



ALL OUR MENU IS GLUTEN FREE!!

OUR TORTILLAS ARE HAND-MADE FROM 100% NATURAL NATIVE MEXICAN CORN GRINDED ACCORDING TO OUR ANCESTORS' TRADITION WITH STONES AND LIME

OUR DISHES AND DRINKS ARE PREPARED AT THE MOMENT WITH A LOT OF LOVE AND TRADITION. EACH DISH CONTAINS MEMORIES OF OUR NAHUA ANCESTORS.

NUESTROS PLATILLOS Y BEBIDAS SE PREPARAN AL MOMENTO CON MUCHO AMOR Y TRADICION, EN CADA PLATILLO ESTAN LAS MEMORIAS DE NUESTROS ANCESTROS NAHUAS



MENU

PA'L ANTOJO



ELOTES \$9.99



Authentic corn on a cob (NOT SWEET!) with salt, lime, mayo, sour cream, "queso fresco" (Mexican style of fresh cheese). Chili flakes and salsa macha to spice it up!

ESQUITES \$18.99



Shelled authentic corn in a bowl (NOT SWEET!) with salt, lime, mayo, sour cream, "queso fresco" (fresh cheese). Chili flakes and salsa macha to spice it up!

GUACA-TOSTON \$18.99



4 pieces of plantain toasted to a crispy perfection, topped with fresh made guacamole. Great to share!

YUCA FRIES WITH CHEESE \$14.99



Yuca fries with Oaxaca cheese and chipotle dressing. (Vegan option - add \$2.49)

TRES SALSAS \$19.99



Nachos - excellent to share! Pico de Gallo, Guacamole, Beans, Salsa Taquera, Cream, Cheese on Fresh homemade tortilla chips. Add chorizo for \$3.00

DEDITOS DE QUESO \$14.99



Baked cheese sticks with chipotle dressing. (Yuca Bites - Gluten Free option)

QUESO FUNDIDO \$15.99



Melted cheese with Chorizo or Huitlacoche; homemade tortilla chips.

PAPA RELLENA \$15.99



Potato pure stuffed with cheese, and a choice of Chorizo, Asada, Pastor, Mushrooms

MACHETES



Our Signature Dish!

Extra long Quesadilla handmade from authentic, organic, ancestral Mexican blue corn!
All come with Oaxaca cheese, salsa taquera, fresh onions and cilantro.

Which one is your favourite?



-Champion \$29.99

Mexican style grilled beef steak, onions, jalapeño, natural bacon, salsa guacamole



-Sazón de mama \$29.99

Family recipe slow cooked pork, grilled plantain, onions, salsa guacamole.



-Mestizo \$29.99

Chorizo, refried pinto beans, caramelized onions, jalapeños, salsa guacamole.



-Pollito \$29.99

Mezcal lime chicken, onions, lettuce, pico de gallo, salsa guacamole.



-Ucraniano \$29.99

Natural bacon, potatoes, pickled onions and cucumbers, salsa guacamole.



-Tapatío \$29.99

Birria (Braised beef shanks in chili beef broth-authentic Jalisco recipe), onions.



-Rey \$31.99

Chef's selection of 5 flavors - 3 meat and 2 veggies, salsa guacamole.

-Vegetariano \$29.99/Vegano \$29.99

All come with fresh lettuce, cilantro, onions, salsa guacamole and salsa taquera.

Pick one from the following (make half and half for \$1.99):

• Nopales (cactus)



• Huitlacoche (corn mushroom or "Mexican truffle")



• Creminy Mushrooms (al cilantro)



• Rajas Poblanas (poblano peppers-spicy!, onions and non-sweet corn)



• Flor de Calabaza (pumpkin flower)



• Refried Beans and Avocado





HUARACHES

TACOS



Oval tortilla handmade from blue ancestral corn; covered with beans and salsa verde. Topped with lettuce, cilantro, onions, fresh cheese, cream, salsa guacamole, and roasted pumpkin seeds.

Blue organic handmade 12 cm tortilla. All come with cilantro and onions.

CARNE ASADA \$21.99

CARNE ASADA \$6.99

Grilled beef steak with salt and pepper

Grilled beef steak with salt and pepper

PASTOR \$6.99

CHORIZO \$21.99

Marinated pork with pineapple

CARNITAS \$6.99

Mexican sausage (pork)

Family recipe of slow roasted pork (chicharron - add \$1.00)

PASTOR \$21.99

CHORIZO \$6.99

Marinated pork with pineapple

Mexican sausage (pork)

CHICKEN \$6.99

CAMPECHANO \$22.99

Mezcal lime chicken, pico de gallo, lettuce, guacamole, onions, cilantro

A mix of asada, pastor and chorizo.

BIRRIA \$6.99

NOPAL \$22.99

Birria (Braised beef shanks in chili beef broth-authentic Jalisco recipe)

Nopal (cactus) instead of corn tortilla, your choice of meat, veggie or vegan.

QUESABIRRIA/CHICHARRON \$7.99

Ideal for keto, paleo or low carb diets

Crispy birria or chicharron taco with cheese, cilantro, onions and lime

VEGETARIANO/VEGANO \$21.99

VEGGIES/VEGAN \$6.99

Pick one from the following (pick 3 for \$2.00)

- Nopales (cactus)
- Huitlacoche
- Cremini Mushrooms (al cilantro)
- Rajas poblanas (pepper, onions and corn)
- Flor de Calabaza (Pumpkin Flower)

- Nopales (cactus)
- Huitlacoche (corn mushroom)
- Cremini Mushrooms (al cilantro)
- Flor de Calabaza (pumpkin flower)
- Rajas Poblanas (pepper, onions and corn)

KETO/LOW CARB \$7.49

Lettuce leaf instead of corn tortilla





ITACATES



GORDITAS



3 blue corn triangles stuffed with beans, your choice of meat or veggies, topped with lettuce, sourcream, fresh cheese, salsa guacamole and pumkin seeds.

CHICHARRON PRENSADO \$22.99
Pressed pork rind (special family recipe)

FLOR DE CALABAZA \$22.99
Special pumpkin flower, white onions, garlic, epazote and pepper

QUESO PANELA \$22.99
Mexican style white cheese - fresh and soft, made from pasteurized cow's milk



Extra thick tortilla sliced open on the side and stuffed with your choice of meat or veggies. Comes with lettuce, onions, cilantro, sour cream, cheese and salsa guacamole.

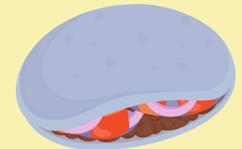
CHICHARRON \$19.99
Chicharron (pork) and beans

CHORIZO \$19.99
Chorizo and beans.

POLLO CON RAJAS \$19.99
Chicken and poblano peppers

MANTEQUILLA \$18.99
Butter and Cheese

FRIJOLE \$18.99
Beans and Cheese



SPECIALITIES



ENMOLADAS \$24.99

3 Chicken or cheese rolled tacos in a pre-hispanic cacao "Mole" sauce, sour cream, cheese, cilantro and onions, comes with salad and beans on the side

ENFRIJOLADAS \$19.99

4 tortillas dipped in bean sauce, sour cream, cheese, guacamole, comes with salad. Vegetarian!

TACOS DE CANASTA \$19.99

"Basket tacos": 3 chicharron prensado and 1 beans. Lettuce, guacamole, onions, cilantro, cheese on top.



PA' TOMAR

CACAO BAR

BARRA DE AUTOR / CHEF'S DRINKS

CHILATL \$8.99

Mexican ancestral ice drink! Cacao nibs, amaranth, vanilla, cinnamon tea, panela sugar

POZOL \$8.99

Mexican Ancestral Ice Drink! Corn and chocolate base, cacao nibs, panela sugar

NOYOLOTSIN ICE LATTE \$8.99

House specialty Cacao husk infusion with lemon, coconut milk, and soursop notes.

MEZTLI ICE LATTE \$8.99

Chef's Cacao drink! Cacao, orange, vanilla, cinnamon, almond milk

NOXOCHITL ICE/HOT LATTE \$8.99

Chef's Cacao and lavender drink! Cacao nibs, lavender infusion, vanilla, coconut milk

TONATIUH ICE/HOT LATTE \$8.99

Chef's Turmeric drink! Turmeric, milk, amaranth, vanilla, panela sugar

NAHUALLI ICE/HOT LATTE \$8.99

Chef's coffee and cacao drink! Café de olla, cacao beans, milk, vanilla, cinnamon panela sugar

HOT CHOCOLATL \$8.99

Mexican pre-hispanic drink: cacao beans, milk, cinnamon tea, vanilla, panela sugar

Dairy free option (Organic almond milk) \$1.99

CHOOSE YOUR SWEETNESS LEVEL

REMEMBER! YOUR HEALTH IS OUR PRIORITY!



HEALTHY DRINKS

COCONUT LEMONADE \$8.49

FRUIT SODA \$6.99

Sparkling water with natural fruit and lime. Strawberry, Blueberry, Pineapple or Mango

CANTARITO (NO ALCOHOL) \$7.99

KOMBUCHA \$5.99

HORCHATA \$5.99

JAMAICA \$5.99

GUAVA AGUA FRESCA \$5.99

MANGO AGUA FRESCA \$5.99

PINEAPPLE AGUA FRESCA \$5.99

BUBLY SPARKLING WATER \$2.99

CAFE DE OLLA / TEA \$3.99



DESSERTS

ALL GLUTEN FREE!

ARROZ CON LECHE \$5.99

FLAN \$8.49

BANANA BREAD \$6.99 SUGAR FREE!

3 LECHEs CAKE \$11.99

FRESAS CON CREMA \$8.99

(Jalisco Style! Frozen strawberries with healthy handmade cream, chocolatl and amaranth)

FRIED SWEET PLANTAIN WITH CONDENSED MILK \$8.99



EXTRAS



- PICO DE GALLO 2 OZ - \$2.99
- SALSA TAQUERA 2 OZ - \$2.99
- SALSA GUACAMOLE 2OZ - \$3.99
- BLACK BEANS 8 OZ - \$4.99
- CHIPS (BOWL) - \$4.99
- NOPALES SIDE 4 OZ - \$4.99
- CONSOME BIRRIA 4OZ - \$4.99
- PICO DE GALLO (4OZ) AND CHIPS \$8.99
- SMALL SIDE OF GUAC AND CHIPS \$10.99
- TORTILLA (1) - \$1.99
- TORTILLAS (6) - \$7.99
- TORTILLAS (12) - \$13.99
- TORTILLAS (1 POUND ~25) - \$24.99



SEASON SPECIALTIES