



# TACOS M X



**MEXICAN APPETIZERS**

**SOPES**

**TACOS**

**QUESADILLAS**

**QUESITOS FUNDIDOS**

**TO SHARE**

**KIDS MENU**

**DESSERTS**

**DRINKS**

# MEXICAN APPETIZERS

## TRADITIONAL GUACAMOLE ..... \$22,900

Mashed avocado, onion, cilantro, lime juice, jalapeños.

Served with corn tortilla chips.

## GUACAMOLE WITH CHICHARRÓN ..... \$29,900

Traditional guacamole with crispy pork belly and fresh radishes.

Served with corn tortilla chips.

## NACHOS MX ..... \$35,900

Pork al pastor, melted cheese sauce, beans, pico de gallo and ranch cream.

## RED CHILAQUILES ..... \$26,900

Corn tortilla chips with tomato and morita chile sauce, chicken, cheese, and ranch cream.

## FLAUTAS ..... \$33,900

4 rolled tacos with chicken, beef, or mixed filling, served with guacamole, fresh cheese, and pico de gallo

## BROTHY ESQUITES ..... \$19,900

Corn tortilla chips with tomato and morita chile sauce, chicken, cheese, and ranch crema.

## TORTILLA SOUP ..... \$20,900

With crispy corn tortilla, Caquetá cheese, avocado, and pork rind.

With Chiken +\$8,900

## BEEF TINGA CHEESE CRUST ..... 2pcs-\$27,900

Corn tortillas with a cheese and pork rind crust, filled with shredded beef stewed with onion, tomato, and chipotle.

# SOPES

Small, thick corn tortillas, pinched around the edges to hold more filling.

2 p c s      3 p c s

## SHRIMP ..... \$29,900 / \$42,900

With a guacamole base, with chipotle-butter sautéed marinated shrimp.

## STEAK ..... \$22,900 / \$32,900

With avocado and pico de gallo.

## VEGETARIAN ..... \$16,900 / \$24,100

With refried beans, ranch crema, roasted green tomatillo salsa, and fresh cheese.

## TO SHARE

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 **CANTINERA MILANESA** ..... \$47, 900

Straight from Mexico City: crispy breaded beef cutlet topped with green tomatillo sauce and melted cheese. Served with Mexican-style rice.

 **TAMPIQUEÑA STYLE BEEF** ..... \$49, 900

Charcoal-grilled beef with two cheese and enchiladas, guacamole, pico de gallo, and Mexican-style rice.

**PANCETA CRUJIENTE** ..... \$46, 900

Slow-cooked pork belly served with cilantro, charred green onion, radishes, and fresh green salsa. Great for making your own tacos.

**MX PLATTER FOR 2** ..... \$61, 900

Al pastor quesadillas (1/2 portion), steak sopes (2 pcs), chicken flautas (2 pcs), birria tacos (2 pcs). With green sauce, chipotle sauce, and refried beans.

## KIDS MENU

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**FLAUTITAS** ..... \$27, 900

Shredded chicken-filled flautas on guacamole.

**TACO DE CARNE** ..... \$22, 900

Flour tortilla with a cheese crust and beef. Served with guacamole

**TACO DE CARNITAS** ..... \$22. 900

Confit pork with cheese and guacamole. (2 pcs).

## DESSERTS

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**CHURROS WITH CARAMEL AND CHOCOLATE** ..... \$18, 900

**CARAMEL FLAN** ..... \$18, 900

## TACOS

On fresh corn tortillas made daily

X1 \$11,900

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### ZARANDEADO STYLE CHICKEN

Grilled with dried chili sauce, pineapple and chili-coated peanuts.

### AL PASTOR

Marinated and cooked pork with pineapple, onion, and cilantro, served with chipotle salsa.

### CARNITAS DE CERDO

Crispy pork with guacamole and fresh green salsa.

### BIRRIA

Beef with chilies and spices. Served with consommé

### COCHINITA PIBIL

Adobo-marinated pork with pickled red onion, guacamole, refried beans, and charred green onion.

### CARNE ASADA

With pico de gallo, chipotle salsa, and avocado.

### 🌶 CAMARONES EDIABLADOS

Sautéed with chipotle, served over guacamole and "cebolla bruja"

X1 \$14,900

## QUESADILLAS

Made with wheat flour tortillas

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**MARINATED CHICKEN** ..... \$28,900

**🌶 GRINGA AL PASTOR** ..... \$29,900

**GRILLED BEEF** ..... \$32,900  
With pico de gallo

## QUESITOS FUNDIDOS

Melted artisan cheese from Caqueta, served with tortillas.

**🌶 CHIPOTLE SHRIMP** ..... \$37,900

**🌶 AL PASTOR** ..... \$33,900

**MUSHROOM WITH SALSA PASILLA** ..... \$30,900

Vegetarian

