



**TEQUILAS**  
**215.546.0181**

**Guacamole \$10.00**  
(served with Chips) v - gf

**Ceviche \$16.00**  
Fish and shrimp cooked in the juice of freshly squeezed limes, heated with tomato, onion, cilantro, cucumber & jicama. topped with radish. gf

**Warm Up:**

Cappuccino \$5  
Café de Olla \$5  
Espresso \$4  
Atole \$4  
Coffee \$3  
Tea \$3

**Ensalada Cesar \$14.00**

In the 1920s, brothers Alessandro & Cesar Cardini created the Caesar salad in their Tijuana restaurant. combines: romaine lettuce, croutons, parmesan cheese and caesar dressing.  
**with chicken \$17.00**  
**or shrimp \$19.00**

**Sopa De Tortilla \$11.00**

A most traditional Mexican soup. the perfect combination of tomato, epazote, guajillo pepper, chicken, tortilla and queso fresco. cilantro and onions on the side. (available without chicken). v -gf

**Queso Fundido \$13.00**

Melted Chihuahua cheese served over onions and pepper strips, topped with tangy chorizo or huitlacoche, (served alongside flour tortillas) v

**Trio of Tacos**

(3 per order - sorry no mixing)

**Pollo \$13.00**

chicken marinated with herbs, roasted tomato, arbol pepper & tomatillo. gf

**Pescado \$15.00**

fresh filet of grouper in a chipotle mayo, topped with mango, jicama, red onion and cucumber. gf

**Callejeros \$14.00**

beef seasoned in herbs, with roasted tomato, arbol pepper & oaxaca cheese. gf

**Huitlacoche \$13.00**

a combination of huitlacoche & mixed mushrooms in chipotle pesto. v -gf

v = vegetarian  
gf = gluten free

*Please Note: an order of chips & salsa is complimentary with the purchase of main courses. Additional orders are billed.*

**Mole Poblano \$24.00**

A complex sauce of potpourri of hot chiles, nuts, herbs, bread and roasted tomato with hints of chocolate, Served over a succulent chicken breast, topped with raw onions and sesame seeds, alongside rice, refried beans & tortillas.

**Enchiladas de Pollo \$21.00**

Soft corn tortillas rolled with chicken and topped with melted chihuahua cheese, covered with our traditional roasted tomato sauce, tangy green tomatillo sauce or the famous mole sauce. gf (except with mole sauce)

Please be mindful that as we are not able to operate at full capacity, we ask that you limit the time of your visit to a maximum of an hour and a half.

### ***Salsa Tequilas***

Garlic, butter, lime, arbol pepper & siembra valles blanco tequila is smothered over

***Grilled jumbo shrimp***     \$32.00

***Grilled Barramundi***     \$29.00

### ***Pescado Al Mango***     \$29.00

Fresh fish of the day. lightly breaded, grilled and stuffed with guacamole. paired with a mango and ginger infusion. Served with grilled vegetables and rice.

### ***Enchiladas Playa***     \$26.95

A mixture of lobster, crabmeat & shrimp rolled into flour tortillas topped with melted cheese and finished with creamy sauces of chipotle and poblano.

### ***Carne Asada a la Tampiqueña***     \$29.75

Beef tenderloin strip steak marinated in lime and herbs, served alongside a chicken taquito in red sauce, a tamal smothered in mole sauce, rice, guacamole and refried beans.

### ***Costilla Zaragoza***     \$29.50

Grilled Rib Eye steak, served over a sauce of chorizo, alongside a chicken enchilada smothered in mole sauce

### ***Enchiladas de Carne***     \$24.00

Soft corn tortillas rolled with beef tenderloin and topped with melted chihuahua cheese, covered with our tangy green tomatillo sauce. **gf**

### ***Molcajete***     \$25.95

A heated lava bowl holds a rich roasted tomato, garlic, tomatillo and arbol chilis, with grilled chicken, onions and melted cheese. **gf**  
***Available With Beef Tenderloin***     \$28.95

### ***Enchiladas Vegetarianas***     \$18.00

Soft corn tortillas rolled with mixed vegetables topped with melted chihuahua cheese, covered with our traditional roasted tomato sauce or green tomatillo sauce. **v -gf**

## **DESSERTS - \$8**

### ***Churros***

Puff pastry dough is deep fried and glazed in cinnamon, served with dipping sauces

### ***Tres Leches***

Vanilla sponge cake, dipped in a three milk sauce  
*(contains liquor)*

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