



MEZKLA

BOTANAS

- > **GUACAMOLE & TOTOPOS** **VEGAN \$12
HANDCRAFTED CREAMY GUACAMOLE MADE WITH FRESH AVOCADOS, ONION, CILANTRO, JALAPENO, LIME +SIDE OF CHIPS
- > **QUESO & TOTOPOS** **VEGETARIAN \$10
CREAMY QUESO DIP, GARNISHED WITH PICO DE GALLO + SIDE OF CHIPS
- > **LOADED NACHOS** **VEGETARIAN \$12
TOTOPOS, LAYERED WITH QUESO DIP, CHOICE OF ASADA, TINGA, PASTOR OR VEGETARIAN, PICO DE GALLO, QUESO FRESCO, CREMA
**ADD GUACAMOLE \$1.50
- > **ELOTE** **VEGETARIAN \$9
CORN OFF THE COBB, MAYONNAISE, QUESO FRESCO, MILD CHILE PASTE
- > **SOPA AZTECA** \$8
HOMEMADE TORTILLA CHICKEN SOUP, TOPPED WITH FRESH AVOCADO, PANELA CHEESE, CREMA AND CRISPY TORTILLA CHIPS

TACOS

TACOS ARE SERVED ON 5 INCH HANDMADE GF/VG/AZ CORN TORTILLA WITH CILANTRO & ONION
EXTRAS AVAILABLE UPON REQUEST: QUESO FRESCO, CEBOLLITAS, LIMES
**ADD AN AVOCADO SLICE TO YOUR TACO \$0.50

3 TACOS X \$12
OR \$4.50 EACH

- > **CARNE ASADA**
GRILLED STEAK
- > **PASTOR**
ROASTED MARINATED PORK WITH FRESH DICED PINEAPPLE
- > **TINGA**
SHREDDED CHICKEN BREAST IN MILD SMOKEY CHIPOTLE SAUCE
- > **CHORIZO A LA MEXICANA**
GRILLED MEXICAN SAUSAGE WITH TOMATO, ONION JALAPENO & CILANTRO
- > **CAMPECHANO**
COMBINATION OF ASADA AND PASTOR
- > **QUESO PANELA** **VEGETARIAN
MEXICAN GRILLED CHEESE
- > **CALABACITA CON QUESO** **VEGETARIAN
MEXICAN ZUCCHINI WITH MELTED CHEESE
- > **NOPALES** **VEGAN
GRILLED CACTUS WITH CILANTRO & ONION
- > **TACO DE PAPAS** **VEGAN
ROASTED SWEET POTATO, CAULIFLOWER, SLICE OF AVOCADO & VEGAN ALMOND CHIPOTLE CREMA

+ADD A SIDE OF RICE AND BEANS FOR \$3

SPECIALTY TACOS

- > **TACO JALAPENO** \$5
JALAPENO, STUFFED WITH CHEESE, WRAPPED WITH BACON, PLACED ON A TORTILLA WITH CILANTRO & ONION
- > **QUESA TACO** \$5
YOUR CHOICE OF PROTEIN, MELTED CHEESE, CILANTRO & ONION
- > **TACO CAMARON** \$5.5
GRILLED SHRIMP, SHREDDED CABBAGE, PICO DE GALLO, CILANTRO
- > **TACO GOBERNADOR** \$5.75
GRILLED SHRIMP, SWEET PEPPERS, ONIONS & MELTED CHEESE

MAS POR FAVOR

Choose your Protein:

- >Asada/Steak >Pastor/Pork with pineapple
- >Tinga/Shredded chicken with chipotle >Chorizo/Mexican Chorizo
- >Shrimp +\$2 >Vegetarian

BURRITO \$15 VG VE GF

A CUSTOMER FAVORITE. YOUR CHOICE OF PROTEIN, RICE, BEANS, CHEESE, PICO DE GALLO, CREMA, PLACED ON A FLOUR TORTILLA, GRILLED AND TOPPED WITH FRIED CHEESE.

**ADD GUACAMOLE \$1.50 / QUESO DIP \$1.50 / MAKE IT GLUTEN FREE \$1.50 / MAKE IT VEGAN \$2.00

RICE BOWL \$12 VG VE GF

YOUR CHOICE OF PROTEIN, RICE, BEANS, PICO DE GALLO, CREMA, QUESO FRESCO

**ADD GUACAMOLE \$1.50 / QUESO DIP \$1.50 / MAKE IT VEGAN \$0.75

TOSTADAS \$12 VG VE GF

2 CRUNCHY CORN TORTILLAS, YOUR CHOICE OF PROTEIN, TOPPED WITH SHREDDED CABBAGE, TOMATO, AVOCADO, CREMA, QUESO COTIJA & A SIDE OF RICE **MAKE IT VEGAN \$1.00

PIRATA \$10 VG VE GF

OUR VERSION OF A QUESADILLA, YOUR CHOICE OF PROTEIN, FLOUR TORTILLA FOLDED IN HALF, MELTED CHEESE, CHOICE OF PROTEIN, CILANTRO, ONION, AVOCADO SLICES & SIDE OF RICE ** MAKE IT GLUTEN FREE \$1.50/MAKE IT VEGAN \$1.00

ENSALADA \$15 VG VE GF

BED OF MIXED GREENS, YOUR CHOICE OF PROTEIN, QUESO FRESCO, PICO DE GALLO, PICKLED ONION, CILANTRO, FRESH PINEAPPLE, AVOCADO SLICES. DRESSINGS: CILANTRO LIME VINAGRETTE, AVOCADO RANCH

EMPANADAS DE TINGA \$15 GF

HANDCRAFTED CORN EMPANADAS, FILLED WITH CHICKEN TINGA, FRIED, TOPPED WITH AVOCADO SLICES, SHREDDED CABBAGE, TOMATO, DRIZZLED WITH CREMA AND COTIJA CHEESE

SALSAS

- >FRESCA - MILD-FRESH PICO
- >CEBOLLA CURTIDA - MEDIUM-CITRUS PICKLED RED ONION
- >VERDE - MEDIUM-CREAMY JALAPENO
- >ROJA - HOT-CREAMY DRIED SMOKY CHILE DE ARBOL
- >HABANERO - HOT-SWEET TROPICAL HABANERO
- >HABANERO NEGRA - HOT-CHARRED HABANERO AND GARLIC

SIDES

RICE	\$3
CHARRO BEANS WHOLE FRESH PINTO BEANS COOKED IN A BROTH -VEGAN	\$3
GUACAMOLE	\$5
QUESO DIP	\$5
TOTOPOS-CHIPS	\$3

DRINKS

>AGUA FRESCA	\$7
FRESH FRUIT WATER MADE WITH NATURAL FRUIT ASK FOR THE FLAVORS OF THE DAY	
>JARRITO	\$4
ASK FOR THE FLAVORS OF THE DAY	
>MEXICAN BOTTLED DRINK	\$4
COCA COLA DE MEXICO SPRITE DE MEXICO TOPO CHICO	
>FOUNTAIN DRINK	\$3
COKE, DIET, SPRITE, FANTA, UNSWEETENED ICED TEA	
>HOT TEA	\$3
ASK FOR THE FLAVORS OF THE DAY	
>CAFE	\$3.5
MEXICAN HOT COFFEE	

FRUTERIA

>MANGONADA	\$8
MANGO ARTESIAN SORBET DRIZZLED WITH CHAMOY, TAJIN AND LIME	
>VASO LOCO	\$12
FRESH FRUIT DRIZZLED WITH CHAMOY, TAJIN, JAPANESE PEANUTS, GUMMY BEARS, TAMARIND	

