ANTO.IITOS

Guacamole \$10

Grilled avocado, tomato, red onion lime juice and cilantro. Served with tortilla chips

Tamal de Puerco \$7

Shredded pork tamal with green tomatillo sauce and queso fresco

Flautas \$8

Fried tortilla rolled with Tinga and served with pico de gallo and chipotle mayo

Calamari Sinaloa \$10

Crispy fried calamari tossed with jalapeno and carrot relish

Esquites con Camarones \$12 Shrimp sauteed in Tequila butter, cactus relish and Cotija cheese over soaked and toasted bolillo bread

Sopa de Tortilla \$5

Tomato, roasted poblano, shredded chicken, tomatillos, tortillas, and cumin



TACOS

All tacos served with chile de arbol salsa and avocado

tomatillo salsa

Carne Asada \$3.5

Grilled mojo marinated beef skirt steak

Grilled ancho chile marinated pork and pineapple

Tinga \$3.5

Tomato and chipotle braised chicken

Lengua \$3.5

Tender braised beef tongue

Hongas \$3.5

Roasted shitake, oyster, beech mushrooms with oaxaca cheese

Chorizo \$3.5

Spicy pork sausage

Pescado \$3.5

Cumin crusted fried cod with mango cabbage slaw

LATOS DE LA CASA

Mole Verde con Pollo \$20

Roasted chicken breast with green mole and cactus salad, served with rice and charro beans

Carne Arrachera \$26

Grilled beef skirt steak, chorizo, nopalitos, cebollitas served with rice and charro beans

Chile Relleno \$18

Fried poblano pepper stuffed with roasted corn and Oaxaca cheese topped with a tomsto especia sauce served with rice and charro beans

Pescado a la Talla \$28

Grilled guajillo marinated whole fish served with rice and black beans



