

TACO MENU

(CHOOSE 3 OPTIONS)



AL PASTOR...

Grilled pork on spit , various Mexican herbs, pineapple and achiote topped with CILANTRO / onion salsa, salsa Verde and guacamole ... the best in the house

CARNITAS ..

Comes originally from Michoacán. carnitas are slowly cooked (pulled pork) then fried in lard. at the end they add milk and oranges which are completely absorbed by the meat. this is a process of several hours that makes the meat crispy and very juicy. is supplemented with Pico de Gallo, red onion, guacamole, CILANTRO and salsa Verde

ALAMBRES ...

Very popular in Mexico City and Oaxaca, it consists meat, green and red bell peppers, onions, mushrooms, sliced bacon or chorizo, in the end cheese is melted so that the flavors are mixed . on top CILANTRO and guacamole.

DISCADA ...

Discada is a real meat dish. minced meat, chorizo, bacon and pork are all baked in one pan at a time, mixed with jalapenos and tomato cubes and a spicy salsa casera

SUADERO ...

Slow cooked marinated pulled beef ,baked afterwards these are topped with mushrooms, bell peppers, Cilantro and spring onion, along with a morita or chipotle sauce

CHORIZO DE PAPAS QON QUESO ...

Real Mexican chorizo mixed with fried potatoes, melted mozzarella, Pico de Gallo, queso fresco, salsa Verde, cilantro, black beans

LENGUA

One of the tastiest tacos in Mexico! tasteful broth slowly cooked beef / pork tongue, topped with coriander, onion, salsa verde or salsa morita

POLLO ...

Delicious juicy chicken with cajun herbs, picco de Gallo, cilantro, guacamole and queso fresco

POLLO / BEEF TINGA ...

Tinga is a smoky / spicy tomato sauce, this is made by the famous chipotle peppers in adobo sauce, little garlic and onion. then the chicken or beef is mixed in so that the flavors can pull in. is supplemented with cilantro and queso fresco

POLLO PIBIL OR COCHHINTA PIBIL ...

Pollo pibil is a typical dish of Yucatan, achiote and citrus marinade are the base of this dish. the chicken or pork are wrapped in banana leaves during cooking. supplemented with red onion, black beans, Pico de Gallo, guacamole, queso fresco, cilantro

MOLE CON POLLO...

Pulled chicken in Mole. Mole is a traditional sauce originally used in Mexican cuisine. mole sauce contains fruit, chiles , nuts, chocolate, and spices as black pepper, cinnamon, cumin. Topped with cilantro, onion and salsa verde

VEGGIE

HONGOS

fried mushrooms with zucchini and bell peppers in broth, cheese, salsa verde. served with pico de gallo, coriander and guacamole

NOPALES

(if available)

Mozarella , cactus, bell pepper, onion, mushrooms, scrambled eggs, served with coriander and guacamole, salsa verde

FRIJOLES

pinto beans, mozarella, queso fresco, topped with mozarella and black beans, served with pico de gallo, coriander and guacamole

BATATA Y COLIFLOR

sweet potato, roasted cauliflower, black beans, chipotle crema, coriander, guacamole