

ANTOJITOS | ENTREES

SOPA & ENSALADA | SOUP & SALAD

QUESADILLAS

Guacamole 13

Avocado, onions, tomatoes, fresh coriander, lime

Nachos 17

Tortilla chips, topped with our blend of Mexican cheeses, tomatoes, onions, Jalapeño peppers, & guacamole

Chorizo +\$5 | Grilled Chicken +\$6 | Grilled Steak +\$7

Queso Fundido 12

Oven baked blend of Mexican cheeses. Green salsa & tortillas (corn or flour)

Flambe tequila +3\$ Chorizo +\$3 Mushroom +2\$

Calamares Fritos 15

Crispy calamari, chipotle mayo, lime coriander aioli

Pollo Frito 18

Fried chicken tenders, french fries, coleslaw, sriracha mayo, served in a basket

Fried chicken only 13\$

Flautas de Pollo 14

Fried tortillas stuffed with pulled chicken, corn, peppers, black bean purée, Oaxaca cheese, topped with green tomatillo salsa & sour cream

Mexican Poutine 10

Golden Fries, mole sauce, panela cheese, coriander aioli

Pulled Chicken +\$3

Camarones Frito 14

Fried chicken tenders, french fries, coleslaw, sriracha mayo in basket

Ceviche Mexicano 18

Shrimps & scallops marinated with lime juice, tomatoes, coriander & red onions

TACOS (3)

[Choice of corn or flour tortilla]

Milpa 15

Sautéed season vegetables, chipotle sauce & goat cheese

Cochinita Al Pastor 16

Pulled pork cooked according the Mayan tradition, guacamole & goat cheese

Barbacoa 17

Braised lamb, sriracha mayo, pico de gallo & avocado

Texano 16

Pulled chicken, corn, sautéed peppers, guacamole, lettuce, cheese & pico di gallo

Pollo 17

Grilled Chicken, guacamole, cheddar cheese, mixed pepper salsa, lettuce, aioli

Arrachera Steak 18

Marinated & grilled steak strips, caramelized onions, Panela cheese, chipotle mayo & guacamole

Camarones 17

Panko crusted shrimps, sweet & spicy sauce, lettuce, shredded carrot & avocado

Baja 16

Panko breaded cod filet, sriracha mayonnaise, pickled green cabbage & guacamole

Atun Tataki 18

3 jicama taco shells topped with red tuna tataki, guacamole, chipotle mayo & mango salsa

Sopa de Tortilla 8

Fresh crispy tortilla in a smoked chilies & chicken broth, avocado, panela cheese, radish, coriander **Pulled Chicken +\$3**

Sopa del Dia 6

Homemade soup of the day • See server

Ensalada de la Casa 8 | 13

House salad with tomatoes, avocado, radish, mango, Jicama, corn, black beans, mixed lettuce, maple, Guajillo dressing | **Grilled Chicken +\$7**

Ensalade Jalisco 21

Grilled steak, goat cheese, cherry tomatoes, black beans, avocado, jalapeno peppers on mixed lettuce, cilantro pesto vinaigrette

EL BOL

Guacamole, mexican rice, mixed lettus, corn, tomatoes, marinated red onions, black beans, oaxaca cheese, carrots, avocado, honey & lime vignarette.

Pulled Chicken, Pork or Lamb 19

Grilled chicken 21

Grilled Steak, Shrimp or Ceviche 23

PLATOS FUERTES | MAIN DISHES

POLLO

Fajitas con Pollo 22

Grilled chicken sautéed with mixed peppers & onions • Served, our blend of cheeses, homemade sauce, guacamole, lettuce, sour cream & warm corn or flour tortilla **Vegetarian \$20 | Steak \$25 | Shrimp \$26**

Mole Poblano 22

Grilled chicken breast topped with our molé sauce, sour cream & sesame seeds • Served with Mexican rice & vegetables

Pollo con Avocado 24

Grilled chicken breast, topped with a creamy avocado, lime & coriander sauce • Served with Mexican rice & sautéed vegetables

Pollo Parmesano 23

Panko breaded chicken breast topped with house salsa, Mexican cheeses, pepper duxelles, oven baked on a bed of guacamole tartare • Served with Mexican rice & sautéed vegetables

CARNE

Pierna de Cordero 26

Braised lamb shank slow cooked with smoked chilies broth served with roasted vegetables & Mexican rice

Arrachera Steak 30

8oz Monterey cut steak topped with chimichurri & ancho peppers sauce • Served with garlic potatoes

Hamburguesa Conchinita 17

Pulled pork burger, Oaxaca cheese, guacamole, caramelized onions, black bean purée, Sriracha mayo, lettuce & tomato • Served with fries **Replace fries with poutine +\$3**

Hamburguesa Mexicano 18

Homemade burger, avocado, black bean purée, chipotle mayo, lettuce, tomato & caramelized onions • Served with fries **Replace fries with poutine +\$3 Cheddar cheese +\$1.5 Pilled pork +\$3**

Chulenton 36

Rib Steak AAA (14oz), marinated with Mexican spices & grilled to perfection • Served with Mushroom sauce, vegetables, oregano & garlic potatoes

Caesar Salad (Invented in Tijuana, Mexico in 1926) 8 | 13

As the traditional with our personal touch of chorizo & crispy tortillas & cotija cheese | **Grilled Chicken +\$7**

Ensalada de Pollo 20

Grilled chicken, goat cheese, sliced almonds, avocado, tomatoes, mango, red pepper julienne, black beans, mixed lettuce, olive oil & lemon vinaigrette

Ensalada con Ceviche 21

Seafood ceviche on mixed lettuce with avocado, cherry tomatoes, corn, radish, mango juliennes, olive oil & lemon vinaigrette

Ensalada de Atun a la Plancha 21

Tuna tataki, grilled pineapple, avocado, tomatoes, corn, mango, jicama, mixed lettuce, cilantro pesto dressing

ENCHILADAS

Enchiladas 19

3 corn tortillas, stuffed with pulled marinated chicken & topped with our blend of Mexican cheeses • Choices of sauces: mole, red salsa or green salsa • Served with sautéed vegetables

Burrito Enchilada 21

12" tortilla stuffed with a choice of: pulled chicken, pork, lamb, chili con carne or vegetables. Mushrooms, guacamole, onions, peppers, black bean purée, rice, spinach, topped with our blend of Mexican cheeses & baked in the oven in our homemade salsa

Enchiladas con Carne 20

3 corn tortillas stuffed with marinated minced beef, topped with our blend of Mexican cheeses, baked in the oven in a creamy salsa

Burrito/Enchiladas del Mar 23

Tortilla stuffed with seafood (shrimps, scallops and crab meat), mushrooms, topped with Oaxaca cheese, baked in the oven in a creamy salsa

DEL MAR

Salmon al Xtabentun (sacred Maya liquor) 26

Pan seared salmon filet, topped with shrimps & xtabentun (Mexican sambucca) & honey sauce • Served with Mexican rice & sautéed vegetables

Camarones con Coco 26

8 shrimps coconut crusted, sweet & spicy red chillies sauce • Served with Mexican rice & sautéed vegetables

Camarones en Salsa de Mango 26

8 pan seared shrimps, topped with a mango & coriander salsa • Served with Mexican rice & sautéed vegetables

Pescado Fritas 24

Fish & Chips Mexican style: Deep fried Panko breaded haddock filet, avocado based tartar sauce • Served with fries & Mexican coleslaw

Salmone con Marisco 26

Grilled salmon filet, topped with a seafood sauce (shrimps, scallops, crab meat) & mushrooms • Served with Mexican rice & sautéed vegetables

Paella Mexicano 28

Shrimps, calmars, chicken, chorizo and vegetables, all cooked in a mexican rice,

[Served with rice & salad]

Replace rice with fries +\$2 • Extra sour cream +\$1

Originales 15

Flour tortilla stuffed with our Mexican cheese blend

Pollo 19

Pulled chicken with a hint of chipotle peppers, corn, black bean purée, our blend of Mexican cheeses

Steak 21

Grilled steak mushrooms, onions & peppers & mix of Mexican cheeses

Milpa 18

Sautéed season vegetables & pickled jalapenos, blend of Mexican cheeses & goat cheese

Chorizo 19

Chorizo sausage, caramelized onion, tomatoes, chipotle sauce, blend of Mexican cheeses

Chili con Carne 19

Tortilla stuffed with chili con carne, tomatoes, spinach, peppers, mushrooms, caramelized onions, corn, a blend of Oaxaca & cheddar cheese

BURRITOS

[Served with salad & charros beans]

Replace charros beans with fries +\$2

Milpa 17

Sautéed seasonal vegetables & ancho pepper salsa, goat cheese & Mexican rice

Cochinita a Pibil 18

Pulled pork, goat cheese, marinated red onion, black bean puré, green salsa & Mexican rice

Barbacoa 19

Pulled lamb, black beans, marinated red onions, pico de gallo fresh coriander, ancho salsa & Mexican rice

Chicken Chipotle 18

Chipotle pulled chicken, peppers, blend of Mexican cheeses, black beans purée, mushrooms, avocado & Mexican rice

Steak & Chorizo 20

Grilled steak, red onion, chorizo sausage, blend of Mexican cheeses, chipotle sauce, black beans purée & Mexican rice

Panko Shrimp 19

Panko crusted shrimps, chipotle mayo, lettuce, guacamole, sweet chilli sauce Mexican rice, marinated green cabbage

Pescado 18

Panko crusted tilapia, sriracha mayonnaise, green cabbage, lettuce, guacamole & Mexican rice

Burrito de Carne 19

Chili con carne, tomatoes, spinach, peppers, mushrooms, caramelized onions, corn, a blend of Oaxaca and cheddar cheese & Mexican rice

SIDES & EXTRAS

Guacamole	7	Grilled Chicken	6
Sour Cream	3	Pulled Chicken	4
Papas Fritas	5	Pulled Pork	4
Sautéed Vegetables	6	Pulled Lamb	5
Garlic & Oregano Potato	6	Grilled Steak	7
Mexican Rice	4	Grilled Shrimps (6)	9
Black Beans Purée	3	Chorizo	5
Charro Beans	3	Tortilla	0.6