

A BASE DE PLANTAS

PLANT BASED GOODNESS

APPIES

TORTILLA CHIPS & SALSA BAR grab some chips and head up to our fresh salsa bar to experiment with a variety of house salsas 7- / with guacamole.....10-

ACORN ACHIOTE STICKY RIBS acorn squash riblets, achiote bbq sauce; red cabbage slaw 16-

HUARACHE NOPALES corn masa flatbread, sikil p'ak (mayan pumpkin seed spread), grilled nopales cactus, cherry tomato pico de gallo & crispy chili chickpeas.....19-

PLATOS GRANDES

RELLENO VEGANO specialty de la casa - grilled poblano pepper stuffed with house vegan chorizo, "queso" & mexi-mashed papas atop epazote rice & salsa seta (after 4pm)24-

COJIFLOR FRITA crispy fried cauliflower lazed with sweet & spicy tamarind glaze, black bean puré, red sikil pa'k (mayan pumpkin seed spread), epazote rice24-

TORTA DE AUBERGINE grilled eggplant, chou cheese, braised sweet onions, zucchini, smoked chimichurri, macha mayo on a fresh made talera roll; papas fritas22-

TACOS

SETAS CON EPAZOTE oyster mushrooms, onions, epazote, red bell & poblano peppers; crispy chickpeas on four 4.5" soft corn tortillas.....17-

COLIFLOR BAJA crispy fried cauliflower, chilango cabbage slaw, sikil p'ak (Mayan pumpkin seed spread), epazote mayo -vgn-.....17-

BOWLS

BOMBA BOWL black bean tempeh, arugula, red cabbage, Mexican red quinoa, cherry tomato pico, red onion escabeche, cucumber, avocado21-

CHIMMI BOWL grilled eggplant, arugula, red cabbage, Mexican red quinoa, cherry tomato pico, cucumber, avocado, house chimichurri & braised red wine onions21-

SOPA AZTECA guajillo, pasilla chile & tomato soup with calabacita, avocado, corn, crema & queso.....10- add chicken +5-

DESSERT

OAXACAN CHOCOLATE CRUNCH avocado chocolate mousse, coco caramel, sponge toffee, pepita date crust (V).....8-

AL LADO

SIDES (GF)

ENSALADA VERDE
cabbage, arugula,
carrot, cherry
tomato pico 5-

FRIJOLETS CHARROS
black beans stewed in
dried chiles 5-

ENSALADA EQUITES
street corn &
poblano pepper salad
with queso fresco 4-

ARROZ CON EPAZOTE
mexican rice with
epazote, corn &
serrano 5-

POSTRE DESSERT

OAXACAN CHOCOLATE CRUNCH
avocado chocolate mousse, coco
caramel, sponge toffee, pepita date
crust (V).....8-

CH-CH-CH-CHURROS cinnamon sugar
dusted gluten free churro bites (enough
to share), dulce de leche.(GF).....10-

PASTEL IMPOSIBLE
mexican chocolate cake layered
with custard & caramel.....9-

CARAJILLO (care-a-hee-yo) "kinda like
an espresso martini" licor 43, double shot
of espresso, shaken over ice 1.5 oz 12-

DINNER SPECIAL
-22-
FROM 5 PM

LUNCH SPECIAL
-18-
UNTIL 2 PM

TORTAS MEXICAN SANDWICHES

SERVED WITH PAPAS FRITAS - SUB SALAD +3-

TORTA CON TRES CERDOS "OUR TAKE ON A CUBANO SANDWICH" pork belly, house made Mexican chorizo, pork hock confit & chicharron; pickled zucchini, braised red onions, hot mustard & black bean puré 23-

TORTA PEPITO grilled medium steak sandwich, braised sweet onions, zucchini, chimichurri & macha mayo on a fresh made telera roll.....23-

TORTA CAMPESINA crispy fried chicken, jicama, cucumber, red cabbage slaw & sweet chipotle glaze on a fresh made telera roll.....22-

BURRITOS WRAPS

SERVED WITH PAPAS FRITAS - SUB SALAD +3-

BURRITO BAJA flash fried white fish, chilango cabbage slaw, green sikil p'ak, epazote rice, avocado salsa, red onion escabeche.....20-

BURRITO CHILORIO braised pork in pasilla chili sauce, whole black beans, epazote rice, queso blanco, roasted salsa verde.....20-

BURRITO ADOBO braised chicken in adobo, grilled pineapple, mexican white rice, whole black beans, epazote mayo avocado salsa.....20-

- MAKE BURRITOS ABOVE A BOWL WITH CABBAGE, BLACK BEANS, CORN & TORTILLA CRISPS +3

BURRITO CARNE QUESO IRIDICULOUS! 5 oz steak, tomato molcajete salsa, black bean pure, epazote rice, arugula, macha mayo & chimmichurri topped with queso chilango27-

BOWLS

BOMBA BOWL arugula, red cabbage, Mexican red quinoa, cherry tomato pico, red onion escabeche, cucumber, avocado
~with black bean tempeh -vgn- 19- with mezcal prawns 23-

CHIMMI BOWL arugula, red cabbage, Mexican red quinoa, cherry tomato pico, cucumber, avocado, house chimichurri & braised red wine onions
~with grilled eggplant -vgn- 19- with arrecherra steak 23-

SOPA AZTECA guajillo, pasilla chile & tomato soup with calabacita, avocado, corn, crema & queso.....10-
add chicken +5-

SOPA DE LIMA "CHICKEN TORTILLA SOUP" lime infused chicken broth, tomato, avocado, tortilla strips, queso fresco, cilantro.....14-

PARA COMPARTIR.... GREAT FOR SHARING

HERE AT CHILANGO; WE ENCOURAGE ORDERING A FEW THINGS AND SHARING WITH YOUR AMIGOS!
-OR- IF THAT'S NOT YOUR THING; ENJOY ENTREES ON THE BACK OR ADD A SIDE TO MAKE A MEAL **¡PROVECHO!**
HAPPY HOUR \$5 OFF MIDDLE MENU EVERY DISH DAILY 2-5PM

PA' EMPEZAR

QUESO CHILANGO warm & gooey four cheese dip with nopales cactus jam; soft corn tortillas & crispy totopos (house tortilla chips) (GF).....18-

YUCATAN STICKY RIBS baby back pork ribs in citrus achiote bbq sauce; red cabbage slaw; pumpkin sesame chile crunch (GF).....18-

TORTILLA CHIPS & SALSA BAR grab some chips and head up to our fresh salsa bar to experiment with a variety of house salsas ... 7- / with guacamole.....10-

CEVICHES

LECHE DE TIGRE "TIGER'S MILK" peruvian inspired ceviche. white fish marinated in tangly red beet, citrus habanero juice, crispy radish & red onion (GF)18-

TACOS CON MAIZ

MEXICO CITY STYLE (GF)
FOUR 4.5" CORN TORTILLAS

CAMPECHANO pork hock confit, taquero made chorizo, crispy fried chicharron & tamarind cascabel glaze.....19-

SETAPS CON EPAZOTE oyster mushrooms, bell peppers; onions, sikil p'ak, crispy chile chickpeas -vgn-17-

CAMARONES mezcal skillet prawns; chipotle, chocolate squash mole, onion, garlic, grilled pineapple20-
*contains nuts & seeds

POLLO ADOBO adobo chicken; grilled pineapple, fresh red onions, cilantro, epazote mayo, black bean puré.....19-

HUARACHES

HAND MADE MEXICAN
FLATBREAD ON MASA (GF)

HUARACHE CAMPECHANO black bean puré, pork hock confit, chorizo taquero, chicharron, radish & grilled pineapple, avocado salsa verde17-

HUARACHE CON BIRRIA corn masa flatbread, chocolate chile squash mole, braised beef, pickled onions.....17-
*contains cashews & seeds

HUARACHE NOPALES corn masa flatbread, sikil p'ak (mayan pumpkin seed spread), grilled nopales cactus, queso, cherry tomato pico de gallo & crispy chili chickpeas.....17-

STARTERS & SHARES - ADD A SIDE FOR A MEAL

QUESADILLA FRITA deep fried corn masa quesadilla stuffed with mexi-mashed papas (potatoes) & queso (cheese); oregano crema & avocado salsa(GF).....15-

NACHOS LIBRE a tower of totopos stacked with melted cheese, pineapple, red onion in escabeche, sour cream & sikil p'ak, served with black bean puré & molcajete salsa.....22- (GF) +add chicken...5- +add chorizo...5-

TACOS DORADOS crispy chicken taco rolls; roasted molcajete & avocado salsas, oregano crema (GF).....15-

AGUA CHILE VERDE "GREEN CHILE WATER" prawns marinated in tomatillo, serano chili citrus "water"; crunchy jicama, cucumber, avocado18-

TACOS CON HARINA

GRINGA STYLE
TWO 6" FLOUR TORTILLAS

COLIFLOR BAJA crispy fried cauliflower, chilango cabbage slaw, sikil p'ak (Mayan pumpkin seed spread), epazote mayo -vgn-.....17-

PORK BELLY AL PASTOR slow cooked pork belly in adobo, melted queso blanco, grilled pineapple, avocado, onions & cilantro.....20-

PESCADO BAJA crispy fried, mexi-battered white fish, chilango cabbage slaw, sikil p'ak (Mayan pumpkin seed spr ead).....17-

COSTRA DE ARRACHERRA marinated steak, melted queso blanco (cheese), nopales cactus jam, avocado tomatillo salsa.....20-

AL LADO

SIDES (GF)

ENSALADA VERDE
cabbage, arugula, carrot, cherry tomato pico 5-

FRIJOLAS CHARROS
black beans stewed in dried chiles 5-

ENSALADA EQUITES
street corn & poblano pepper salad with queso fresco 4-

ARROZ CON EPAZOTE
mexican rice with epazote, corn & serrano 5-

PARA CENAR 4-9 PM

PA' TAQUEAR "TO MAKE TACOS" TO ENJOY WITH THE SALSA BAR

PLATO DE PASTOR adobo marinated pork belly, black bean pure, cilantro & pineapple; soft corn tortillas, avocado salsa, arroz con epazote (mexican rice) 5 oz. (4 tortillas) / 10 oz. (8 tortillas).....24-/29-

PLANCHA ARRACHERA grilled medium steak, cherry tomato pico; soft corn tortillas, avocado salsa, red cabbage & arugula 8 oz. (4 tortillas) / 12 oz. (8 tortillas).....29-/38-

POLLO CON ADOBO confit quarter chicken in adobo sauce; black bean pure, epazote rice, adobo salsa.....24-

CAMARONES DIABLA skillet chipotle mezcal prawns, roasted pineapple, salsa verde, arroz con epazote (mexican rice), soft corn tortillas (6 tortillas).....25-

COLIFLOR FRITA crispy cauliflower glazed with sweet & spicy tamarind glaze, black bean puré, red sikil pa'k, epazote ric, soft corn tortillas (6 tortillas).....23-

ESTILO FAMILIAR FOR 4 OR 6 PPL

enjoy Chilango family style! selection of appetizers, tacos & sides meant for sharing. includes:

- queso chilango, tacos dorados, yucatan ribs
- platter of mixed street tacos
- prawns, steak, coliflor frita
- tortillas, sides and salsas
- dessert platter

\$39/PERSON WELCOME MARGARITA FLIGHT + \$7

PLATOS GRANDES

ENCHILADAS CHILANGAS trio of red enchiladas stuffed with chicken -or- mushroom(-vgn-), corn & mexi-mashed papas; seta salsa rojo24-

ENCHILADAS DIVORCIADOS trio of enchiladas stuffed with braised beef in pasilla topped with poblano salsa verde and red pepper cashew chipotle salsa; black bean pure *contains cashews.....25-

ENMOJADAS layered chocolate mole with black bean puré, crispy and soft corn tortillas, confit chicken, oregano crema, red onion escabeche, pumkin chili crunch and queso fresco.....25-

CHILE RELLENO grilled poblano pepper stuffed with rice, juicy braised pork, chimmichurri sauce, corn & black beans served with house salsa roja & mexi mashed papas.....24-

JUNE FEATURES

FATHER'S DAY BRUNCH

PESCADO DIVORCIADO baked fish in red & green salsas; habanero, roasted citrus salsa; arroz con epazote (mexican rice), soft corn tortillas (6 tortillas).....26-

PESCADO DIVORCIADO baked fish in red & green salsas; habanero, roasted citrus salsa; arroz con epazote (mexican rice), soft corn tortillas (6 tortillas).....26-

SHARING MENU

FOR 4 OR 6 PPL

taco maker's selection of appetizers, tacos & sides served family style for your table. includes choice of dessert platter or our house "tu puedas" espresso shot. \$42/person with welcome margarita flight + \$7

LUNCH FEATURES -18-

taco maker's selection - until 2 pm

MONDAY	BOWLS
TUESDAY	TACOS & A SIDE
WEDNESDAY	BURRITO
THURSDAY	BNCHILADAS
FRIDAY	TORTAS
SATURDAY	CEVICHE
SUNDAY	CHILAQUILES

DINNER FEATURES market price

taco maker's selections - 5pm-9pm

MONDAY	MOLCAJETES FOR 2 -25-/PP
TUESDAY	PA' TAQUEAR TACOS -22-
WEDNESDAY	STEAK BURRITO -20-
THURSDAY	CHILE RELLENO -22-
FRIDAY	PESCADO DIVORCIADO -22-
SATURDAY	POLLO ADOBO -22-
SUNDAY	BARBACOA ENCHILADA 22-