

# MENU





# SPECIAL MEATS

## **TRIPA**

Beef tripe, browned to perfection until crispy on the outside and soft on the inside. Prepared in the traditional style for an authentic flavor. 23.99/lb

## **LENGUA**

Tender pieces of beef tongue, slow-cooked until soft and juicy. Pork-infused with its own juices and flavored with garlic, onion, and Mexican spices for a deep, comforting taste. 18.99/lb

*(A La Meciana style available on Wednesdays)*

## **RIBS IN CUBAN SAUCE**

Pork ribs braised in a Cuban sauce of tomato, sour orange, garlic, and spices. Tender and juicy, with a sweet and sour and aromatic touch. 15.99/lb

## **BIRRIA**

Beef birria cooked in a marinade of dried chilies, tomato, and spices. Shredded and served with its fragrant broth. 17.99/lb



# THE TRADITIONAL

## **AL PASTOR**

Delicious slices of pork marinated in a blend of dried chilies, achiote, pineapple, and Mexican spices. Roasted on a vertical rotisserie until they achieve a smoky and juicy flavor. 17.99/lb

## **BARBACOA**

Succulent beef, slow-cooked with traditional spices until so tender it melts in your mouth. Authentic, full of flavor, and prepared fresh daily. 15.99/lb

## **CHICKEN TINGA**

Chicken cooked in a chipotle, tomato, and onion marinade. Shredded and tossed in its smoky and spicy sauce. 12.99/lb (Available on Mondays)

## **CARNITAS**

Pork carnitas cooked in their own juices with orange, bay leaf, and spices. Pan-seared for crispy edges and a tender center. 11.99/lb



# IN SAUCE

## **BEEF IN SALSA VERDE**

Thin beef seared on a griddle and stewed in a green tomatillo and serrano sauce with onion and garlic; finished with cilantro. 14.99/lb

## **CHICHARRONES IN SALSA ROJA**

Fried pork rinds stewed in homemade red tomato sauce with guajillo and árbol tomatoes, onion and garlic. 11.99/lb

## **BBQ RIBS**

Pork ribs glazed in a delicious BBQ sauce.  
17.99/lb (*Available on Wednesdays*)

## **RIBS IN SALSA VERDE**

Seared pork ribs stewed in a green tomatillo and serrano sauce with onion, garlic and cilantro until tender. 16.99/lb

## **PORK CHOP IN SALSA VERDE**

Seared pork chop stewed in tomatillo and serrano green sauce with onion, garlic and cilantro. 16.49/lb (*Available on Tuesdays*)



# SEAFOOD AND EXTRAS

## **SHRIMP A LA DIABLA**

Shrimp sautéed in a "diabla" sauce made with guajillo and árbol chilies, with garlic and a touch of tomato. 20.99/lb (*Available on Fridays*)

## **DISCADA**

Shrimp, beef, and chicken marinated in citrus and spices, plus grilled sausage; sautéed with onions and peppers until golden brown. A surf and turf combination with a smoky note, tender meats, and vibrant aromas.

17.99/lb (*Available on Saturdays*)

## **SHRIMP FAJITA**

Shrimp marinated in citrus, garlic and spices; sautéed on a griddle with onion and peppers until golden brown. 20.99/lb  
*A rotating specialty prepared in limited quantities.  
Ask about availability!*

## **HALF CHICKEN**

Oven-roasted chicken with herbs and garlic—juicy on the inside and with a subtle golden color; simple and tasty. 7.99 (*Whole Chicken +7*)



# GRILLED MEATS AND FAJITAS

## MARINATED FAJITA

Beef marinated in citrus, garlic and cumin; seared on the grill for caramelized edges and a soft center, with a subtle smoky aroma. 18.99/lb

## CHICKEN FAJITA

Chicken strips marinated with lemon, paprika and herbs; sautéed on a griddle with onions and peppers until golden brown and fragrant. 15.99/lb

## ASADA

Charcoal-grilled beef cut seasoned with lemon, coarse salt and pepper; seared on the grill to the desired point. 18.99/lb

## BEEF FAJITA

Beef seasoned with a blend of chilies and spices; hot griddle for a crispy seal and supple meat, with well-defined grill notes. 16.99/lb





## **PLATILLOS IN SAUCE**

### **BBQ RIBS**

A plate of BBQ ribs with rice, beans, and your choice of homemade flour or corn tortillas.

17.99 (Available on Wednesdays)

### **PORK RINDS IN SALSA ROJA**

A plate of pork rinds in salsa roja with rice, beans, and your choice of homemade flour or corn tortillas. 11.99

### **BEEF IN SALSA VERDE**

A plate of beef in salsa verde with rice, beans, and your choice of homemade flour or corn tortillas. 13.99

### **PORK CHOP IN SALSA VERDE**

Pork chop in salsa verde on a plate with rice, beans, and your choice of homemade flour or corn tortillas. 12.99 (Available on Tuesdays)

### **RIBS IN SALSA VERDE**

A plate of ribs in salsa verde with rice, beans, and your choice of homemade flour or corn tortillas. 13.99 (Available on Fridays)



## **PLATILLOS FROM THE GRILL AND GRIDDLE**

### **TRIPA**

A plate of beef tripe with rice, beans, and your choice of flour or corn tortillas. 17.99

### **CHICKEN FAJITA/BEEF FAJITA**

Your choice of a plate of our tasty grilled chicken fajitas or beef fajitas with rice, beans, and your choice of flour or corn tortillas. 12.99

### **MARINATED BEEF/GRILLED BEEF**

Your choice of a plate of our marinated beef or grilled beef with rice, beans, and your choice of flour or corn tortillas. 15.99

### **DISCADA**

A plate of shrimp, beef, chicken, and sausage with rice, beans, and your choice of flour or corn tortillas. 14.99 *(Available on Saturdays)*

### **ROASTED CHICKEN**

A plate of roasted chicken thigh and leg with rice, beans, and your choice of flour or corn tortillas. 12.99



## TRADITIONAL PLATILLOS

### **BIRRIA**

A plate of our birria with rice, beans, and your choice of flour or corn tortillas. 15.99

### **CARNITAS**

A plate of our homemade carnitas with rice, beans, and your choice of flour or corn tortillas. 11.99

### **AL PASTOR**

Marinated al pastor served on a plate with rice, beans, and your choice of flour or corn tortillas. 14.99

### **LENGUA**

A plate of beef tongue with rice, beans, and your choice of flour or corn tortillas. 15.99

### **BARBACOA**

A plate of juicy barbacoa served with rice, beans, and your choice of homemade flour or corn tortillas. 12.99



## SOUPS AND MENUDO

*Homemade soups and our traditional menudo, prepared fresh daily. Served steaming hot with your choice of flour or corn tortillas.*

### SEAFOOD SOUP

Tomato and guajillo base with shrimp, fish and other seafood. Small|13.99 (*Large +2*)  
(*Available on Saturdays and Sundays*)

### BEEF SOUP

Slow-cooked beef with corn, potato, carrot and chayote in a rich stock. Small|12.99 (*Large +2*)

### MENUDO

Beef tripe in red broth of roasted chilies, served in the classic style. Small|10.99 (*Large +2*)

### BIRRIA RAMEN

Beef birria cooked in a marinade of dried chilies, tomato, and spices. Shredded and served over instant noodles with its fragrant broth. 5.99

### CHICKEN SOUP

Tender chicken with seasonal vegetables in a light, aromatic and comforting broth.  
Small|9.99 (*Large +2*)





## BURRITOS FROM THE GRIDDLE AND GRILL

### TRIPA

Griddled tripe wrapped in a flour tortilla with beans, rice, shredded cheese, and sour cream. 17.99

### CHICKEN FAJITA/BEEF FAJITA

Your choice of grilled chicken fajita or beef fajita wrapped in a flour tortilla with beans, rice, shredded cheese, and sour cream. 12.99

### MARINATED FAJITA/GRILLED BEEF

Marinated beef or grilled beef wrapped in a flour tortilla with beans, rice, shredded cheese, and sour cream. 15.99

### DISCADA

Discada wrapped in a flour tortilla with beans, rice, shredded cheese, and sour cream. 14.99  
(Available on Saturdays)





## TRADITIONAL BURRITOS

### **AL PASTOR**

Our delicious al pastor wrapped in a flour tortilla with beans, rice, shredded cheese, and sour cream. 14.99

### **BARBACOA**

Juicy barbacoa wrapped in a flour tortilla with beans, rice, cheese, and sour cream. 12.99

### **BIRRIA**

Beef birria in red adobo wrapped in a flour tortilla with beans, rice, cheese, and sour cream. 14.99

### **LENGUA**

Slow-cooked beef tongue or a la Mexicana style (*Wednesdays*) wrapped in a flour tortilla with beans, rice, cheese, and sour cream. 15.99

### **CARNITAS**

Tasty carnitas wrapped in a flour tortilla with beans, rice, cheese, and sour cream. 11.99





# TORTAS

## LENGUA

Our juicy beef tongue on a toasted telera roll with mayonnaise, shredded cheese, beans, lettuce, and tomato. 12.99

## HAM

Slices of ham on a toasted telera roll with mayonnaise, grated cheese, beans, lettuce, and tomato. 9.99

## MARINATED BEEF/GRILLED BEEF

Marinated beef or grilled beef in a toasted telera roll with mayonnaise, shredded cheese, beans, lettuce, and tomato. 12.99

## AL PASTOR

Our delicious al pastor on a toasted telera roll with mayonnaise, shredded cheese, beans, lettuce, and tomato. 11.99

## BARBACOA

Juicy barbacoa on a toasted telera roll with mayonnaise, grated cheese, beans, lettuce, and tomato. 10.99





# TORTA

## **BIRRIA**

Beef birria in a crispy telera bread with mayonnaise, beans, grated cheese, lettuce and tomato. 11.99

## **DISCADA**

Discada in a crispy telera bread with mayonnaise, beans, grated cheese, lettuce and tomato. 11.99 *(Available on Saturdays)*

## **CHICKEN FAJITA/BEEF FAJITA**

Your choice of chicken fajita or beef fajita in a crispy telera roll with mayonnaise, beans, shredded cheese, lettuce and tomato. 11.99

## **CARNITAS**

Tasty carnitas on a toasted telera roll with mayonnaise, shredded cheese, beans, lettuce, and tomato. 9.99





# QUESADILLAS

*Made fresh on the griddle with melted cheese in a crispy flour tortilla.*

## **LENGUA**

A crispy flour tortilla with juicy beef tongue and cheese. 15.99

## **CHEESE**

A crispy flour tortilla with cheese. 11.99

## **BARBACOA**

A crispy flour tortilla with delicious barbacoa and cheese. 13.99

## **CARNITAS**

A crispy flour tortilla with delicious carnitas and cheese. 12.99

## **HAM**

A crispy flour tortilla with ham and cheese. 12.99

*\*Each quesadilla takes ~7 minutes to prepare*



## QUESADILLAS

*Made fresh on the griddle with melted cheese in a crispy flour tortilla.*

### **MARINATED FAJITA/GRILLED BEEF**

A flour tortilla with marinated beef or grilled beef and cheese. 15.99

### **CHICKEN/BEEF FAJITA**

A crispy flour tortilla with grilled chicken or beef fajita and cheese. 13.99

### **DISCADA**

A crispy flour tortilla with discada and cheese. 13.99 *(Available on Saturdays)*

### **AL PASTOR**

A crispy flour tortilla with marinated pastor and cheese. 14.99

*\*Each quesadilla takes ~7 minutes to prepare*



## TACOS FROM THE GRIDDLE AND GRILL

### TRIPA

Griddled tripe in hot corn tortillas.

5.49 *(Flour +1.00)*

### CHICKEN FAJITA/BEEF FAJITA

Chicken or beef fajita cooked on a griddle in warm corn tortillas. 4.49 *(Flour +0.50)*

### MARINATED FAJITA/GRILLED MEAT

Grilled marinated beef or grilled beef in warm corn tortillas. 4.99 *(Flour +0.50)*

### DISCADA

Delicious griddled discada in warm corn tortillas.

4.99 *(Flour +0.50)* *(Available on Saturdays)*

### SHRIMP FAJITA

Shrimp fajita on warm corn tortillas.

5.49 *(Flour +1.00)*

*A rotating specialty prepared in limited quantities.  
Ask about availability!*





## TRADITIONAL TACOS

### AL PASTOR

Delicious al pastor in warm corn tortillas.

4.99 *(Flour +0.50)*

### CARNITAS

Our tasty carnitas in warm corn tortillas.

4.29 *(Flour +0.50)*

### BIRRIA

Beef birria in hot corn tortillas.

4.99 *(Flour +0.50)*

### LENGUA

Juicy beef tongue in warm corn tortillas.

4.99 *(Flour +0.50)*

### BARBACOA

Juicy barbacoa in warm corn tortillas.

4.49 *(Flour +0.50)*





## SNACKS FROM THE GRIDDLE

*Prepared on the griddle for even browning and a homemade taste*

### **QUESABIRRIA**

Griddled tortillas cooked on a griddle with cheese and juicy birria; served with its broth for dipping. 5.49 (*Quesacamaron +1.00*)

### **SOPES**

Thick corn discs with a rim; beans, meat, lettuce, sour cream and cheese. 5.49

### **GORDITAS**

Handmade corn pouches, opened and filled with beans and your favorite protein. 5.49

### **HUARACHES**

Corn ovals spread with beans, browned on the griddle and covered with meat, nopales, fresh cheese and salsa. 5.49

### **PUPUSAS**

Thick, handmade corn tortillas, golden brown on a griddle—crispy on the outside and soft on the inside. 3.99





## CRISPY SNACKS

### CHICKEN TINGA TOSTADA

Crispy toastada with shredded chicken tinga topped with sour cream, cheese and lettuce. 3.99 *(Available on Mondays)*

### FLAUTAS

Perfectly golden-brown rolled tortillas filled with shredded chicken, topped with lettuce, sour cream, and cheese. Enjoy them individually or as a plate of four with rice and beans. 1.99 *(Platillo +10) (Available on Tuesdays)*

### CHICKEN WINGS

Crispy and juicy chicken wings with your choice of Buffalo, Honey BBQ or Sweet and Spicy. 2.59 *(Available on Fridays)*

### POTATO PANCAKES

Golden potato pancakes cooked on a griddle with a touch of herbs. 2.99 *(Shrimp +3) (Available during Lent)*

### FRIED PLANTAIN

Ripe plantain caramelized until golden and soft with sour cream and cheese. Small| 1.49 *(Large +1.49)*



## CHEESY SNACKS

*Crispy from start to finish: uniformly golden brown with juicy fillings*

### CHILE RELLENO

Crispy poblano pepper with melted cheese or seasoned meat, battered in a homemade style and bathed in ranchera sauce. 5.99 (*Platillo +7*)  
*Cheese|Tuesdays Beef|Thursdays*

### FRIED CHEESE

Golden brown cheese on the outside and creamy on the inside. 5.49

### TEQUEÑOS

Crispy dough stick with a melted cheese center; ideal for dipping. 1.99  
*(A rotating specialty prepared in limited quantities. Ask about availability!)*

### STUFFED JALAPEÑO

A jalapeño cooked on a griddle, stuffed with cheese and wrapped in crispy bacon. 3.99



## HANDMADE SNACKS

*Made every day; Mexican classics and Latin favorites.*

### **CEVICHE TOSTADA**

Shrimp in citrus with tomato, cucumber, red onion, cilantro and a touch of hot sauce, served ice cold. 5.99

### **EMPANADAS**

Golden and light dough with tasty fillings (cheese, chicken, ground beef, chorizo and potato, ham and cheese, mechada, and pabellón) sealed, and crispy.  
3.99 (Cameron +1.00)

### **TAMALES**

Steamed dough wrapped in a husk with traditional fillings (chicken or pork); soft and aromatic. 2.49  
Half Dozen|8.50 (Dozen +7.50)

### **ANDEAN PUFF PASTRY**

Crispy Andean-style puff pastry with fillings of ground beef, chicken, cheese, chorizo and potato, pizza, ham and cheese, and shredded beef with a subtle touch of sweetness. 2.99



# SIDE DISHES TO GO

## CHARRO BEANS

Pinto beans cooked slowly in tomato and chili broth with bacon, chorizo, jalapeño and cilantro.

Small|3.99 Medium|5.99 Large|7.99

## PICO DE GALLO

Roma tomato, white onion, cilantro and jalapeño hand-chopped with fresh lemon juice.

Small|4.49 Medium|6.49 Large|7.99

## REFRIED BEANS

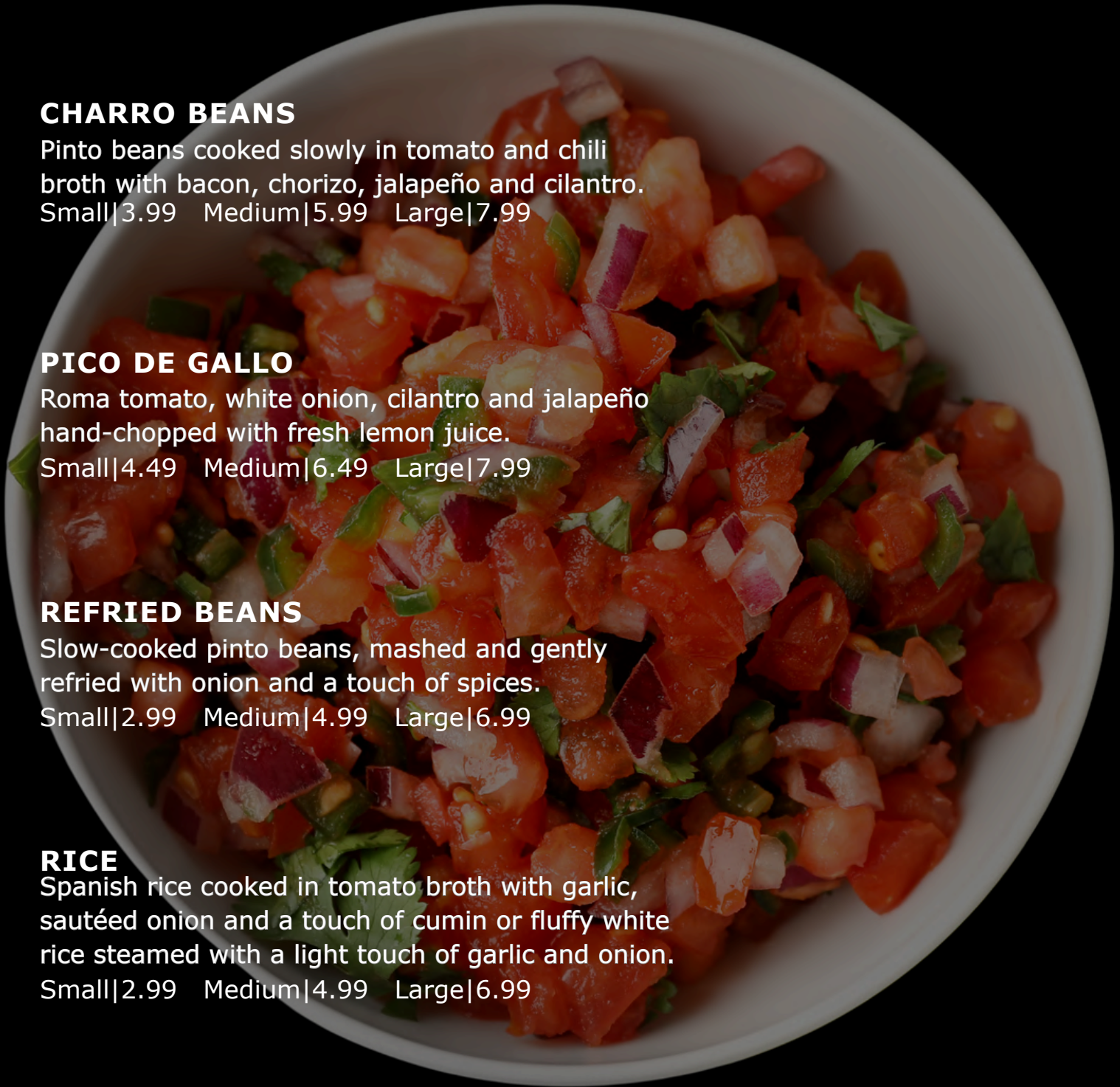
Slow-cooked pinto beans, mashed and gently refried with onion and a touch of spices.

Small|2.99 Medium|4.99 Large|6.99

## RICE

Spanish rice cooked in tomato broth with garlic, sautéed onion and a touch of cumin or fluffy white rice steamed with a light touch of garlic and onion.

Small|2.99 Medium|4.99 Large|6.99





# TORTILLAS

## **WHITE CORN TORTILLAS**

Hot tortillas made with masa harina, water and a pinch of salt, mixed, formed and cooked at home; made fresh every day.

2lb Package | \$5.99

## **FLOUR TORTILLAS**

Wheat flour, water and salt mixed, formed and cooked at home until puffed up; made fresh every day. 5.99/Pack

## **YELLOW CORN TORTILLAS**

Hot tortillas made with yellow masa harina, water and a pinch of salt, mixed, formed and cooked at home; made fresh every day.

2lb Package | \$5.99



# SALSAS

## PEANUT SALSA



Roasted peanuts, árbol and guajillo chiles, roasted tomato and garlic; ground into a creamy sauce with a touch of lemon.

## JALAPEÑO SALSA



Roasted jalapeños and tomatillos with onion and garlic; ground with cilantro and lime.

## AVOCADO SALSA



Avocado, tomatillo and jalapeño; blended with cilantro, onion and lemon.

## RED TOMATO SALSA



Tomatoes and habanero peppers roasted with onion and garlic.

## SALSA VERDE



Tomatillo and serrano chile roasted with onion and garlic; ground with cilantro and lemon.

## TOMATILLO SALSA ROJA



Roasted tomatillo with guajillo and árbol chiles, onion and garlic; ground with a touch of lemon.

Small|2.99 Medium|4.99 Large|6.99



## AGUA FRESCA



- Tamarind
- Strawberry
- Watermelon
- Hibiscus
- Horchata
- Pineapple
- Fruits
- Banana
- Cantaloupe
- Papaya
- Coconut
- Lime
- Orange
- Cucumber

Small|2.49

Medium| 3.79

Large 4.69



## Bottled Soft Drink

Mini| 1.79    335 mL|2.79    500 mL| 2.99



## Canned soft drink

7.5oz |0.99    (12oz +0.50)



## Bottled water

16.9oz|0.99



## Coffee

Small|1.99

Medium |2.29

Large 2.69