

SNACKS

GUACAMOLE + TOTOPOS

\$11.5

FRESH AVOCADO, LIME, ONION, GREEN CHILE, CORIANDER. SERVED WITH HOUSE MADE CORN CHIPS.

FRIJOLES REFritos + TOTOPOS

\$11.5

SMASHED AND FRIED PINTO BEANS, GARLIC, HERBS, CHEESE. SERVED WITH HOUSE MADE CORN CHIPS.

ELOTE

\$7.5

CHAR-GRILLED CORN COB, ANEJO CHEESE, CHIPOTLE MAYO, LIME, HOUSE SPICE MIX.

PAPAS FRITAS

\$8.5

FRENCH FRIES, HOUSE SPICE MIX. SERVED WITH CHIPOTLE MAYO.

* TACOS *3 TACOS PER SERVE* *

BIRRIA TACOS

\$23.5

BRAISED BEEF BRISKET

CORIANDER, ONION, CHEESE, SALSA, CORN TORTILLA + CONSOMÉ (GF)

AL PASTOR

\$21.5

GRILLED MARINATED PORK BELLY

HOUSE SALSA, PINEAPPLE, CORIANDER, ONION

CHICHARRÓN NORTEÑO

\$21.5

CRISPY FRIED PORK BELLY

GUACAMOLE, CREMA, HOUSE PICKLED ONIONS, FL TORTILLA.

PESCADO

\$21.5

BEER BATTERED CRISPY BARRAMUNDI

CHIPOTLE MAYO, CABBAGE, PICO DE GALLO, CORN TORTILLA.

VEGAN AL PASTOR

\$21.5

GRILLED MARINATED SHIITAKE MUSHROOM

HOUSE SALSA, PINEAPPLE, CORIANDER, ONION

FRIJOL

\$21.5

REFRIED PINTO BEANS

MELTED CHEESE, HOUSE SALSA, CORIANDER, ONION.

QUESADILLAS

GRINGA

GRILLED MARINATED PORK, MELTED CHEESE, CORIANDER, ONION, PINEAPPLE, HOUSE SALSA, 10" FLOUR TORTILLA.

\$16.5

MUSHROOM GRINGA

MARINATED MUSHROOM, MELTED CHEESE, CORIANDER, ONION, PINEAPPLE, HOUSE SALSA, 10" FLOUR TORTILLA.

\$16.5

DESSERTS

CHURROS

4 PIECES OF SUGAR CINNAMON DUSTED CHURROS, SERVED WITH CAJETA CARAMEL SAUCE

\$10.5

TACOS ✱ TACOS
TACOS

FOLLOW US ON
@_cdmx ✱

CDMX
◊ TAQUERIA ◊

COCKTAILS

MARGARITA CLASSICA

\$24

TEQUILA BLANCO, COINTREAU, CITRUS, AGAVE & SEA SALT

APASIONADA MARGARITA

\$24

TEQUILA BLANCO, PASSIONFRUIT PUREE, PASSIONFRUIT LIQUEUR, AGAVE SYRUP

JAMAICA MARGARITA

\$24

TEQUILA BLANCO, ORANGE LIQUEUR, HIBISCUS SYRUP, CITRUS

MEZCALITA

\$24

MEZCAL, COINTREAU, LIME JUICE, AGAVE

CAFÉ HELADO

\$24

COFFEE INFUSED TEQUILA, BANANA LIQUEUR, COLD BREW COFFEE

BEERS & MICHELADA

MICHELADA

\$16

YOUR CHOICE OF BEER, TOMATO, LIME, SHOYU, HABANERO

SOL

\$11

LAGER. SERVED WITH LIME

TECATE

\$11

LAGER. ADD LIME+HABANERO + \$1

PACIFICO

\$13

PILSNER

NEGRA MODELO

\$13

DARK LAGER



SOFT DRINKS & NON-ALCOHOLIC

HORCHATA

\$12

VEGAN. HOUSE-MADE CASHEW RICE MILK, CINNAMON, BROWN SUGAR

SANTA MARGARITA

\$17

NON-ALCOHOLIC AGAVE SPIRIT, CITRUS, AGAVE & SEA SALT

HEAPS NORMAL QUIET XPA

\$13

NON-ALCOHOLIC BEER.

JARRITOS SODA

\$7.5

MEXICAN SODA: COLA, MANDARIN, LIME, GUAVA



**EXPERIENCE THE ESSENCE OF MEXICO WITH OUR TEQUILA
AND MEZCAL PICKS. SCAN THE QR CODE AT YOUR TABLE FOR
THE FULL LIST OR ASK OUR FRIENDLY STAFF FOR
RECOMMENDATIONS!**

