SOPAS

(001) SOPA de TORTILLAS S5.00





Tomato soup topped with Tortilla chips, Sour cream, diced Avocado, Queso Fresco and Pasilla chili rings

(002) SOPA de LENTEJAS

\$5.00

Homemade Lentil soup with Bacon, Tomatoes, Coriander and Onions

ENSALADAS

(003) SALPICON

\$12.90

Beef salad. Beef strips, Tomatoes, Onions, Boiled eggs, Lettuce and Jalapeños. Topped with Queso Fresco

(004) ENSALADA MIXTA



\$8.90

Mesclun salad, bell peppers, tomatoes, avocado and red onions. Flavored with coriander vinaigrette

ENTRADAS

(010) GUACAMOLE





\$10.90

Fresh Avocado, Tomatoes, Coriander, Onion, Lime and Serrano chili. Freshly prepared at your table. Served with tortilla chips.

(011) TORTILLA CHIPS and PICO de GALO \$\infty\$ \$8.90



(012) NACHOS



Deep fried Corn tortillas mixed with refried Beans, melted Cheese and meat of your choice. Topped with Jalapeños and sour cream

Chilli Con Carne (beef)	\$12.90
Chilli Con Pollo (chicken)	\$12.90
Vegetarian	\$10.90

(013) MANGO MADNESS CEVICHE



Red Snapper cooked in lime juice. Mixed with fresh mango chunks tomatoes, serrano chili, cucumbers, onions and coriander. Served with Tostadas.

(014) TRADITIONAL CEVICHE

\$12.90

Red Snapper cooked in lime juice. Mixed with sweet potatoes, corn, tomatoes, serrano chili, cucumbers, onions and coriander. Served with Tostadas.

(015) CEVICHE de MOLCAJETE



Fresh Shrimp and Octopus mixed with onion, coriander, serrano chili and jicama in Habanero Mango Sauce. Served with Tostadas.

(016) ESQUITES



\$7.90

Corn off the cob in a Cheese-Mayo mix. Served with onion, chili de arbol and coriander.

(017) PATATAS BRAVAS



\$7.90

Diced fried *potatoes* with a mild hot sauce

(018) CRISS CROSS FRIES

\$7.90

Crinkle cut potato fries in a savory coating. Served with our homemade coriander sauce.

(019) JALAPEÑO POPPER



\$12.90

Fresh Jalapeño Peppers hollowed out and stuffed with cheese. Breaded and deep fried to Golden Brown. Served with Habanero Mayo Sauce.

(020) CHILE RELLENO



\$13.90

Fresh Poblano peppers stuffed with cheese. Topped with tomato salsa and sour cream. Served with Rice and Beans

(021) ALBONDIGAS

\$13.90

Mexican <u>meatballs</u> stuffed with rice and boiled eggs in tomato chipotle salsa. Served with bread

(022) QUESO FUNDIDO





\$15.90

Chorizo in Monterey Jack cheese fondue. Topped with serrano chipotle and coriander. Served with flour tortillas

BURRITOS, QUESADILLAS, ENCHILADAS & TACOS

(030) **BURRITOS**

Flour tortillas stuffed with a meat of your choice, beans, pickled jalapenos, rice, cheese, and lettuce. Served with Fries

Beef / Chicken / \$13.90 Vegetarian \$12.90

(031) QUESADILLAS

Flour tortillas stuffed with meat of your choice and cheese. Serve with pico de gallo and salsa verde

Beef/Chicken	\$11.90
Vegetarian	\$10.90
Cheese	\$ 9.90

(032) ENCHILADAS



Soft corn tortillas filled with meat of your choice. Topped with onions, sour cream, queso fresco covered with salsa verde sauce.

Beef / Chicken \$13.90 Vegetarian \$12.90

(033) COCHINITA PIBIL Strain \$15.90





Succulent Pork in achiote sauce. Served with Pickled Onion, Habanero Sauce and White Corn Tortillas

(034) FLAUTA TACOS

\$11.90

Hard shell tacos served with lettuce, tomatoes, onions, sour cream, salsa verde and topped with queso fresco. Choice of **Beef or Chicken**

(035) TACOS de CAMARON



\$12.90

Beer battered Shrimp with Pickled Onion, Lettuce and Fruits. Served with Tamarindo Sauce and Habanero Mayo

(036) RAJAS con CREMA



\$12.90

Roasted poblano chili, corn and onion cooked in Cream Sauce. Served with White Corn Tortilla

(037) TACOS al PASTOR



\$12.90

Traditional Pork tacos marinated in adobo sauce. Topped with grilled Pineapple. Served with Chile de Arbol

(038) TACOS de PESCADO





\$12.90

Beer battered Red Snapper tacos with Refried Beans, Cabbage, Lettuce and Pickled Onion. Served with smoky Tatemada Mayo and Tamarindo Sauce

(039) ALAMBRE



Cubes of tender meat sautéed with bacon, capsicums and onions. Topped with melted cheese. Served with flour tortillas.

Beef/Chorizo/ Chicken

\$15.90

Vegetarian

\$13.90

PLATOS FUERTES

(040) MIXIOTE

\$17.90

Lamb stew cooked in a mix of 3 types of Mexican chilies, carrots and potatoes. Served with Mexican Rice

(041) BLACK OCTOPUS

\$18.90

Octopus cooked in its own ink with onions, capers and green olives. Served with Rice

(042) ARRACHERA

\$21.90

180gm <u>strip loin steak</u> grilled to perfection. Served with potatoes and salad

(043) PESCADO al AJILLO

\$20.90

Grilled *Codfish* with garlic and chili guajillo. Served with potatoes and salad

(044) HAMBURGESA a la MEXICANA



Beef Burger patty grilled to Medium doneness. Topped with Chorizo Jam, Pickled Jalapeno, Lettuce, Grilled Pineapple, Tomato, Onion and Melted Cheese. Served with Fries

(045) POLLITO ADOBADO



\$15.90

<u>Grilled chicken chop</u> marinated in special <u>adobo sauce</u> Topped with cheese and pineapple

(046) COSTILLAS de CERDO al BBQ \$17.90

Pork ribs with homemade **adobo BBQ sauce**.

Served with mashed potatoes and salad

POSTRES

(050) **HELADO**

\$5.00

Choice of Vanilla, Chocolate or Strawberry Add \$1 to get a Double Scoop

(051) PASTEL de ELOTE

\$7.00

Corn cake served with ice cream

(052) BLUEBERRY CHEESE BLINTZ \$7.00

Crispy crunchy blintz with cheese, topped with Blueberry syrup

(053) FLAN

\$7.00

Creamy caramel custard

EXTRAS:

Guacamole - \$7 Pico de Galo - \$4 Mexican Rice - \$2	Mashed Potato - \$2 Basket of Bread - \$4 Refried Beans - \$2
Side Salad (Mesclun Salad - \$2 white onion, tomato) Tortilla per piece - \$2	Basket of Chips - \$4
(Corn or Flour)	

BEBIDAS

TEA Oolong, Japanese Green Tea, Earl Grey, Chamomile, English Breakfast, Peppermint	\$3.00
COFFEE	
CAFFE CRÈME Black Coffee	\$3.00
SHORT MACHIATTO Espresso with dash of Milk	\$3.00
SINGLE ESPRESSO	\$3.00
DOUBLE ESPRESSO	\$3.50
CAFFE LATTE	\$3.50
CAPPUCCINO	\$3.50
AFFOGATO Vanilla Ice cream topped with Hot Espresso	\$5.00
HOT CHOCOLATE	\$6.00

SIN ALCOHOL

SOFT DRINKS Coke, Coke Lite, Sprite, Tonic, Soda, Bitter l Ginger Ale, Mineral Water	\$3.00 Lemon,
ICED TEA	\$3.50
ICED LEMON TEA	\$4.00
ICED BLACK COFFEE	\$4.00
SAN PELLIGRINO	\$4.50
RED BULL	\$4.50
ICED LATTE	\$4.50
ICED BLENDED MOCHA	\$5.50
ICED BLENDED CHOCOLATE	\$5.50
ICED AFFOGATO	\$6.00

JUGOS de FRUTAS

LIME JUICE \$3.00 Freshly squeezed lime Juice

FRESH JUICES \$4.00

Choice of Fresh Orange, Mango or Apple Juice

FRUIT SMOOTHIES

\$5.50

Choice of fresh Mango, Banana or Lime blended with ice and fresh milk

FRUIT LASSIE

\$6.50

Choice of fresh Mango, Banana or Lime blended with ice, fresh milk and yoghurt.

AGUAS FRESCAS

MEXICAN HORCHATA Rice, Cinnamon & Milk	\$4.00
SPARKLING JAMAICIA Dried hibiscus flower	\$4.50

CERVEZAS

DRAUGHT BEER	
TIGER BEER	
Mug (330ml)	\$ 7.00
Pint (500ml)	\$12.00
Jug (1.2L)	\$24.00
Tower (3.9L)	\$75.00
HEINEKEN	
Mug (330ml)	\$ 8.00
Pint (500ml)	\$14.00
Jug (1.2L)	\$26.00
Tower (3.9L)	\$85.00

BOTTLED BEER

SINGHA	\$ 8.50
SOL	\$ 9.50
HEINEKEN	\$ 9.50
JAMES BOAG'S	\$ 9.50
CORONA	\$ 9.50
STELLA ARTOIS	\$ 9.50
NEGRA MODELA	\$10.00
DESPERADO	\$10.00
SAN MIGUEL LIGHTS	\$10.00
ASAHI	\$10.00
HOEGAARDEN	\$10.00
CIDER: APPLE/PEAR	\$12.00
KILKENNY	\$12.00
DUVEL	\$13.00
GUINESS DRAUGHT	\$12.00
ERDINGER LIGHT/DARK	\$13.00

add \$1 for MICHELADA

(Lime Juice, Worcestershire Sauce, Hot Sauce, dash of Salt and Pepper on Rimmed Glass)

HOUSE POUR SPIRITS

* Standard House Pouring 30ml (1oz) Mixers –Tonic, Soda, Coke, Ginger ale, or Green tea

	Single	Dbl Shots	Jug
GIN (Gordon dry)	\$8	\$12	\$28
VODKA (Skyy)	\$8	\$12	\$28
WHITE RUM (Bacardi)	\$8	\$12	\$28
DARK RUM (Myers)	\$8	\$12	\$28
WHISKY (Teacher's)	\$8	\$12	\$28
BOURBON (Jim Beam)	\$8	\$12	\$28
TEQUILA (Sauza Hornitos Reposado	\$10	\$14	\$35
HOUSE SPIRITS + FRU JUICES	JIT \$10	\$15	\$35





VINOS

White Wines	Glass	Bottle
DE MARTINO ESTATE, Casablanca, Chile. 100% Chardonnay (HW1)	\$12.00	\$52.00
CHATEAU D' ARSAC Bordeaux, France. 100% Sauvignon Blanc (HW2)	\$14.00	\$62.00
Red Wines		
CHATEAU GRAND TUILLAC Bordeaux, France. 85% Merlot, 15% cabernet Franc (HR1)	\$12.00	\$52.00
BABICH MARLBOROUGH, Marlborough, New Zealand. 100%Pinot Noir (HR2)	\$14.00	\$62.00

Standard House Pouring 120ml(4oz)

For Premium Selections, please refer to our Wine List

COCKTELES

	Glass	Jug
MARGARITA: FROZEN/SHAKEN Hornitos Reposado, Cointreau and Fresh Lime Juice	\$14.00	\$55.00
MOJITO: CLASSIC/ORANGE Gold Rum, Mint Leaves, Lime Wedges, Brown Sugar, Crushed Ice topped with Soda Water	\$14.00	\$55.00
SANGRIA Red Wine, White Rum, Cointreau, Freshly cut fruits, Lime juice	\$16.00	\$65.00
CHARO NEGRO Mezcal , Coke, Fresh Lime Juice.	\$14.00	\$55.00

COCKTELES CLASICOS

AMARETTO SOUR Amaretto, Fresh Lime Juice, Egg White and Angostura Bitters	\$14.00
BLOODY MARY Vodka, Tomato Juice, Pepper, Tobasco, Worcestershire Sauce, And Fresh Lime Juice	\$14.00
CAIPIRINHA Cachaca, Brown Sugar, Lime Wedges, Crushed Ice	\$14.00
CAIPIROSKA Vodka, Brown Sugar, Lime Wedges, Crushed Ice	\$14.00
COSMOPOLITAN Vodka, Cointreau, Cranberry Juice, Fresh Orange and Lime Juice	\$14.00

CUBA LIBRE Dark Rum, Fresh Lime Juice & Coke	\$14.00
FROZEN DAIQUIRI Light Rum with Choice of Lime/Strawberry/Pineapple Juice	\$14.00
GOD FATHER Scotch whisky, Amaretto	\$14.00
JAGER BOMB Jagermeister and Red Bull	\$14.00
LYCHEE MARTINI Vodka, Lychee Liqueur	\$14.00
WHISKY SOUR Bourbon, Fresh Lime Juice, Angostura Bitters, Egg white	\$14.00
WHITE RUSSIAN Vodka, Kahlua, Fresh Milk	\$14.00
LONG ISLAND ICED TEA Vodka, Gin, Light Rum, Tequila, Cointreau, Fresh Lime Juice Topped with Coke	\$16.00
PINA COLADA Light Rum, Malibu, Coconut Cream, Fresh Pineapple Juice & Syrup	\$16.00
SINGAPORE SLING Gin, Cointreau, Cherry Brandy, DOM, Grenadine, Fresh Lime And Pineapple Juice, Angostura Bitters	\$16.00





FLAMING COCKTAILS

DR. PEPPER Lager Beer, Amaretto, Sambuca	\$18.00
WATERFALL Kahlua, Brandy, Amaretto, Sambuca, Crème De Menthe	\$28.00
LAMBOURGINI Kahlua, Galliano, Sambuca, Baileys, Blue Curacao	\$28.00

SHOOTERS

ABC	\$10.00
Amaretto, Baileys, Cognac	
ADIOS	\$10.00
Tequila, Kahlua	
B52	\$10.00
Kahlua, Baileys, Grand Marnier	
BIT O HONEY	\$10.00
Butterscotch, Baileys	
BLOWJOB	\$10.00
Kahlua, Crème De Banana, Grand Marnier, Whipped Cream	
Е.Т.	\$10.00
Midori, Baileys, Vodka	
K.G.B.	\$10.00
Kahlua, Galliano, Brandy	

LAND SLIDE	\$10.00
Amaretto, Crème de Banana, Baileys	
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VIBRATOR	\$10.00
Southern Comfort, Baileys	

SPIRITS

TEQUILA

	Shot	Dbl Shot	Bottle
CORRALEJO REPOSADO	\$10	\$15	\$250
DON JULIO BLANCO	\$9	\$13	\$140
DON JULIO REPPOSADO	\$10	\$14	\$150
DON JULIO ANEJO	\$12	\$16	\$180
JOSE CUERVO 1800	\$10	\$15	\$150
JOSE CUERVO AGAVERO	\$11	\$15	\$170
JOSE LA FAMILIA ANEJO	\$20	\$30	\$300
PATRON SILVER	\$13	\$18	\$210
PATRON REPOSADO	\$14	\$20	\$230
PATRON ANEJO	\$15	\$22	\$250
<u>MEZCAL</u>			
MONTE AL. MEZCAL	\$12	\$16	\$180

VODKA

	Shot	Dbl Shot	Bottle
SKYY	\$8	\$12	\$110
ABSOLUTE	\$10	\$15	\$150
PINNACLE	\$10	\$15	\$150
GREY GOOSE	\$12	\$18	\$180
GIN			
GORDON DRY GIN	\$8	\$12	\$110
BOMBAY SAPPHIRE	\$10	\$15	\$150
TANQUERAY GIN	\$12	\$18	\$180
HENDRICKS	\$15	\$22	\$220
RUM			
BACARDI WHITE RUM	\$8	\$12	\$110
BACARDI 151	\$12	\$18	\$190
MYER'S DARK RUM	\$8	\$12	\$110
MOUNT GAY	\$8	\$12	\$110
CACHACA BOX 61	\$12	\$18	\$180
BRANDY			
MARTELL V.S.O.P.	\$13	\$20	\$200
MARTELL CORDON BLEU	\$22	\$30	\$300
REMY MARTIN	\$13	\$20	\$200







WHISKY

	Shot	Dbl Shot	Bottle
TEACHER'S	\$8	\$12	\$110
JIM BEAM	\$ 8	\$12	\$110
JACK DANIEL'S	\$10	\$15	\$150
CHIVAS REGAL 12 YRS	\$10	\$15	\$150
CHIVAS REGAL 18 YRS	\$15	\$22	\$220
JW BLACK LABEL	\$10	\$15	\$150

SINGLE MALT WHISKY

SUNTORY YAMAZAKI	\$15	\$22	\$220
MACALLAN 12 YRS	\$15	\$22	\$220
AUCHENTOSHAN 12 YRS	\$15	\$22	\$220
GLENMORANGIE 10 YRS	\$15	\$22	\$220
GLENFIDDICH 12 YRS	\$15	\$22	\$220
GLENFIDDICH 18 YRS	\$25	\$35	\$340





APERITIF

	Single	Double	Bottle
CAMPARI	\$10	\$15	\$150
PERNOD	\$10	\$15	\$150
MARTINI EXTRA DRY	\$10	\$15	\$150
MARTINI ROSSO	\$10	\$15	\$150
<u>LIQUEUR</u>			
AMARETTO	\$10	\$15	\$150
APRICOT BRANDY	\$10	\$15	\$150
CREAM DE BANANA	\$10	\$15	\$150
BENEDECTINE DOM	\$10	\$15	\$150
BLUE CURACAO	\$10	\$15	\$150
BUTTER SCOTCH	\$10	\$15	\$150
CREAM CACAO WHITE	\$10	\$15	\$150
CHERRY HERING	\$10	\$15	\$150
COINTREAU	\$10	\$15	\$150
DRAMBUIE	\$10	\$15	\$150
GALLIANO	\$10	\$15	\$150
GRAND MARNIER	\$10	\$15	\$150
JAGERMEISTER	\$10	\$15	\$150
KAHLUA	\$10	\$15	\$150
MALIBU	\$10	\$15	\$150
MIDORI	\$10	\$15	\$150
PEACH SCHNAPPS	\$10	\$15	\$150
PEPPERMINT WHITE	\$10	\$15	\$150
PEPPERMINT GREEN	\$10	\$15	\$150
SAMBUCA	\$10	\$15	\$150
SOUTHERN COMFORT	\$10	\$15	\$150

\$10 \$15

\$150



LYCHEE LIQUEUR