

Aperitivos

ADD-ONS: CHICKEN ⁻¹⁴ / STEAK ⁻¹⁸ / SHRIMP ⁻¹⁷ / BEEF ⁻¹⁴

GUACAMOLE 16	PULPO ALAS BRAZAS + GF 22
chunky avocado, tomato, red onion, cilantro, serrano pepper, lime juice	grilled octopus, lettuce, salsa macha, mango and pineapple relish
FLAUTAS 14	QUESO FUNDIDO GF 13
3 crispy taquitos filled with shredded chicken, julenned poblano and onion, served with 3 chili salsa, lettuce, sour cream and queso fresco	3 cheese mix, chorizo, onions, jalapeños
QUESADILLAS 13	EMPANADA TRIO 16
flour tortilla filled with cheese served with lettuce, sour cream and guacamole	picadillo, chicken, shrimp, served with green salsa
CALAMARI 19	*CHEVICHE TROPICAL GF 18
breaded & fried Rhode Island calamari served with our chipotle mayo and cocktail sauce	black tiger shrimp marinated in guajillo, lime juice, cucumber, tomato, red onion, diced mango, avocado
SOPA DEL DIA	COCTEL DE CAMARON GF 18
ask your server.....Cup 5.95 / Bowl 7.95	black tiger shrimp coctel, avocado, tomato, onion and cilantro served with traditional cocktail sauce and saltine crackers
ESQUITES GF 13	MUCHOS NACHOS 15
grilled corn, mayo, cotija cheese, chipotle aioli, tajin	Tortilla chips, beans, pico de gallo, sour cream, melted chihuahua cheese, guacamole & grilled jalapeños.

Tlayudas

ADD-ONS: CHICKEN⁻¹⁴ / STEAK⁻¹⁸ / SHRIMP⁻¹⁷ / BEEF⁻¹⁴

beans, house cheese blend, cabbage, red onion, tomato, avocado, crema

\$18

Tortas

ADD-ONS: SHRIMP⁻¹⁷

AL PASTOR 17	AL PASTOR 16
rice, beans, lettuce, tomato, cheese, ancho mayo	rice, beans, lettuce, pico de gallo, cheese, sour cream
STEAK 18	STEAK 18
rice, beans, lettuce, tomato, cheese, ancho mayo	rice, beans, lettuce, pico de gallo, cheese, sour cream
CHICKEN 16	CHICKEN 16
rice, beans, lettuce, tomato, cheese, ancho mayo	rice, beans, lettuce, pico de gallo, cheese, sour cream

* The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information

Tacos

3 TACOS SERVED WITH BEANS & RICE

PULPO—7.50

pulpo, red cabbage, pico de gallo, avocado salsa

AL PASTOR GF—5.25

grilled guajillo-marinated pork shoulder, cilantro, onion, grilled pineapple, salsa

PESCADO—5.25

crispy-battered fresh fish of the day, avocado, lime, cabbage, habanero cream, pico de gallo

CHORIZO—4.75

chorizo, cilantro, cebolla

COLIFLOR FRITA—4.50

beer-battered cauliflower, tomatillo jam, cilantro, toasted almonds, red onion, cheese, jalapeño pepper

LENGUA—7.50

braised beef tongue, onions, cilantro

SALMON GF—5.25

grilled salmon, pico de gallo, crispy onions, chipotle aioli

CARNE ASADA GF—6.25

grilled steak, onion, cilantro

CAMARONES AL

MOJO DE AJO GF—5.25

sautéed tiger shrimp, arugula, avocado salsa, pickled red onion

COCHINITA PIBIL—5.25

cochinita pibil, pickled onions, queso fresco, habanero salsa

Fajitas

SERVED WITH: RICE, BEANS, TORTILLAS, YELLOW AND RED PEPPERS, POBLANOS, GRILLED CEBOLLITAS

CHICKEN 28
STEAK 32
SHRIMP 33
VEGGIES 20

Platos Fuertes

COCHINITA PIBIL24	CAMARONES ALA DIABLA 28
traditional Yucatan-style pork shoulder marinated in achiote and cooked in a banana leaf served with beans, pickled red onion, hachiote and <i>very hot habanero salsa</i>	sautéed jumbo shrimp, diablo sauce, white rice
CHICKEN & MOLE ♥+24	GRILLED SALMON28
boneless chicken breast with the drumette attached, traditional Oaxacan black mole, Mexican rice, plantains, toasted sesame seeds	grilled salmon, cauliflower puree, spinach, yellow squash, tomatoes, zucchini
TAMPIQUEÑA40	CAMARONES AL MOJO DE AJO28
grilled skirt steak, beans, rice, grilled green onions, chicken enchilada, salsa roja	sautéed shrimp al mojo de ajo sauce served with white rice
MARISCOS ALA VERACRUZANA 32	*MAR Y TIERRA42
shrimp, Spanish octopus, fresh fish, calamari, Veracruz-style sauce, white rice	grilled skirt steak, shrimp, Mexican rice, beans
	*CARNE ASADA40
	grilled tender skirt steak, grilled jalapeños, grilled onions, salad veggies, squash, zucchini, carrots, corn, crispy yuca

Enchiladas

ADD-ONS: CHICKEN-\$4 / STEAK-\$8 / SHRIMP-\$7 / BEEF-\$4

ENCHILADAS SUIZAS 19
3 corn tortillas filled with cheese drizzled in <i>creamy</i> tomatillo sauce and melted cheese served with beans, Mexican rice, red onion and cilantro relish
ENCHILADAS ROJAS 19
3 corn tortillas filled with cheese drizzled with tomato sauce and <i>melted</i> cheese served with beans, Mexican rice, red onion and relish
ENCHILADAS DE MOLE NEGRO + 20
3 corn tortillas filled with cheese <i>drizzled</i> in traditional Oaxacan mole negro served with beans, Mexican rice, red onion, cilantro, sesame seeds & queso fresco

Weekly Line-Up

TUESDAY

BOTTOMLESS TACOS

WEDNESDAY

SALSA NIGHT

FRIDAY

DESAMOR Y DESPECHO

SATURDAY

AM+PM → BUFFET (Fresita Banda)

PM → DESAMOR Y DESPECHO

SUNDAY

AM+PM → BUFFET (Pinche Cumbión Bien Loco)

PM → LIVE DJ



Quesabirria*

TYPE OF PROTEINS: CHICKEN -\$4 / STEAK -\$8 / SHRIMP -\$7 / BEEF -\$4

3 crispy corn tortillas, pico de gallo, guajillo-braised beef, rustico, rice, queso, chihuahua cheese, beans

\$24

Sides

\$4

ARROZ

REFRIED BEANS

GRILLED CEBOLLITAS

CHILES TREADOS

GUACAMOLE

Desserts

\$10

TRES LECHES

traditional Mexican 3 milk sponge cake topped with strawberry sauce, whipped cream and fresh strawberries

TRADITIONAL VANILLA FLAN

Mexican vanilla flan served with pineapple mango and caramel sauce

FLOURLESS CHOCOLATE CAKE

delicious, flourless chocolate cake served with chocolate sauce and vanilla ice cream

CHURRO CHEESECAKE

cheesecake topped with whipped cream and caramel sauce

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