



Tacos
FRIDA
ST-HENRI MTL

Share your love for tacos frida
fb: Tacos Frida
ig: @tacosfridamtl

STARTERS

GUACAMOLE & CHIPS
Small 4.50\$
Large 8.00\$

TORTILLA SOUP
Chicken-Guajillo broth with fried tortilla,
avocado, sour cream and cheese

Small 5.00\$
Large 7.00\$

POZOLE
Traditional soup with guajillo broth,
corn and pork, served with tostadas,
lettuce, radish and onions

Small 9.75\$
Large 14.00\$

CHORIQUESO 14.00\$
Homemade chorizo with cheese, pico de gallo
and four wheat flour tortillas

NACHOS
Plate of nachos with cheese, sour cream,
black beans and guacamole

Vegetarian 15.00\$
Chorizo 17.00\$
Pastor 17.00\$
Beef 19.00\$

QUESADILLAS

Wheat flour tortilla with cheese, black
beans and one of the following options:

Tinga | Carnitas | Chorizo & papa |
Champiñon style pastor | Cactus
8.00\$

Pastor | Pescado | Beef
9.00\$

GRINGA
2 flour tortillas with pastor, cheese,
coriander, onions, pineapple
15.00\$

OAXAQUEÑA
2 flour tortillas with cecina,
cheese, guacamole
17.00\$

CAMARONERA
2 flour tortillas, grilled shrimps, cheese,
mayo-chipotle, pico de gallo, red cabbage
18.00\$





TACOS

Corn tortillas
3 each order

TINGA 10.50\$

Shredded chicken with onions, lettuce,
tomato-chipotle sauce and sour cream

CHORIZO CON PAPA 10.50\$

Ground spicy pork with potato and cheese

MUSHROOM (PASTOR STYLE) 10.50\$
with onions-coriander and pineapple

NOPALES 10.50\$

Sauteed cactus, black beans
& pico de gallo

CARNITAS 12\$

Pulled pork served with pico de gallo

PASTOR 12\$

Marinated pork grilled with pineapple,
onions, coriander

ASADA 13\$

Grilled beef, onions and coriander

BEEF-NOPALES 13.00\$

Grilled beef with cactus,
cheese, radish



PESCADO 13.00\$

Fried fish, red cabbage,
pico de gallo, mayo-chipotle

CHICKEN FAJITAS 14.00\$

Grilled chicken, sweet peppers,
onions, cheese

BEEF FAJITAS 16.00\$

Grilled cecina, sweet peppers,
onions, cheese

EI FIACO 16.00\$

Cecina (grilled beef oaxaca style),
guacamole, cheese, radish

CAMARÓN 16.00\$

Grilled shrimps, cheese, red cabbage,
pico de gallo, mayo-chipotle sauce

EXTRAS

GUACAMOLE 4.00\$

BLACK BEANS 3.00\$

SOUR CREAM 2.00\$

RICE 3.00\$



BURRITOS

12 INCHES FLOUR TORTILLA WITH CHEESE, LETTUCE,
RED CABBAGE, BLACK BEANS, RICE

CARNITAS

Pulled pork, pico de gallo 16.95\$

CHORIZO-PAPA

Chorizo-potato 16.95\$

ASADA

Grilled beef, onions-coriander 17.95\$

VEGETARIAN

Cactus &/or mushrooms, pineapple 15.95\$

BEEF-CACTUS

Grilled beef and cactus 16.95\$

PASTOR

Grilled pork, pineapple, coriander-onion 16.95\$

FISH

Fried tilapia, mayo-chipotle 16.95\$ \$

CHICKEN FAJITAS

Grilled chicken, onions, sweet peppers 16.95\$ \$

BEEF FAJITAS

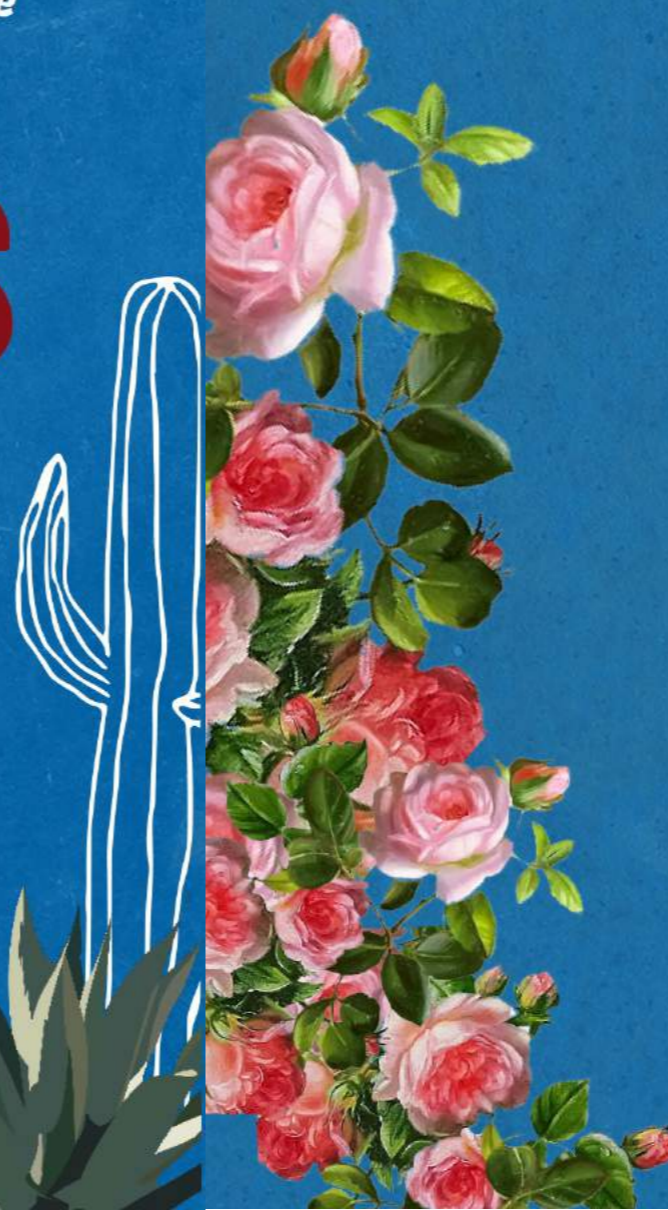
Grilled beef, onions, sweet peppers 17.95\$

CECINA

Specialty grilled beef and guacamole 18.95\$

SHRIMP

Grilled shrimps, mayo-chipotle 21.95\$



FRIDA PLATES

WITH RICE, BLACK BEANS, SALAD,
GUACAMOLE, TORTILLAS



CARNITAS

Pulled pork, pico de gallo 17.95\$

CHORIZO-PAPA

Chorizo-potato, cheese 17.95\$

TINGA

Shredded chicken, onions, lettuce, tomato-chipotle sauce and sour cream 17.95\$

ASADA

Grilled beef, onions-coriander 18.95\$

VEGETARIAN

Nopales (cactus), and/or mushroom-pineapple 16.95\$

BEEF-CACTUS

Grilled beef, cactus, cheese 18.95\$

PASTOR

Grilled pork, pineapple, coriander-onion 17.95\$

PESCADO

Fried tilapia, red cabbage, pico de gallo, mayo-chipotle 17.95\$

CHICKEN FAJITAS

Grilled chicken, onions, sweet peppers, cheese 17.95\$

BEEF FAJITAS

Grilled beef, onions, sweet peppers, cheese 18.95\$

CECINA

Specialty grilled beef, extra guacamole 18.95\$

SHRIMP

Grilled shrimps, mayo-chipotle, red cabbage, pico de gallo 21.95\$

CARNITAS

Pulled pork, pico de gallo 17.95\$

CHORIZO-PAPA

Chorizo-potato, cheese 17.95\$

TINGA

Shredded chicken, onions, lettuce, tomato-chipotle sauce and sour cream 17.95\$

ASADA

Grilled beef, onions-coriander 18.95\$

VEGETARIAN

Nopales (cactus), and/or mushroom-pineapple 16.95\$

BEEF-CACTUS

Grilled beef, cactus, cheese 18.95\$

PASTOR

Grilled pork, pineapple, coriander-onion 17.95\$

PESCADO

Fried tilapia, red cabbage, pico de gallo, mayo-chipotle 17.95\$

CHICKEN FAJITAS

Grilled chicken, onions, sweet peppers, cheese 17.95\$

BEEF FAJITAS

Grilled beef, onions, sweet peppers, cheese 18.95\$

CECINA

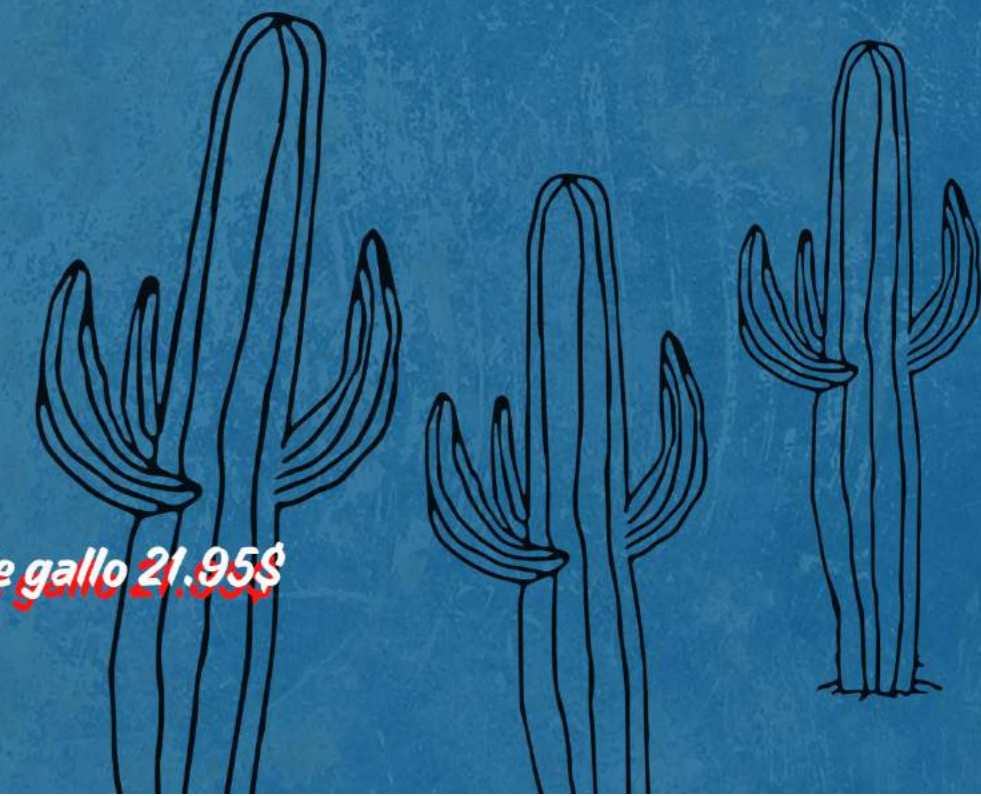
Specialty grilled beef, extra guacamole 18.95\$

SHRIMP

Grilled shrimps, mayo-chipotle, red cabbage, pico de gallo 21.95\$



BOWLS



DRINKS

JARRITOS 3.00\$

Guava, Mandarin, Grapefruit, Tamarind, Pineapple, Lime, Mango, Strawberry

Mexican Coke (Bottle) 3.50\$

HIBISCUS JUICE

Glass 3.00\$

Pichet 1Lt. 7.00\$

HORCHATA

Glass 3.00\$

Pichet 1Lt. 7.00\$

TAMARINDO

Glass 3.00\$

Pichet 1Lt. 7.00\$

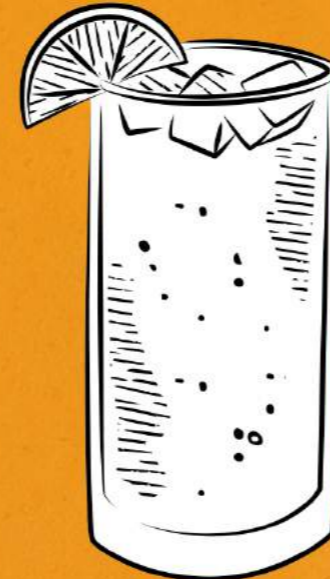
SOFT DRINKS (CANS) 1.75\$

DESSERTS

CHURROS WITH DULCE DE LECHE
2.25\$ EACH

CHOCOFLAN
4.50\$

PAN DE ELOTE
4.50\$



COCKTAILS

2oz ALCOHOL

-Replace the tequila for Mezcal
+2.00\$

MARGARITA-TUESDAYS

EVERY TUESDAY

2X15\$

BEERS (CANS 473ml) 8\$

BLANCHE DU PARADIS
Blanche belge, 5.5%

SENTINELLE
Ale blonde 5.1%

VOYAGEUR DES BRUMES
Rousse britannique, 5.2%

PETITE MORALE
IPA, 5.1%

CORONA 4.6%

PALOMA 10.50\$

tequila, triple sec, perrier, lime juice,
grapefruit juice, tajin

FRIDUCHA 10.50\$

tequila, triple sec, lime juice, hibiscus juice, tajin

MARGARITA 10.50\$

tequila, triple sec, agave syrup, lime juice, tajin

MARGARITA TAMARIN 10.50\$

tequila, triple sec, tamarin syrup, lime juice, tajin

MICHELADA 12.50\$

beer, clamato mix, lime juice, tajin

- TEQUILA / MEZCAL -
1.25oz

Jimador Reposado/Jose Cuervo
5\$ / 5x 20\$

(T) Patron Anejo 10\$

(M) Fandango/Espadin
6\$

(M) Serpiente/Espadin
7\$

