



GUACAMOLE BAR	SMALL / LARGE
CLASSIC GUACAMOLE	16 / 25
hass avocado, onions, tomatoes, cilantro, lime and salt	
GUACAMOLE CON CHICHARRON	19 / 28
our classic topped with pork chicharrón	

ANTOJITOS

ALITAS CANCUN	16
10 crispy chicken wings glazed with chipotle aioli	
QUESO PANELA A LA PLANCHA	15
grilled mexican panela cheese topped with roasted tomato sauce	
NACHOS	15
tortilla chips, refried black beans, mixed cheese, guacamole, sour cream and pico de gallo add steak or chicken +6	
QUESO FUNDIDO	15
melted mixed cheese topped with mushrooms, poblano peppers and onions, served with warm tortillas add steak, chicken or chorizo +6	
ELOTE DE LA CALLE	8
grilled mexican street corn, aioli, cotija cheese and tajín	
CHILE CON QUESO	SIDE 6 / BOWL 9
melted velveeta cheese and pico de gallo	
CHILI MEAT DIP	SIDE 6 / BOWL 10
chile con queso and chili meat	
TAQUITOS RANCHEROS	16
four crispy rolled corn tortillas filled with shredded beef or chicken, topped with mexican cream and cotija cheese, served with avocado tomatillo salsa and pico de gallo	
SWEET CORN TAMALES	16
three fresh sweet corn tamales topped with mexican cream, pico de gallo and cotija cheese, served with avocado tomatillo salsa	
CAMARONES A LA RANCHERA	21
sautéed shrimp in ranchera sauce, served on a bed of tostones and topped with melted oaxaca cheese	
PA' COMPARTIR	36
nachos, steak quesadillas, taquitos rancheros, tostones nachos with chorizo, chile con queso, guacamole and pico de gallo	
BANDEJA CHARRA	37
five alitas cancan, tequeños, queso frito, pork chicharrón, guacamole, tostones and jalapeño aioli	

SOPAS

	CUP / BOWL
SOPA AZTECA	7 / 9
classic mexican soup made with shredded chicken, and topped with avocado, cheese, and crispy tortilla chips	
CHILI AND BLACK BEAN SOUP	8 / 10
rich chili made with seasoned ground beef and black beans, topped with mixed cheese and fresh diced onions	

ENSALDAS

add chicken +6, skirt steak +8, or shrimp +8

CESAR SALAD	14
romaine lettuce, avocado, tortilla chips, cotija cheese and caesar dressing	
ENSALADA PIÑATA	14
mixed greens, mixed cheese, pico de gallo, avocado, crispy tortilla and chipotle honey mustard dressing	
TACO SALAD	14
crispy tortilla bowl filled with mixed lettuce, mixed cheese, guacamole, pico de gallo, corn, mexican sour cream and chipotle dressing	

CEVICHE

CINCO DE MAYO	22
fresh white fish marinated in lime juice, red onions, cilantro, tomatoes and jalapeños, served with tostones	
VUELVE A LA VIDA	24
cooked shrimp, scallops and octopus with onions, cilantro, tomatoes, avocado and clamato sauce	

ACOMPAÑANTES

	8
FRIJOLES REFRITOS (Topped with cotija cheese) ARROZ MEXICANO TOSTONES SWEET PLANTAINS CHILES TREADOS PAPAS FRITAS	

ESPECIALIDADES DEL CHEF

CHEF'S SPECIAL CARNITAS	20
michoacan-style pork carnitas, onions, cilantro, avocado tomatillo salsa, corn tortillas, mexican rice and refried beans	
POLLO ACAPULCO	28
grilled marinated chicken breast topped with sautéed shrimp in a creamy sauce and melted mixed cheese, served with avocado salsa and mexican rice	
ENCHILADAS SUIZAS	20
three enchiladas filled with shredded chicken, tomatillo cream sauce and melted cheese, topped with mexican cream, served with mexican rice and refried beans	
BARBACOA ENCHILADAS	20
three shredded beef enchiladas with ranchera sauce and melted cheese, served with mexican rice and refried beans	
MOLCAJETE DE CARNE	36
sautéed steak, bacon, onions, charro beans and chorizo in tomatillo sauce, served with mexican rice, grilled nopal, queso fresco and tortillas in a hot volcanic stone	
MOLCAJETE DE MARISCOS	38
sautéed fish, shrimp, scallops and octopus in ranchera sauce, served with mexican rice, grilled nopal, queso fresco and tortillas in a hot volcanic stone	
SUPERIOR COMBO PLATE	23
two chicken enchiladas with tomatillo cream sauce, a cheese-stuffed chile relleno with ranchera sauce, a carne asada taco, served with mexican rice and refried beans	

TACOS

handmade tortillas, prepared fresh daily
three tacos per order, served with mexican rice, refried beans and avocado tomatillo salsa

PASTOR	19
marinated pork cooked with traditional spices, topped with pineapple, onions and cilantro	
BIRRIA	20
slow-braised beef with melted cheese, served with rich consommé for dipping	
BAJA	19
crispy baja-style white fish topped with cabbage slaw and chipotle aioli	
GOBERNADOR	21
grilled shrimp with mixed cheese, poblano peppers, grilled onions and chipotle aioli	
CARNE ASADA	20
marinated grilled skirt steak topped with onions and cilantro	
POLLO	17
marinated grilled chicken breast topped with onions and cilantro	
CARNITAS	19
michoacan-style pork carnitas topped with onions, cilantro and chicharrón	

MARISCOS

CAMARONES CANCUN	29
eight bacon-wrapped shrimp stuffed with mixed cheese and poblano peppers, fried until golden and crispy, served with chipotle barbecue sauce, avocado salad and mexican rice	
OCTOPUS AL PASTOR	32
octopus marinated in guajillo, achiote and garlic, served with chipotle aioli, avocado salad, tostones and grilled nopal	
CAMARONES AL AJILLO	29
10 grilled shrimp in guajillo garlic sauce, served with avocado salad and mexican rice	
PIÑA AZTECA	34
sautéed shrimp, scallops, fish, pineapple and octopus in a tomatillo cream sauce, topped with melted mixed cheese, served with crispy tostones and fresh avocado salad, flambéed tableside	
MAHI MAHI	26
grilled mahi mahi in guajillo garlic sauce, served with avocado salad, chimichurri and mexican rice	

QUESADILLAS

MEXICAN CHEESE QUESADILLA	15
flour tortilla grilled with melted mixed cheese, served with guacamole, pico de gallo and mexican sour cream ADD CHICKEN, STEAK, OR SHRIMP +6	
BIRRIA QUESADILLA	21
flour tortilla grilled with melted mixed cheese and filled with slow-braised birria, served with guacamole, pico de gallo, mexican sour cream and consommé	
CUBAN QUESADILLA	21
flour tortilla grilled with melted mixed cheese, filled with pork carnitas, refried black beans and sweet plantains, served with guacamole, pico de gallo and mexican sour cream	

BURRITOS, CHIMICHANGAS, FLAUTAS

CHICKEN BURRITO	22
warm flour tortilla filled with chicken and refried beans, topped with tomatillo cream sauce and melted mixed cheese, served with mexican rice, guacamole, pico de gallo and mexican sour cream	
STEAK BURRITO	22
warm flour tortilla filled with steak, refried beans and cheese, topped with ranchera sauce and melted cheese, served with mexican rice, guacamole, pico de gallo and mexican sour cream	
CHICKEN CHIMICHANGA	22
crispy flour tortilla filled with shredded chicken, mexican rice and cheese, topped with tomatillo cream sauce and cotija cheese, served with guacamole, pico de gallo and mexican sour cream	
BARBACOA CHIMICHANGA	22
crispy flour tortilla filled with barbacoa beef, mexican rice and cheese, topped with ranchera sauce and cotija cheese, served with guacamole, pico de gallo and mexican sour cream	
FLAUTAS	22
two crispy flour tortillas filled with shredded chicken or beef, topped with cotija cheese, served with mexican rice, refried beans, guacamole, pico de gallo and mexican sour cream	

FAJITAS

FOR ONE / FOR TWO

all fajitas served with mexican rice, refried beans, guacamole, sour cream, pico de gallo and warm tortillas	
MICHOACÁN	27 / 43
grilled skirt steak and shrimp or chicken and shrimp	
MIAMI	28 / 49
steak, chicken and shrimp	
ASADA	28 / 46
grilled skirt steak	
COMBO	26 / 46
grilled skirt steak and chicken	
POLLO	23 / 38
grilled chicken breast	

AL GRILL

we proudly serve USDA choice american angus beef and chicken raised without antibiotics

CARNE ASADA	34
grilled skirt steak with house spices, served with a cheese enchilada, guajillo sauce, mexican rice, refried beans, poblano rajás and grilled onions	
TAMPIQUEÑA	34
grilled skirt steak with melted cheese, poblano sauce, cheese enchilada, mexican rice and refried beans	
ARRACHERA DURANGO	36
grilled skirt steak with chorizo, street corn, guacamole, pico de gallo, mexican rice and corn tortillas	
POLLO NORTEÑO	24
grilled marinated chicken breast served with avocado salad, mexican rice and chimichurri	
HAMBURGUESA CANCUN	20
grilled prime beef on a brioche bun with chipotle aioli, mixed cheese, lettuce, avocado and pico de gallo, served with french fries	

LUNCH MENU

MONDAY-SATURDAY 11AM-3PM

\$15 (includes a soft drink) | \$5 beer or margarita (frozen or rocks)

<p>CAESAR SALAD romaine lettuce, avocado, tortilla chips, cotija cheese and caesar dressing (chicken or skirt steak)</p> <p>TACO SALAD crispy tortilla bowl filled with mixed lettuce, cheese, guacamole, pico de gallo, corn and mexican sour cream (chicken or steak)</p> <p>ENCHILADAS SUIZAS two enchiladas filled with shredded chicken, topped with creamy tomatillo sauce and melted cheese, finished with mexican cream, served with mexican rice and refried beans</p> <p>BARBACOA ENCHILADAS two shredded beef enchiladas with ranchera sauce and melted cheese, topped with onions and cilantro, served with refried beans and mexican rice</p>	<p>TEX-MEX ENCHILADAS two cheese enchiladas topped with chili con carne, melted cheese and diced onions, served with mexican rice and refried beans</p> <p>TACO TASTING three mexican street-style tacos served with avocado salsa, topped with onions, cilantro and lime (chicken, steak, pastor, birria, baja)</p> <p>QUESADILLA TASTING three mini steak, chicken and mushroom quesadillas served with pico de gallo and avocado salsa</p> <p>COMBO #1 chicken enchilada topped with creamy tomatillo sauce, served with a carne asada taco, mexican rice and refried beans</p> <p>SARAPES two chicken or beef flour tortillas filled with mixed cheese, topped with ranchera sauce, served with mexican rice and refried beans</p>	<p>POLLO NORTEÑO grilled marinated chicken breast, served with avocado salad, mexican rice and chimichurri</p> <p>ARRACHERA DURANGO grilled skirt steak and chorizo, served with mexican rice, street corn, pico de gallo, guacamole and corn tortillas</p> <p>SALMON A LA PLANCHA grilled salmon topped with sautéed julienned vegetables, served with mexican rice and avocado salad</p> <p>CHILE RELLENO battered poblano pepper stuffed with mixed cheese, topped with ranchera sauce and mexican crema, served with mexican rice and refried beans</p>
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BEVERAGES

<p>NON ALCOHOLIC 5</p> <p>AGUA DE PIEDRA mineral or natural</p> <p>JARRITOS ask for flavors</p> <p>MEXICAN COCA COLA regular or diet</p> <p>AGUA DE HORCHATA</p> <p>COKE ZERO</p> <p>FOUNTAIN DRINKS free refills</p> <p>RED BULL</p>	<p>ZERO PROOF 10</p> <p>CUCUMBER COOLER cucumber, mint and soda</p> <p>JAMAICA FRESCA hibiscus, lime, soda</p> <p>PALOMA 0 grapefruit, lime, soda</p> <p>VIRGIN PIÑA COLADA</p> <p>VIRGIN MARGARITA</p>	<p>CAFECITOS Y POSTRE</p> <p>ESPRESSO 3</p> <p>CORTADO 4</p> <p>CAPPUCCINO 6</p> <p>LATTE 6</p> <p>AMERICANO 4</p> <p>CANCUN CARAJILLO 13 tequila blanco, licor 43 and fresh espresso</p> <p>HELADO FRITO 10</p> <p>CHURROS 9</p> <p>FLAN 7</p> <p>FLAN DE COCO 7.50</p>
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