

## TACOS \$5.50 EACH / MIN 12



All tacos are served with Corn Tortilla (Onion, Cabbage, Cilantro, Radish and Green Salsa (Mild) or Red Salsa (Hot)).

### House-made Chorizo <sup>GF</sup>

Ground pork, smoked paprika, oregano and guajillo peppers

### Pollo Pibil <sup>GF</sup>

Braised chicken thighs, achiote paste, orange, garlic and cumin

### Cochinita Pibil <sup>GF</sup>

Stewed & shredded pork shoulder, annatto, cloves, habanero peppers and tequila

### Braised Beef <sup>GF</sup>

Braised beef, tomato, arbol peppers, cumin, garlic and allspice

### Mushroom & Charred Tomato <sup>GF V VEG</sup>

Roasted mushrooms, charred tomato, serrano peppers, onions and chipotle pepper

### Corn & Poblano <sup>GF V VEG</sup>

Charred corn, pinto beans, poblano peppers, cilantro, onion and lime

## CEVICHEs MIN 12



All ceviches are served with corn tortilla chips.

### Prawn

Cucumber, tomato, garlic, cilantro, lime, serrano peppers and cucumber

\$14.75

### Hearts of Palm

Cherry tomato, jalapeño, red pepper, avocado, red onion, parsley and orange

\$12.25

### Tuna

Ahi tuna, cucumber, lime, green onion, tomato, cilantro, garlic and habanero pepper

\$15.50

## SIDES MIN 12



Minimum of 6 per order.

### Chips & Salsa

Your choice of red or green salsa

\$5.75

### Corn Elote (Seasonal)

Grilled corn, mayo, tajin, cilantro and cotija cheese

\$12.75

### Achiote Rice

Achiote, poblano, cilantro, garlic and lime

\$6.25

### Black Beans

Onion, cumin, garlic and cilantro

\$6.25

## BURRITOS \$16.75 EACH / MIN 12



All burritos are served with a Flour Tortilla, Red Rice, Beans, Cabbage, Shredded Cheese, Chipotle Mayo and Green Salsa (Mild) or Red Salsa (Hot).

*\*Burritos can be made gluten free as a bowl with corn tortilla chips or as a build your own burrito bowl*

### House-made Chorizo <sup>GF</sup>

Ground pork, smoked paprika, oregano and guajillo peppers

### Pollo Pibil <sup>GF</sup>

Braised chicken thighs, achiote paste, orange, garlic and cumin

### Cochinita Pibil <sup>GF</sup>

Stewed & shredded pork shoulder, annatto, cloves, habanero peppers and tequila

### Braised Beef <sup>GF</sup>

Braised beef, tomato, arbol peppers, cumin, garlic and allspice

### Mushroom & Charred Tomato <sup>GF V VEG</sup>

Roasted mushrooms, charred tomato, serrano peppers, onions and chipotle pepper

### Corn & Poblano <sup>GF V VEG</sup>

Charred corn, pinto beans, poblano peppers, cilantro, onion and lime

## ADD-ONS



Minimum of 6 per order.

### Shredded Cheese

\$1.25

### Sour Cream

\$1.25

### Pickled Jalapeños

\$1.25

### Limes

\$0.25

### Guacamole Taquero

Avocado, tomatillo, lime and cilantro

1oz - \$1.50

3oz - \$3.50

6oz - \$6.75

16oz - \$17.25

### Fresh Pico de Gallo

Tomato, garlic, jalapeño, lime, onion and cilantro

1oz - \$1.50

3oz - \$3.50

6oz - \$6.75

### Salsa Roja

Charred vine tomato, onion, jalapeño, lime and cilantro

1oz - \$1.50

3oz - \$3.50

6oz - \$6.75

### Salsa Macha

Olive oil, peanuts, garlic, chipotle peppers and vinegar

1oz - \$1.50

3oz - \$3.50

6oz - \$6.75

### Bottle of Valentinas

\$4.75

### Bottle of Cholula

\$5.75