

TACOS



CARNITAS

Slow braised pork
Classic street taco

5

BIRRIA

Braised beef in a rich mix of
chilli and spices
Beef birria, traditional Jalisco style

6

TINGA DE POLLO

Smoky tender pulled chicken
*Iconic dish that has stood the test
of time, since the 1800s*

5

CALABAZA ASADA

Roasted butternut squash, salsa verde
cruda, mixed peppers, garnished with
toasted sunflower seeds

5

CHICKEN TINGA TOSTADA

Pulled chicken in a smoky chipotle sauce
piled high on a crisp fried tortilla

5

QUESADILLAS

PAPAS & CHORIZO

Corn tortilla filled with
papas and chorizo

6

Childhood memories fill these quesadillas

SETAS CON EPAZOTE

Oyster mushrooms, sweetcorn,
epazote, cheese

6

*All quesadillas are served with
salsa verde cruda*

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Sides

CHIPS & GUAC

Our house made corn tortilla chips &
classic guacamole

5

Ask your server for allergen information

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TOTOPOS



REFRIED BEANS

Refried beans with totopos
and queso fresco

5

TRES SALSAS CON TOTOPOS

Our house made tortilla chips with
selection of our homemade salsas

6

Salsas

VERDE TAQUERA

Bright, tangy, green salsa with
classic taqueria heat

1.5

ROJA DE ARBOL

Smoky, bold, red salsa made with
chile de arbol for extra heat

1.5

MAYA

Yucatan-inspired salsa made with
roasted pineapple for natural
sweetness, balanced with chili heat

1.5

VERDE CRUDA

A fresh taste of Mexico

1.5

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