



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, potatos, pickled onions and cucumbers, Oaxaca cheese, guacamole, salsa.

–Tapatío \$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



## HUARACHES

## TACOS

Oval tortilla handmade from blue ancestral corn, covered by beans, green sauce, and your choice of meat or veggies. Topped with lettuce, fresh cheese, guacamole, cream, onions and roasted pumpkin seeds.

CARNE ASADA \$20.99

Grilled beef steak with salt and pepper

CHORIZO \$20.99

Mexican sausage (pork)

PASTOR \$20.99

Marinated pork with pineapple

CAMPECHANO \$21.99

A mix of asada, pastor and chorizo.

NOPAL \$21.99

Nopal (cactus) based tortilla instead of corn, your choice of filling (meat, veggie or vegan). Ideal for keto, paleo or low carb diets

VEGETARIANO/VEGANO \$20.99

**Your choice!**

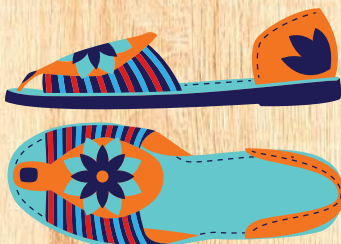
Nopales (cactus)

Huitlacoche (corn mushroom)

Cremine Mushrooms (al cilantro)

Flor de Calabaza (pumpkin flower)

Rajas Poblanas (pepper, onions and corn)



Handmade tortilla, your choice of meat or veggies, cilantro, onions, guacamole

CARNE ASADA \$6.50

Grilled beef steak with salt and pepper

PASTOR \$6.50

Marinated pork with pineapple

CARNITAS \$6.50

Family recipe of slow roasted pork

CHICKEN \$6.50

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

BIRRIA \$6.50

Birria (Braised beef shanks, chili beef broth-authentic Jalisco recipe), cilantro, onion, lime

QUESABIRRIA/CHICHARRON \$7.50

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

VEGGIES/VEGAN \$6.50

Nopales (cactus)

Huitlacoche

Cremine Mushrooms (al cilantro)

Rajas poblanas (pepper, onions and corn)

Flor de Calabaza (Pumpkin Flower)

KETO/LOW CARB \$6.99

Leaves of lettuce instead of corn tortilla and your choice of meat or veggies





# 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

## 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.

## 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.





# PA' TOMAR



## CACAO BAR

### *BARRA DE AUTOR/ CHEF'S DRINKS*



CHILATL \$6.99

Mexican ancestral ice drink! Cacao nibs, amaranth, cinammon 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, cinammon, 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, cinammon 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



## HUARACHE



## GORDITAS



## ENMOLADAS



## ITACATES TACOS DESSERTS



## DRINKS



## APPETIZERS

