

# SNACKS

## GUACAMOLE + TOTOPOS

**\$11.5**

FRESH AVOCADO, LIME, ONION, GREEN CHILE, CORIANDER. SERVED WITH HOUSE MADE CORN CHIPS.

## PAPAS FRITAS

**\$10**

FRENCH FRIES, HOUSE SPICE MIX. SERVED WITH CHIPOTLE MAYO.

## PAPAS AL PASTOR

**\$15**

OUR CLASSIC PAPAS FRITAS TOPPED WITH AL PASTOR PORK AND MELTED CHEDDAR CHEESE. DRIZZLED WITH CHIPOTLE MAYONNAISE AND TOPPED OFF WITH OUR SALSA MORITA AND FRESH CORIANDER ONION.

## \* TACOS *3 TACOS PER SERVE* \*

### BIRRIA TACOS

**\$23.5**

#### BRAISED BEEF BRISKET

CORIANDER, ONION, CHEESE, SALSA, CORN TORTILLA + CONSOMÉ (GF)

### AL PASTOR

**\$21.5**

#### GRILLED MARINATED PORK BELLY

HOUSE SALSA, PINEAPPLE, CORIANDER, ONION

### VEGAN AL PASTOR

**\$21.5**

#### GRILLED MARINATED SHIITAKE MUSHROOM

HOUSE SALSA, PINEAPPLE, CORIANDER, ONION

### PESCADO

**\$21.5**

#### BEER BATTERED CRISPY BARRAMUNDI

CHIPOTLE MAYO, CABBAGE, PICO DE GALLO, CORN TORTILLA.



# QUESADILLAS

## GRINGA

GRILLED MARINATED PORK, MELTED CHEESE, CORIANDER, ONION, PINEAPPLE,  
HOUSE SALSA, 10" FLOUR TORTILLA.

**\$17**

## MUSHROOM GRINGA

MARINATED MUSHROOM, MELTED CHEESE, CORIANDER, ONION, PINEAPPLE,  
HOUSE SALSA, 10" FLOUR TORTILLA.

**\$17**

## DESSERTS

### CHURROS

4 PIECES OF SUGAR CINNAMON DUSTED CHURROS,  
SERVED WITH CAJETA CARAMEL SAUCE

**\$10.5**

