

Dinner Menu

\$60/61.80

We kindly request the entire table participate to take advantage of the promotional offer.

Appetizer

Select One

Aguachile Rojo

Shrimp and Octopus, Chile de arbol, tomato, onions, avocado, toasted maiz, corn tostada (GF)

Chilaquiles Rellenos

Corn masa homemade, salsa verde tomatillo sour cream queso fresco, onions, cilantro (GF/V)

Sopes de Carne

Homemade corn masa, refried beans, sour cream, queso fresco, adobo guajillo marinated brisket, avocado salsa (GF)

Cochina Pibil Tostada

Plantain leaf slow cooked achiote marinated pork, picked red onion habanero, queso fresco, avocado (GF)

Main Course

Select One

Seafood Enchiladas

Rolled and stuffed with branzino, shrimp, calamari baked in mole amarillo, topped with queso fresco, crema de chile árbol and avocado (GF)

Tacos de Carne Asada

Grilled NY strip steak, grilled queso viajero, grilled scallions, pineapple chile manzano salsa (GF)

Chela Ribs

Baby back ribs agave chipotle glaze spicy slaw, yuca croquettes, chipotle aioli

Budín Azteca

Baked layers of Chihuahua cheese, roasted sweet potato, rajas, tomatillo cream, pico de gallo (GF, V)

Vegetarian Enchiladas

Corn, roasted onions, garlic sweet potato and rajas, rolled with handmade corn tortillas, guajillo tomato salsa, crema, queso fresco and nopales salad, avocado. Can be vegan on request. Comes with rice and beans. (GF/ V)

Dessert

Select One

Vanilla Flan

Dulce de leche

Mango tres leches

Three different kind of milks, mango, fresh whipped cream

Brunch Menu

\$45/46.80

We kindly request the entire table participate to take advantage of the promotional offer.

Appetizer

Select One

Aguachile Rojo

Shrimp and Octopus, Chile de arbol, tomato, onions, avocado, toasted maiz, corn tostada (GF)

Chilaquiles Rellenos

Corn masa homemade, salsa verde tomatillo sour cream queso fresco, onions, cilantro (GF/V)

Sopes de Carne

Homemade corn masa, refried beans, sour cream, queso fresco, adobo guajillo marinated brisket, avocado salsa (GF)

Cochina Pibil Tostada

Plantain leaf slow cooked achiote marinated pork, picked red onion habanero, queso fresco, avocado (GF)

Main Course

Select One

Seafood Enchiladas

Rolled and stuffed with branzino, shrimp, calamari baked in mole amarillo, topped with queso fresco, crema de chile árbol and avocado (GF)

Tacos de Carne Asada

Grilled NY strip steak, grilled queso viajero, grilled scallions, pineapple chile manzano salsa (GF)

Chela Ribs

Baby back ribs agave chipotle glaze spicy slaw, yuca croquettes, chipotle aioli

Budín Azteca

Baked layers of Chihuahua cheese, roasted sweet potato, rajas, tomatillo cream, pico de gallo (GF, V)

Vegetarian Enchiladas

Corn, roasted onions, garlic sweet potato and rajas, rolled with handmade corn tortillas, guajillo tomato salsa, crema, queso fresco and nopales salad, avocado. Can be vegan on request. Comes with rice and beans.(GF/ V)