you

surcharge of 1.5 % will apply to all debit cards, 15%

## TAKE AWAY MENU

## STARTERS TO SHARE

PAPAS 'CHIPS'
Potato chips, chicken salt with tajin served with
chipotle aioli.
<b>ELOTE G V</b>
Chargrilled corn, lime, mayo, panela & a touch of
tajin chilli. A classic from the streets of Mexico.
GUACAMOLE GF DF VE \$15.00
Traditional Mexican guacamole served with home-made crunchy corn tortilla chips.
<b>PORK RIBS GB DB</b> \$23.00
Slow cooked pork ribs caramelized with tamarind and morita chilli.
PESCADILLAS GP DF P \$22.00
Deep-fried quesadillas filled with red snapper, guacamole
pico de gallo, salsa valentina and lime. 4 PCS

## DESSERT

PASTEL IMPOSIBLE	\$17.00
Layered vanilla flan and chocolate mud topped with a Mezcal rompope.	cake,
<b>DRINKS</b> \$3.50	
CAN OF COKE / COKE ZERO - 375 ML	
LEMONADE - 300 ML	
BOTTLE OF WATER - 600ML	

## KIDS QUESADILLAS

Add chicken or beef for \$4 extra.

**CHEESE QUESADILLAS** ..... \$8.50 Corn tortilla, cheese, served with guacamole.

TACOS / 2 TACOS PER ORDER
<b>AL PASTOR GF OP</b> \$19.50
Crisp-thin shavings of spit-grilled pork 'TROMPO', marinated with guajillo chilli and axiote adobo, served with pineapple.
<b>SUADERO GP DP</b> \$19.50
Slow cooked beef brisket, salsa, coriander & onion.
<b>POLLO ASADO GF DF</b> \$18.50
Grilled marinated chicken, guacamole, salsa taquera, charred onion and topped with pico de gallo.
BEEF BIRRIA / CONSOME GD DD \$20.50
Slow cooked beef tacos with ancho, guajillo and morita chilli, served with consome, lime, onion and coriander.
PORK CARNITAS GD DD\$20.50
Confit pork belly carnitas taco, peanut piquin home made
salsa, confit pork skin, onion & coriander.





FISH TACO 
\$20.50

Beer battered snapper, chipotle mayonnaise, fresh slaw, guacamole and pico de gallo.