



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

MENU



PA'L ANTOJO



ELOTES \$8.99 GF

Authentic corn on a cob (NOT SWEET!) with mayo, sour cream, lime, "queso fresco" (Mexican style of fresh cheese). Your choice - spicy or mild.

ESQUITES \$16.99 GF

Shelled authentic corn in a bowl (NOT SWEET!) with healthy mayo and/or sour cream, lime, "queso fresco" (mexican style of fresh cheese. Spicy or mild.

GUACA-TOSTON \$18.99 GF

5 pieces of plantains toasted to a crispy perfection, topped with guacamole

YUCA FRIES WITH CHEESE \$12.99 GF

Yuca fries with Oaxaca or Vegan cheese and chipotle dressing. Add protein for \$3.

TRES SALSAS \$18.99 GF

Nachos - excellent to share! Pico de Gallo/Guacamole/Beans/Red Sauce/

Fresh homemade tortilla chips. Add protein for \$3.

DEDITOS DE QUESO \$12.99 REGULAR OR GF

Baked cheese sticks with chipotle dressing. (your choice - yuca or sweet plantain)

QUESO FUNDIDO \$14.99 GF

Melted cheese and Chorizo/Huitlacoche dip; homemade tortilla chips.

PAPA RELLENA \$14.99 GF

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

GF: GLUTEN FREE V: VEGETARIAN



VEGAN

MENU



MACHETES



Our Signature Dish!

Extra long Quesadilla, handmade from authentic, organic, ancestral Mexican blue corn!

Which one is your favourite?

-Champion \$26.99

Mexican style grilled beef steak, onions, jalapeño, natural bacon, avocado and Oaxaca cheese

-Sazón de mama \$25.99

Pressed pork rind, grilled plantain, onions, cilantro, Oaxaca cheese, guacamole and salsa.

-Mestizo \$25.99

Refried pinto beans, chorizo, caramelized onions, jalapeños and Oaxaca cheese

-Pollito \$25.99

Mezcal lime chicken, lettuce, pico de gallo, guacamole, cilantro, onions and Oaxaca cheese

-Ucraniano \$25.99

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

-Tapatio \$26.99

Birria (Braised beef shanks, chili beef broth-authentic Jalisco recipe), cilantro, onions, radish and Oaxaca cheese.

-Rey \$27.99

A mix of 5 flavours - chef's choice - 3 meat and 2 veggies, Oaxaca cheese, guacamole, salsa.

-Vegetariano/Vegano \$25.99

Nopales (cactus)

Huitlacoche (corn mushroom or "mexican truffle")

Creminy Mushrooms (al cilantro)

Flor de calabaza (pumpkin flower)

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

Refried Beans and avocado

All come with Oaxaca cheese or vegan cheese



MENU



ITACATES



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

CHICHARRON PRENSADO \$21.99

Pressed pork rind (special family recipe)

FLOR DE CALABAZA \$21.99

Special pumpkin flower, white onions, garlic, epazote and pepper

QUESO PANELA \$21.99

Mexican style white cheese - fresh and soft, made from pasteurized cow's milk

GORDITAS



CHICHARRON \$19.99

Chicharron (pork) and beans with lettuce, onions, cilantro, sour cream, cheese and guacamole

MANTEQUILLA \$18.99

Butter and Cheese with lettuce, onions, cilantro, sour cream, cheese and guacamole

FRIJOLES \$18.99

Beans and Cheese with lettuce, onions, cilantro, sour cream, cheese and guacamole

CHORIZO \$19.99

Beans and chorizo with lettuce, onions, cilantro, sour cream, cheese and guacamole.

SPECIALITIES



ENMOLADAS \$23.99

3 Chicken or cheese enchiladas in a prehispanic 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 \$6.99

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

POZOL \$6.99

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

NOYOLOTSIN ICE LATTE \$6.99

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

MEZTLI ICE LATTE \$6.99

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

NOXOCHITL ICE/HOT LATTE \$6.99

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

TONATIUH ICE/HOT LATTE \$6.99

Chef's Turmeric drink! turmeric, almond or regular milk, amaranth, vanilla, panela sugar

NAHUALLI ICE/HOT LATTE \$6.99

Chef's coffee and cacao drink! café de olla, cacao, almond or regular milk, vanilla, cinnamon panela sugar

HOT CHOCOLATL \$6.99

Mexican prehispanic drink: cacao bean, almond or regular milk, cinnamon tea, vanilla sweetened with panela sugar



HEALTHY DRINKS



COCONUT LEMONADE \$6.99

FRUIT SODA \$5.99

Sparkling water with fruit and lime.

Strawberry, Blueberry, Pineapple or Mango

CANTARITO (NO ALCOHOL) \$6.99

KOMBUCHA \$5.99

HORCHATA \$4.99

JAMAICA \$4.99

GUAVA AGUA FRESCA \$4.99

GUANABANA AGUA FRESCA \$4.99

MANGO AGUA FRESCA \$4.99

PINEAPPLE AGUA FRESCA \$4.99

BUBLY SPARKLING WATER \$2.5



DESSERTS



RICE PUDDING \$5.50

FLAN \$7.50

FRESAS CON CREMA \$8.50

GF BANANA BREAD \$5.50

FRIED SWEET PLANTAIN WITH CONDENSED MILK \$6.99

LO QUE COMERÉ



OUR DISHES AND DRINKS ARE PREPARED RIGHT AT THE MOMENT WITH A LOT 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

MACHETE



GORDITAS



HUARACHE



ENMOLADAS



ITACATES TACOS DESSERTS



DRINKS



APPETIZERS

