

PLATOS GRANDES



ENCHILADAS CHILANGAS

A trio of corn tortillas rolled red enchiladas filled with juicy confit chicken & mexi-mashed potatoes smothered with rich seta salsa roja, queso fresco & cilantro oil with cowboy black beans -26-

ENCHILADAS DIVORCIADOS

A trio of corn tortillas stuffed with braised beef in pasilla topped with poblano salsa verde and red pepper cashew chipotle salsa queso fresco, fresh radish, black bean purée & epazote rice -28-

ENCHILADAS SETAS

A trio of corn tortillas rolled red enchiladas filled with oyster mushrooms & mexi-mashed potatoes smothered with rich seta salsa roja, queso fresco & cilantro oil with cowboy black beans -26-

CHILE RELLENO

Grilled poblano pepper stuffed with vegan chorizo, black beans, queso & mexi-mashed papas topped with house salsa roja, queso fresco & pumpkin chili crunch -25-

BOWLS

CHIMMI BOWL (FRESH & VIBRANT)

A mix of arugula, carrot & cabbage slaw, agave vinaigrette, Mexican red quinoa, cherry tomato pico, cucumber, avocado, house smoked chimichurri & braised red wine onions; seasonal squash - 22- pork belly -25- or arrecherra steak -26-

BOMBA BOWL (THE FLAVOUR BOMB)

A bold base of Mexican rice, cabbage slaw, agave vinaigrette, sikil p'ak, cowboy black beans, roasted corn, cherry tomato pico, red onion escabeche & queso fresco, crispy tortilla chips. chipotle coliflor - 22-  chipotle chicken -25- chipotle mezcal prawns -26- - add sliced avocado +4 -

SOPA AZTECA "TOMATO SOUP"

A rich, smoky guajillo & pasilla chili-infused tomato broth loaded with chayote, avocado, sweet corn, crema & queso panela & tortilla strips -12-  - add chicken +5-

SOPA DE LIMA (ZESTY CHICKEN SOUP)

Tangy lime-infused chicken broth packed with cherry tomato pico, avocado, confit chicken, sliced serrano, tortilla strips & fresh cilantro -16-

BIRRIA RAMEN

rich consomé, beef birria, guajillo chile & tamari marinated egg, Mexican chayote squash, roasted corn, fresh ramen, chicharron, macha salsa - 24 -

POLLO ADOBO (BONE-IN CHICKEN)

Crispy quarter chicken in rich adobo sauce; fried hominy & brussels sprouts "esquites", epazote rice, orange adobo salsa -or- chocolate squash mole corn tortillas one peice -28- two piece -35-

PLATO DE PASTOR (SAVORY PORK BELLY)

Adobo-marinated pork belly, cowboy black beans, queso fresco, fresh cilantro & sweet pineapple. Comes with soft corn tortillas & arroz con epazote (Mexican rice) 5 oz. -26- / 10 oz. -35-

PLANCHA ARRACHERA (SIRLOIN STEAK)

grilled medium-rare braised sweet red onions, mushrooms & peppers, cowboy black beans with soft corn tortillas & avocado salsa. 8 oz. -32- 12 oz. -39- *add grilled nopales -6- add prawns diabla (chipotle mezcal prawns) -9-

BURRITOS

wraps tightly rolled in a 13" flour tortilla with house papas fritas (mexi-dusted potato chips)

BURRITO BAJA

A classic baja combo of epazote rice, avocado salsa & pickled red onions, creamy carrot & cabbage slaw, cherry tomato pico de gallo & green sikil p'ak. -23- flash-fried white fish -or- crispy fried coliflor 

BURRITO VERACRUZ

Grilled pineapple, sweet honey chipotle, epazote rice, whole black beans, fresh red onions, queso blanco, epazote mayo, avocado salsa -23- grilled chicken -or- flash-fried acorn squash 

BURRITO CHIHUAHUA

(straight-up beef burrito) Slow Braised beef, cowboy black beans, epazote rice, queso blanco, salsa molcajete, oregano crema & red onion escabeche -24- Drowned in Queso Chilango - 28 -

UPGRADE YOUR CHIPS TO:

Corn Salad - Epazote Rice -or- Cowboy Black Beans -2- Brussels Sprouts Esquites - or - Papas con Chorizo -5-



VEGETARIAN

Please let us know if you have a medical allergy or intolerance – we take these very seriously and follow strict procedures.



PLANT BASED

If you have a dietary preference (e.g. gluten-free by choice, no dairy, etc.) we're also happy to help – just let us know which



GLUTEN FREE

applies so we can prepare your meal properly.



PLATOS PEQUEÑOS

QUESADILLAS FRITAS

deep-fried corn masa quesadilla stuffed with Mexi-mashed potatoes & cheese, topped with oregano crema, queso fresco & avocado salsa -17-

CHIPS & SALSA BAR

Grab some crispy tortilla chips and head up to our fresh salsa bar to experiment with a variety of house made salsas ... with salsa molcate -9- & guacamole -13-

PLATO GARNACHA (SHARING PLATTER)

A mix of our faves to share! includes three quesadillas fritas, four tacos dorados, yucatan pork ribs with crunchy plantain chips and a trio of house salsas -46-

YUCATAN STICKY RIBS

citrus achiote BBQ sauce coated ribs, tangy jicama, cucumber & cabbage slaw, pumpkin chili crunch, red onion escabeche -19- *Pork Ribs -OR- Acorn Squash* 

HUARACHE CON BIRRIA

house made corn masa flatbread with rich & sweet chocolate chili squash mole, braised beef birria, red onion escabeche, queso fresco -22-

QUESO CHILANGO

warm & gooey four-cheese dip with sweet nopales cactus jam, served with soft corn tortillas & crispy tortilla chips -20- *-add house chorizo +5-*

TACOS DORADOS

Crispy chicken taco rolls served with roasted molcajete & avocado salsas, queso fresco & oregano crema -17-

BOTANAS VERDES

fried brussels sprouts with hominy, macha mayo, queso fresco & pumpkin chili crunch -17-

HOT HONEY MACHA WINGS

1 lb of chicken wings tossed in a sweet and spicy honey-chili macha sauce—Served with poblano ranch, jicama, and cucumber -19-

HUARACHE CON CAMARONES

mezcal skillet prawns, chipotle peppers, chocolate squash mole, oregano onions & grilled pineapple on house made corn masa flatbread -22-

HUARACHE CON NOPALES

house made corn masa flatbread, sikil p'ak (mayan pumpkin seed spread), grilled cactus paddle, queso panela, cherry tomato pico & crispy chili chickpeas -21-

SIDES

EPAZOTE RICE

white rice with epazote & corn - 5 -

COWBOY BLACK BEANS

whole blackbeans stewed in chilis & herbs - 5 -

ENSALADA ESQUITES

corn kernels, hominy, epazote mayo, queso fresco & chili lime seasoning - 5 -

SOPA AZTECA

vegetarian tomato soup with tortilla strips - 5 -

CORN TORTILLA TACOS

PORK CAMPECHANO

thin sliced pork in adobo, taquero made chorizo, crispy fried chicharron, molcajete salsa & avocado -20- | -25- (pick-a-side) | -27- (upgrade)

RIBEYE COSTRA

thin sliced ribeye on a cheese crusted corn tortilla, avocado salsa, red onions, arugula & radish -20- | -25- (pick-a-side) | -27- (upgrade)

SETAS CON EPAZOTE

Sauteed oyster mushroom & peppers atop our s'ikil pak with crispy chili chickpeas -19- | -24- (pick-a-side) | -26- (upgrade)

UPGRADES

PAPAS CON CHORIZO

baby potatoes & house made chorizo - 7 -

BRUSSELLS SPROUTS ESQUITES

brussells with hominy & queso - 7 -

FLOUR TORTILLA TACOS

PORK BELLY AL PASTOR

slow-cooked pork belly in adobo, grilled queso blanco, grilled pineapple, avocado, pastor bbq sauce, onions & cilantro -20- | -25- (pick-a-side) | -27- (upgrade)

PESCADO BAJA

Crispy Mexi-battered white fish with epazote mayo cabbage slaw atop Mayan pumpkin seed spread, sliced green onions, "Salsa Bayronero" hot sauce -20- | -25- (pick-a-side) | -27- (upgrade)

POLLO CHIPOTLE DULCE

sweet chipotle chicken with grilled queso blanco, crispy plantain & orange adobo salsa, fresh red onions & cilantro -20- | -25- (pick-a-side) | -27- (upgrade)

COLIFLOR TAMARINDO

tempura cauliflower, tamarind glaze, jicama, black bean purée -19- | -24- (pick-a-side) | -26- (upgrade)