken and rice served in a tasty chicken broth, seasoned with chopped onion, fresh avocado and cilantro.

SOPA AZTECA \$13

Seasoned tomato broth with fresh corn chips, mozzarella cheese, pasilla pepper flakes, sour cream and avocado.

TACOS FAJITAS VEGETARIANAS 3 PCS \$23

Double corn tortillas filled with perfectly seasoned sautéed sweet peppers, onions and mushrooms, topped with pico de gallo.

TACOS DE CARNITAS 3PCS \$22

Double corn tortillas filled with seasoned pork perfectly braised until tender. Topped with pico de gallo.

BAJA FISH TACOS 2PCS \$22

Corn tortilla filled with crispy battered basa fish fillet, with guacamole pico de gallo, coleslaw and chipotle aioli.

TACOS GOBERNADOR 2PCS \$22

Double corn tortillas filled with grilled shrimps, guacamole, pico de gallo, coleslaw, mozzarella cheese, sautéed sweet peppers and chipotle aioli.

ARTISANAL CARNE ASADA QUESADILLAS 2PCS \$26

Two large hand made corn tortillas filled with beef, guacamole and patatinas, garnished with cilantro and onions.

ARTISANAL TINGA QUESADILLAS 2PCS \$24

Two large hand made corn tortillas filled with savory pulled chicken, cooked in a smoky medium spicy chipotle sauce and onions.

ENCHILADAS DE POLLO \$25

Three corn tortilla filled with pulled chicken topped with zesty green tomatillo sauce, garnished with sour cream, fresh cheese and onion. Refried beans and rice on the side.

ENCHILADAS VEGETARIANAS

Ask for vegan option \$25

Three corn tortillas filled with sauteed sweet peppers, onions and mushrooms. Topped with zesty green tomatillo sauce, garnished with sour cream, fresh cheese and onions. Refried beans and rice on the side.

VEGAN PLATTER \$23

Three hand made chickpeas and carrots empanadas, spring salad with nuts, refried beans and house salsa on the side.

ENCHILADAS SUIZAS \$26

Four hand made corn tortillas filled with tender pulled chicken breast, bathed in a creamy green tomatillo sauce, topped with gratin mix mozzarella and Swiss cheese.

MOLE CON POLLO \$28

Tender dark chicken meat with our famous in-house made Oaxaca style Mole Sauce spiked with varied dry peppers, seed nuts and a hint of chocolate. Garnished with roasted sesame seeds. Mexican rice and 3 corn tortillas on the side.

VELVET SALMON \$28

Pan seared Salmon filled perfectly seasoned with garlic, black pepper, salt and olive oil. Served on delicious guajillo and hibiscus sauce. Mexican Rice and your choice of Spring salad or Roasted vegetables (usually carrots, green beans, and baby potatoes).

MIXIOTE DE LAMB \$32

Slow cooked lamb marinated with our own sauce made from dried peppers such as guajillo, ancho and pulla, with roasted onions and garlic, mejorana, and avocado leaves. Served with rice, sauteed nopales (cactus) and onions, three corn tortillas on the side.

CHURROS \$14

Four churros with dulce de leche on the side.

FLAN \$11

Hand made vanilla scented, creamy custard, with golden syrup caramelized sugar.



TAPAS

GORDITA 1 PC \$7

Hand made corn dough round patty, deep fried, stuffed with Pork Carnitas garnished with fresh onions, lettuce, sour cream, and fresh cheese.

CRUNCHY TACOS 3 PCS \$10 (Chicken or mashed potatoes)

Crispy Rolled up corn tacos filled with chicken or mashed potatoes, garnished with tomatillo green sauce, sour cream, fresh cheese and pico de gallo.

TOSTADA DE TINGA 1 PC \$8

Fried corn tortilla, topped with refried beans, savory pulled chicken cooked in a smoky medium spicy chipotle sauce and onions, lettuce, sour cream, and fresh cheese.

TOSTADA DE FISH CEVICHE 1 PC \$8

Fried corn tortilla, topped with basa fish cured in citrus juice, mixed with pico de gallo and avocado. Your choice Spicy/No spicy

TAQUITOS ESTILO PASTOR 3 PCS \$11

Pork marinated in house made savory pastor sauce, garnished with roasted pineapple, fresh cilantro, onions, and lime on the side.

PESCADITOS FRITOS 3 PCS \$11

Tilapia fish strips fillet, Mexican style battered and deep fried, Valentina sauce and lime on the side.

CAMARONES DIABLOS 4 PCS \$9

Succulent Shrimps simmered in a savoury, red, spicy in house made sauce with varied dry peppers.

EMPANADA ATREVIDA 1 PC \$7

Right from Ciudad de Mexico style empanada made of corn dough, filled with Beef Tripe seasoned with epazote, tomatoes and onions and deep fried, served with hot sauce on the side.

LOS SHOTS

Cazadores Blanco Tequila \$7 Agua Santa Mezcal \$9
Bulleit Bourbon Whiskey \$7 Vodka Absolut azul \$9
Cazadores Añejo Tequila \$9 Ron Bacardi blanco \$9

WINE

WHITE

TNT Chardonnay California
by glass 6oz \$12 / 9oz \$18 / Bottle \$54
Antonutti 2021 Pinot Grigio Italy
Bottle \$72
Castelfeder 2021 Sauvignon Blanc Raif Italy
Bottle \$90

RED

Landing 63 Pinot Noir California
by glass 6oz \$12 / 9oz \$18 / Bottle \$54
Valle Secreto 2020 Carmenere First Edition Chile
Bottle \$72
Deadeye 2021 Paso Robles Cabernet Sauvignon California
Bottle \$90

CERVEZA

BOTTLE \$7.5



TALL CAN \$8



VASO MICHELADO \$2

TEQUILA

Tequila \$16
Ambhar Tequila extra Añejo 1oz

SOFT DRINKS

Aguas Frescas \$6
HORCHATA Traditional mexican beverage made with rice flavoured with cinnamon, almond and vanilla.
JAMAICA Herbal cold tea made from an infusion of dried redhibiscus flowers.
TAMARINDO Tamarind drink.
Jarritos Grapefruit and Club soda. \$4
Mexican **Coca-Cola / Sprite \$4.5**
Diet Coke / Ginger Ale \$3.5
Ginger Beer \$6
Jumex \$4
Mexican nectars, flavours: Mango, Guava and Pineapple.
Cafe de Olla \$6
Traditional mexican way to prepare coffee with cinnamon and unrefined whole cane sugar, piloncillo.

MARGARITAS

Margarita de la casa \$17
Cazadores Blanco, Cointreau, Fresh squeezed lime juice, Agave - 2oz
Margarita de tamarindo \$17
Cazadores Blanco, Cointreau, Serrano, Fresh squeezed lime juice, Tamarind - 2oz
Margarita rosa \$17
Cazadores Blanco, Cointreau, Guava Nectar, Fresh squeezed lime juice, Agave, Hibiscus - 2oz
Margarita azul \$17
Cazadores Blanco, Cointreau, Fresh squeezed lime juice, Hpnotiq, Agave, Blue Curacao - 2oz
Mezcal Margarita \$17
Agua Santa Mezcal, Cointreau, Fresh squeezed lime juice, Agave - 2oz

COCKTAILS

Mojito \$17
White rum, sugar (traditionally sugar cane juice), squeezed lime juice, soda water and fresh mint - 2oz
Caesar \$17
Absolut Vodka, Fresh squeezed lime juice, Jugo Maggi, Clamato, Tabasco, Worcestershire - 2oz
Mexican Bulldogs \$25
Corona floating on a Margarita (margarita of your choice) - 2oz
Corona Caesar \$25
Corona floating on a Caesar - 2oz
Sangria \$16
Red or White Wine, Orange Juice, Soda, Seasonal fruit, Fresh squeezed lime juice, Natural Syrup - 3oz
Mezcal Mule \$17
Agua Santa Mezcal, Chilli powder, Ginger beer and fresh squeezed lime juice - 2oz
Moscow Mule \$17
Agua Santa Vodka, Chilli powder, Ginger beer and fresh squeezed lime juice - 2oz
Paloma \$17
Cazadores Añejo, Fresh squeezed lime juice, Agave, Jarritos Grapefruit - 2oz
Gin Tonic Melon \$17
Bombay Sapphire London Dry Gin, Midori (Melon licor) Tonic Water - 2oz
Sunset kiss \$17
Malibu Rum, Bacardi Blanco, Mango juice, cranberry juice, orange juice - 2oz
Violet Dream \$17
Mezcal Agua Santa, cranberry juice, fresh squeezed lime, agave, sprite - 2oz