

# STARTERS



## QUESADILLAS

Flour, corn or whole-wheat tortilla filled with melted mozzarella cheese. On the side: sour cream, salsa roja and guacamole.

**\$16.000**

Add ins: Corn, Mushrooms, Pork Rinds or Chorizo

**E/O \$5.000**



## FLAUTAS

4 tortilla rolls filled with: beef, chicken, cochinita pibil, chicken rosarita or choose a mix. On the side guacamole, sour cream, refried beans.

Vegan Option

**\$17.000**

## NACHOS CHICANOS

Totopos (tortilla chips), refried beans, guacamole, cheddar cheese, chile con carne, sour cream, pico de gallo and salsa roja.

Vegan Option

**\$22.000**

Add ins : carne al pastor or crispy chicken for **\$7.000**



## MOLCAJETE

Guacamole, refried beans, pico de gallo and totopos (tortilla chips)

Vegan Option

**\$14.500**

## CHICHARRÓN DE QUESO

Crispy cheese with a side of sour cream

**\$17.000**

## ESQUITES

Corn kernels with salt, lemon, chile piquin, mayo and cheese

**\$15.000**

# ENSALADAS

## MEXICANA

Romaine lettuce, arugula, black eyed beans in chipotle sauce, corn, avocado, pico de gallo, chicken and totopos

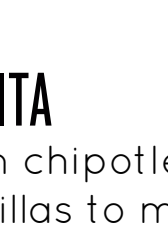
**\$25.800**

## CHICANOS

Lettuce, corn, bacon, shredded mozzarella cheese, avocado, pico de gallo and chicken in a honey mustard sauce

**\$25.800**

# MAINS



## CHICANOS TORTILLA SOUP

Tomato soup with chicken, mozzarella cheese, avocado, pico de gallo, corn, cream, jalapeños and tortilla chips

**\$22.000**

## CREMA DE CHILE POBLANO (upon availability)

A classic Mexican recipe of chile poblano soup, mildly spicy

**\$20.000**

## CAMARONES ROSARITA

Shrimp casserole in chipotle sauce with melted cheese. On the side avocado, refried beans and corn with fried Tortillas to make your own tacos.

**\$35.000**

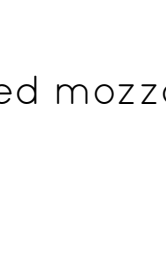
## FLAUTACO

2 Tortilla rolls filled with: beef, chicken or cochinita pibil  
2 Tacos of your choice (see Taco section below to choose)

On the side: Guacamole, refried beans and sour cream.

Vegan Option

**\$29.800**



## TINGA TANGA

2 Tingas - Corn Tostadas with refried beans, pulled chicken or beef in chipotle chile sauce, grilled onions, lettuce, cream and Oaxaca type cheese.

**\$20.000**

## LICENCIADO ZAPATA

1 mini beef burrito, 1 mini enchilada in salsa roja or verde, Mexican rice and guacamole

**\$32.500**

## CHILAQUILES

Totopos (corn chips) with chicken in salsa roja or verde, cream and melted mozzarella cheese.

**\$31.500**



## FLAUTAS AL MOLE

3 Tortilla rolls filled with beef, chicken or mix them up - topped off with Mole Poblano sauce (Mexican spices with cocoa flavours), lettuce, cream, pico de gallo and Oaxaca type cheese.

**\$32.000**

## LA TAMPIQUEÑA

Beef tenderloin - on the side 1 green enchilada, 1 chicken tortilla roll, and guacamole on a crispy tortilla.

**\$41.900**

## STEAK CHICANOS

Tender beef medallions in 3 chile sauce accompanied by two mini quesadillas and Mexican rice

**\$41.900**

## POLLO AL MOLE

Chicken strips in mole poblano sauce, with melted cheese on top accompanied by tomato and lemon avocado, arugula and flour tortillas

**\$39.000**

## POLLO ROSARITA

Creamy and cheesy chipotle chicken in a hot casserole, with a side of guacamole and Mexican rice

**\$38.000**

## TABLA CHICANOS (for 2 people)

To make your own tacos:

Beef strips with grilled onions and sweet bell peppers.

Pulled chicken in salsa roja

Carne al Pastor (pork)

On the side: Guacamole, refried black beans, sour cream.  
Tortillas: Crispy, corn and flour.

Additional:  
2 Tortilla rolls filled with chicken and 2 quesadillas

**\$62.000**



## SUPER MIX

A little bit of everything:

Chilaquiles in Salsa Roja

1 Chicken Tortilla roll in mole Poblano sauce

1 Quesadilla with sweet corn.

1 mini crispy Cheese patty

On the side: Guacamole, black beans and sour cream

**\$35.000**



## CHICANOS MIX

A little bit of everything:

1 mini Enchilada in Salsa Verde

1 Chicken Tortilla roll

1 Cheese Tortilla roll

1 mini beef burrito

On the side: Guacamole, black beans, pico de gallo and totopos

**\$31.500**



# ENCHILADAS

## ROJA O VERDE

3 tortillas made of 100% corn, filled with chicken in salsa roja or verde, refried beans, cream and melted mozzarella cheese.

**\$31.500**



## AL MOLE

3 corn tortillas filled with refried beans, chicken in mole sauce, heavy cream, melted cheese with crispy totopos

**\$32.800**

# TACOS

Each one for **\$8.900**

## AL PASTOR

Pork al Pastor (in Achiote sauce: Mexican spices) on a corn tortilla. Topped off with pineapple, diced onions, and finely chopped cilantro.

(ask for the spicy "endiablado" version)

Vegan Option

Mushrooms in el pastor sauce on a corn tortilla. Topped off with pineapple, diced onions, and finely chopped cilantro.

(ask for the spicy "endiablado" version)



## COCHINITA PIBIL

Pulled pork in achiote (mexican spices) and orange juice, on a corn tortilla.

Topped off with pickled onions.



## MICHOACAN

Thin grilled Rib-Eye with a cheese crust on a corn tortilla.

(ask for the spicy "endiablado" version)

## CHIAPAS

Crispy chicken strips on a flour tortilla, with chipotle mayonnaise and fresh arugula.

## TULUM

Crunchy deep-fried shrimp in sweet and sour creamy sauce on a flour tortilla.



## GOBERNADOR

Sauteed shrimp in chipotle sauce with sweet pineapple and melted mozzarella cheese, on a corn tortilla.

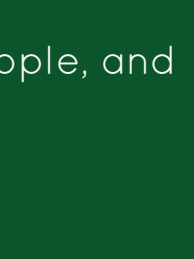
## TEPIC

Deep-fried fish on a flour tortilla, with chipotle coleslaw.



## SINALOA

Pork rines (chicharrón) taco with refried beans and chile sauce.



## TAXCO

Chicken taco in a creamy chipotle sauce with lettuce and powdered cheese



# MINI TAQUITOS

## TODOS SANTOS

5 mini taquitos in crispy corn tortillas, with finely diced chicken in nobu sauce.

**\$11.000**

Vegan Option

5 mini taquitos in crispy corn tortillas, with finely diced mushrooms in nobu sauce.

**\$8.000**



## GOBERNADORCITOS

5 mini taquitos in crispy corn tortillas, with finely diced sauteed shrimp, pineapple, and melted mozzarella cheese in chipotle sauce.

**\$12.000**



# FAJITAS

(to make your own tacos)

## EN SALSA ROJA

Pulled beef and chicken in salsa roja, guacamole, pico de gallo, refried beans, sour cream and corn tortillas.

**\$33.000**

## VEGGIE

Creamy mushrooms, guacamole, pico de gallo and sauteed sweet corn and bell peppers.

On the side sour cream, black beans, corn and flour tortillas.

Vegan Option.

**\$31.000**

## A LA PLANCHA

Beef and Chicken strips with sauteed bell pepper and grilled onions, pico de gallo, frijol, guacamole.

On the side: sour cream, corn and flour tortillas.

**\$35.000**

# BURRITOS



## LUPE HIDALGO

Flour Tortilla filled with beef or chicken in our own Mexican sauce, black beans, pico de gallo, sweet corn and sour cream.

On the side: guacamole and Totopos.

**\$31.500**

**\$34.500 with 200 grams of beef or chicken**



## BURRITO RAMIREZ

Flour Tortilla filled with pulled pork in sweet apple chipotle sauce, refried black beans, sour cream, melted mozzarella cheese, topped off with crispy onions.

On the side guacamole and Totopos.

**\$31.500**

# BEBIDAS

**SODA \$5.200 WATER \$4.200 SPARKLING WATER \$4.200 LEMONADE \$7.000**

**SPEARMINT LEMONADE \$7.500 COCONUT LEMONADE \$8.000 CHERRY LEMONADE \$8.000**

**HIBISCUS LEMONADE \$8.000 HORCHATA \$5.800 JUICES \$6.500**

**TRADICIONAL MARGARITA \$21.000 LYCHEE MARGARITA \$22.500**

**CHIPOTLE MARGARITA \$22.500 HIBISCUS MARGARITA \$22.500**

**GREEN MANGO MARGARITA \$22.500**

**CLUB COLOMBIA BEERS (3 types) \$7.200 CERVEZA CORONA \$8.900 CERVEZA CORONITA \$7.000**

**STELLA ARTOIS BEER \$8.900 MICHELADA \$10.000**

**CAFE AMERICANO \$5.500 CAFE LATTE \$6.000 CAPUCHINO \$6.000 MACCHIATO \$3.500**

**ESPRESSO \$3.500 AROMATICA \$3.500**

# POSTRES

**BROWNIE MELCOCHUDO DE MILO** Chewy brownie with Ice Cream **\$10.200**

**TRES LECHE** 3 milk custard (heavy cream, milk and condensed milk) with fruits **\$10.200**

**CAJETA** Flour tortilla with cajeta (soft caramel spread with chopped almonds), heavy cream and melted cheese **\$10.200**

**MOCHIS** Artisanal Ice Cream covered in a sweet and soft rice dough **\$4.000 la unit**





