



**CHIPS
'N THINGS**

GREAT FOR SHARING WITH
YOUR AMIGOS!

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 creamy guacamole (contains almonds).....10-

QUESO CHILANGO warm & gooey four cheese dip with nopales cactus jam; soft corn tortillas and crispy totopos (GF)...17-

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 salsa20-
(GF) +add chicken...5- +add chorizo...5-

HUARACHES

HAND MADE
MEXICAN
FLATBREAD
(GF)

HUARACHE CAMPECHANO black bean pure, pork hock confit, chorizo taquero, chicharron, radish & grilled pineapple, avocado salsa verde.....17-

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

HUARACHE CON PIÑA corn masa flatbread, sikil p'ak (mayan pumpkin seed spread), grilled pineapple ggplant, braised red wine onions.....17-

TROMPITO DE PASTOR adobo marinated pork, grilled onions & pineapple; soft corn tortillas, avocado salsa, ensalada de esquites 1 skewer (4 tortillas) / 2 skewer (8 tortillas).....20-/26-

PLANCHA ARRACHERA grilled medium steak, cherry tomato pico; soft corn tortillas, avocado salsa, red cabbage & arugula 5 oz. (4 tortillas) / 10 oz. (8 tortillas).....24-/30-

CAMARONES DIABLA skillet chipotle mezcal prawns, roasted pineapple, salsa verde, arroz con epazote (mexican rice), soft corn tortillas.....24-

COJFLOR FRITA crispy cauliflower glazed with sweet & spicy tamarind glaze, black bean puré, red sikil pa'k, epazote ric, soft corn tortillas.....22-

PA' TAQUEUR

"TO MAKE TACOS"
ENJOY FOR ONE OR
SHARE WITH SIDES
& SALSAS

**TACOS
CON MAIZ**

MEXICO CITY STYLE (GF)
FOUR 4.5" CORN TORTILLAS

CAMPECHANO pork hock confit, taquero madechorizo, crispy fried chicharron & tamarind cascabel glaze.....18-

SETOS CON EPAZOTE sautéed oyster mushrooms, onions, bell & poblano peppers; sikil p'ak, crispy chile chickpeas (V).....17-

CAMARONES mezcal skillet prawns; chipotle, chocolate squash mole, onion, garlic, grilled pineapple *contains nuts & seeds.....19-

POLLO ADOBO chicken in adobo; grilled pineapple, fresh red onions, cilantro, epazote mayo, black bean puré.....18-

**PA'
EMPEZAR**

STARTERS & SHARES
-OR- ADD A SIDE FOR
A LIGHT MEAL

QUESADILLA FRITA deep fried corn masa quesadilla stuffed with mexi-mashed papas (potatoes) & queso (cheese); oregano crema & avocado salsa(GF).....14-

TACOS DORADOS crispy fried shredded chicken taco rolls; roasted molcajete & avocado salsas, oregano crema (GF).....14-

YUCATAN STICKY RIBS baby back pork ribs in citrus achiote bbq sauce; red cabbage slaw; pumpkin sesame chile crunch (GF).....16-

CAMARONE CRISPS sautéed prawns in house macha chimi sauce; fresh avocado & grilled pineapple atop two crispy corn tostadas (GF).....18-

AL LADO SIDES (GF)

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

FRIJOLE CHARROS black beans stewed in dried chiles 5-

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

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

SOPA AZTECA guajillo, pasilla, tomato zucchini, avocado, roasted corn, cream & cheese (cup) 6-

PAPAS FRITAS house guajillo chili dusted potato chips 5-

**TACOS
CON HARINA**

BAJA STYLE
TWO 6" FLOUR TORTILLAS

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

COSTRA DE ARRACHERA marinated steak, melted queso blanco (cheese), nopales cactus jam, avocado tomatillo salsa.....19-

HORA DEL AMIGO

2-5 DAILY

ANY STARTER & CHOICE OF
DRAFT BEER, SANGRIA OR
RANCHERA ROSA -20-





TORTAS MEXICAN SANDWICHES

SERVED ON HOUSE MADE TELERA ROLLS WITH PAPAS FRITAS - SUB SALAD +3-

TRES CERDOS "our take on a cubano sandwich" pork porchetta rolled with house made mexican chorizo, pork hock confit & chicharron, pickled zucchini; braised onions; hot mustard & black bean pure.....21-

TORTA PEPITO grilled medium steak sandwich, braised sweet onions, zucchini, chimichurri & macha mayo on a fresh made telera roll.....22-

TORTA DE AUBERGINE grilled eggplant, chou cheese, braised sweet onions, zucchini, smoked chimichurri & macha mayo on a fresh made telera roll (V).....20-

BOWLS

VEGETARIAN OR WITH CHICKEN, STEAK OR PRAWNS

BOMBA BOWL black bean tempeh(v) -or- mezcal prawns, arugula, red cabbage, Mexican red quinoa, cherry tomato pico, red onion escabeche, cucumber, avocado (tempeh) 19- (prawns)+5-

CHIMMI BOWL grilled eggplant(v) -or- steak, chimichurri, braised red onions, arugula, cabbage, quinoa, cherry tomato pico, cucumber, avocado (eggplant) 19- (arrecherra)+5-

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

PLATOS GRANDES

CHILE RELLENO specialty de la casa - grilled poblano pepper stuffed with rice, juicy braised pork, chimichurri sauce, corn, black beans served atop house salsa roja & mexi mashed papas.....24-

ENCHILADAS CHILANGAS trio of red enchiladas stuffed with chicken -or- mushroom, corn & mexi-mashed papas; seta salsa rojo.....24-

POLLO CON MOLE quarter confit chicken in chocolate, smoked chile & squash mole sauce with epazote rice *contains cashews & seeds.....25-

BIRRIA RAMEN beef birria in consume with guajillo tamari egg, mexican chayote squash, corn, ramen noodles, chicharron with matcha salsa to add to your taste.....22-

COSTILLAS CON ARROZ tender yucatan glazed pork sticky ribs, creamy chilango slaw, epazote rice, toasted telera triangles.....25-

A BASE DE PLANTAS

PLANT BASED GOODNESS

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

HUARACHE CON PIÑA corn masa flat-bread, sikil pa'k (pumpkin seed spread), grilled pineapple, grilled eggplant, braised red onions.....17-

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

COJIFLOR FRITA crispy fried cauliflower glazed with sweet & spicy tamarind glaze, black bean puré, red sikil pa'k (mayan pumpkin seed spread), epazote rice22-

TORTA DE AUBERGINE grilled eggplant, chou cheese, braised sweet onions, zucchini, smoked chimichurri, macha mayo on a fresh made telera roll; papas fritas20-

RELLENO VEGANO specialty de la casa - grilled poblano pepper stuffed with house vegan chorizo, "queso" & mexi-mash atop epazote rice & salsa seta.....24-

AL LADO

SIDES (GF)

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

FRIJOLES CHARROS black beans stewed in dried chiles 5-

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

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

CUP OF SOPA AZTECA guajillo, pasilla, tomato zucchini, avocado, roasted corn, cream & cheese 6-

PAPAS FRITAS house guajillo chili dusted potato chips 5-

POSTRE DESSERT

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

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

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

CARAJILLO (care-a-hee-yo) licor 43, double shot of espresso, shaken over ice 1.5 oz.....12-