

COCKTAILS

MARGARITA

MARGARITA SALSA

11\$

TEQUILA, LIME JUICE, TAJIN, SLUSH

MARGARITA

11\$

TEQUILA, TRIPLE SEC, SIMPLE SYRUP, LIME JUICE, SALT

SPICY MARGARITA

11\$

TEQUILA, TRIPLE SEC, LIME JUICE, SPICY SIMPLE SYRUP, CHAMOY, TAJIN

COCKTAIL DE LA MUERTE

20\$

TEQUILA, TRIPLE SEC, MEXICAN BEER, LIME JUICE, TAJIN

MEZCAL

MEZCALITA

12\$

MEZCAL, TRIPLE SEC, LIME JUICE, AGAVE SYRUP

FLOR Y MEZCAL

12\$

MEZCAL, HIBISCUS JUICE, LIME JUICE, AGAVE SYRUP

PALOMA FUMADA

12\$

MEZCAL, GRAPEFRUIT JUICE, SODA, AGAVE SYRUP

RUM

MOJITO

11\$

RUM, FRESH MINT, LIME JUICE, SODA

PIÑA COLADA

12\$

RUM, PINEAPPLE JUICE, COCONUT MILK

DAÍQUIRI

11\$

RUM, LIME JUICE, SIMPLE SYRUP

CUBA LIBRE

10\$

RUM, COCA COLA, LIME JUICE

MAKE IT A DOUBLE FOR 3\$

COCKTAILS

DE LA CASA

MOJITO FLOR DE JAMAICA

RUM, HIBISCUS JUICE, FRESH MINT, SODA, LIME,
SIMPLE SYRUP

11\$

JARRITOS LOCOS

TEQUILA, JARRITO, CITRUS JUICES, TAJIN, CHAMOY

11\$

VODKA CHAN

VODKA, CHAN, CHIA SEED, GRENADINE

11\$

CLASSICOS

PALOMA

TEQUILA, GRAPEFRUIT JUICE, SODA, SIMPLE SYRUP

11\$

CAÍPIRINHA

CACHAÇA, LIME JUICE, SIMPLE SYRUP

11\$

MICHELADA

BEER, CLAMATO, VALENTINA SAUCE, LIME,
WORCESTERSHIRE SAUCE

13\$

BLOODY CEASAR

VODKA, CLAMATO, TABASCO, WORCESTERSHIRE SAUCE

11\$

PISCO SOUR

PISCO, LIME JUICE, SIMPLE SYRUP, EGG WHITE

11\$

GIN TONIC

GIN, TONIC

10\$

SANGRIA (RED OR WHITE)

WINE, TRIPLE SEC, ORANGE JUICE, SPRITE, FRUITS

GLASS

11\$

PITCHER

35\$

MAKE IT A DOUBLE FOR 3\$

TEQUILAS Y MEZCAL

TEQUILAS 6\$:

CAZADORES / DON RAMON /
JIMADOR / 1800

TEQUILAS 10 \$:

DON JULIO / PATRON/ TAPATIO
(BLANCO OR REPOSADO)

TEQUILAS 13\$:

DON JULIO / PATRON
(AÑEJO)

MEZCAL 8\$:

DEL MAGUEY / SUEÑO DE ALDEN JOVEN /
PELTON DE LA MUERTE / UNION

TASTING PLATTER 20\$

1 CLASSIC TEQUILA + 1 PREMIUM TEQUILA + 1 MEZCAL

SPECIAL 3 TEQUILAS 13\$

SPECIAL 6 TEQUILAS 24\$

WINES

WHITE WINES

6oz

BTL

Mezzacorona Delle Venezie

9,50\$

42\$

Italy, Trentino Alto Adige. PINOT GRIGIO

MontGras

45\$

Chile, Aconcanga. SAUVIGNON BLANC

Paco & Lola Rias Baixas

55\$

Spain. ALBARINO

Yllera Vendimia Nocturna

45\$

Spain, Duero Valley. VERDEJO

RED WINES

6oz

BTL

Casillero del Diablo

9,50\$

42\$

Chile, Central Valley. CABARNET SAUVIGNON

Bodegas Luigi Bosca La Linda

45\$

Argentine, Mendoza. MALBEC

Hoya de Cadenas Utiel-Requena Reserva

40\$

Spain, Mediterranean Coast. TEMPRANILLO

Carpineto Dogajolo

50\$

Italia, Tuscany. SANGIOVESE and CANAILOLO

BEERS

	GLASS	PINT	PITCHER
DOS EQUIS, BLOND 4,5 %			
AMER IPA, IPA 6,8 %	7\$	9,50\$	28\$
BLUE MOON, WHITE 5,4 %			
PETITE-BOURGOGNE, RED 5 %			
BOTTLE SOL / DOS EQUIS		9,50\$	
HEINEKEN ALCOHOL-FREE		6,50\$	

DRINKS

<u>MOCKTAIL</u>	8\$
MARGARITA HOMEMADE LEMONADE, TAJINE, SLUSH	
MICHELADA ALCOHOL-FREE BEER, CLAMATO, VALENTINA SAUCE , LIME, WORCESTERSHIRE SAUCE	
MOJITO SODA, FRESH MINT, LIME JUICE	
PIÑA COLADA PINEAPLLE JUICE, COCONUT MILK	
<u>DE LA CASA</u>	5\$
HORCHATA DE MORRO CLASSIC SALVADORIAN JUICE MADE WITH MILK, RICE, 'MORRO' SEEDS, SESAME, COCOA, PEANUTS, CINNAMON, VANILLA, CORIANDER AND SUGAR	
CHAN CLASSIC SALVADORIAN GRENADINE JUICE MADE WITH WHOLE CHIA SEEDS	
AGUA DE JAMAICA HIBISCUS FLOWER JUICE	
TAMARINDO TAMARIN FRUIT JUICE	
<u>JARRITO</u>	4\$
MEXICAN SODA	

APPETIZER

GUACAMOLE

AVOCADO DIP SERVED WITH TORTILLA CHIPS

10

CHILE CON CARNE

MINCED BEEF WITH KIDNEY BEANS AND CORN GRAINS IN
CHILI SAUCE, SERVED WITH TORTILLA CHIPS

10

SOPA DE POLLO

CHICKEN AND RICE SOUP WITH VEGETABLES AND CORIANDER

10

MAIN COURSE

POZOLE

HEARTY PORK AND WHITE CORN KERNEL
STEW, SERVED WITH RADISHES, ONION,
LETTUCE, AVOCADO, AND CRISPY TORTILLA

28

NACHOS

10" NACHOS CHICKEN / VEGGIE /
BARBACOA BEEF + \$4, CORN CHIPS
SMOTHERED IN CHEESE SAUCE, GRATED
MOZZARELLA AND SOUR CREAM, EXTRA
VEGETABLES + \$4

26

TROPICAL VÉGÉ

VEGGIE QUESADILLA SERVED WITH FRIED
CASSAVA, RICE, BROAD BEAN PASTE,
GUACAMOLE, AND CHIRIMOLE SALAD

28

CARNE ASADA

GRILLED BEEF, STIR-FRIED
VEGETABLES, BROAD BEAN
PASTE, AVOCADO, RICE,
TORTILLAS, AND LEMON SALAD

35

SPECIAL MAMI

TASTING PLATE FOR ONE PERSON: HALF PORTIONS OF BURRITO, FAJITA,
TOSTADA DE TINGA, GUACAMOLE, CHILI CON CARNE, FRIED CASSAVA,
CHIRIMOLE SALAD, AND RICE

30



VEGETARIAN OPTION AVAILABLE

INDIVIDUAL ITEMS

FAJITA

WHEAT TORTILLA ROLL STUFFED WITH CHICKEN, PEPPERS, ONIONS, AND CHEESE

8

QUESADILLA LA SALSA

CORN TORTILLA FILLED WITH CHICKEN, MELTED CHEESE, ONION, GREEN PEPPER, LETTUCE, AND SALSA

CHOICE: CHICKEN / VEGGIE

8

ENCHILADA VERDE

SHREDDED GRILLED CHICKEN SERVED ON A STUFFED CORN TORTILLA, TOPPED WITH SPICY GREEN SALSA, MELTED CHEESE, ONION, AND GUACAMOLE.

CHOICE: CHICKEN / VEGGIE

11

TAMAL

CORNMEAL PARCEL STUFFED WITH CHICKEN, POTATO, BEAN, AND OLIVE; STEAMED IN A BANANA LEAF

7

CHIRIMOLE

LEMON SALAD OF TOMATOES, CUCUMBERS, ONIONS, CORIANDER, AND RADISHES

8

YUCA FRITA

FRIED CASSAVA SERVED WITH LETTUCE, COLESLAW, AND SALSA

9

ARROZ

MEXICAN-STYLE RICE

6

BURRITO

WHEAT TORTILLA ROLL WITH MINCED BEEF, BEAN PASTE, ONIONS, AND PEPPERS

8

TACO

PORK AL PASTOR SERVED ON CORN TORTILLA WITH ONION, CORIANDER, AND LIME

CHOICE: BEEF / CHICKEN / PORK

6

SOPE

HOMEMADE CORN TORTILLA WITH BEAN PASTE, CHICKEN, CHEESE, LETTUCE, AND CREAM

CHOICE: CHICKEN / VEGGIE

7

ENFRIJOLADA

GROUND BEEF SERVED BETWEEN TWO CORN TORTILLAS WITH CHEESE AND RED BEAN PUREE, TOPPED WITH TOMATO SALSA, CREAM, AND GUACAMOLE

CHOICES: BEEF / CHICKEN / VEGGIE

12

PUPUSA

CORNMEAL PASTA STUFFED WITH PORK AND CHEESE SERVED WITH COLESLAW

7

TOSTADA

CRISPY CORN TORTILLA TOPPED WITH TINGA CHICKEN, LETTUCE, AND CREAM

CHOICE: CHICKEN / VEGGIE

7

CHEF'S SUGGESTION

MENU A

20\$

FAJITA
SOPE
TACO

MENU B

21\$

PUPUSA
TAMALE
YUCA FRITA

MENU C

21\$



QUESADILLA
TOSTADA
CHIRIMOLE

MENU D

24\$

ENCHILADA VERDE
CHIRIMOLE
ARROZ

MENU E

25\$



ENFRIJOLADA
BURRITO
ARROZ

MEXICAN BOWL 19\$

CHICKEN, BEEF, OR VEGGIE
RICE, CHIRIMOLE,
GUACAMOLE,
CHEESE, SALSA, AND
COLLAWSLA

EXTRA

GREEN SALSA 4\$ / CHIPS 4\$ / GUACAMOLE 7\$
FRIJOLES 3\$ / SOUR CREAM 4\$



VEGETARIAN OPTION AVAILABLE

MIDDAY MENU

APPETIZER

CHILE CON CARNE

 GUACAMOLE

CHICKEN AND RICE SOUP

MAIN COURSE

DUO TACOS 18\$

2 CHEF'S CHOICE TACOS; SERVED WITH ONIONS, CORIANDER, AND LIME

 DUO TOSTADAS 18\$

2 CRISPY CORN TORTILLAS; ONE WITH BARBACOA BEEF AND ONE WITH TINGA CHICKEN

DUO SOPE AND FAJITA 22\$

SOPE: HOMEMADE CORN TORTILLA, FILLED WITH RED BEAN PUREE, CHICKEN, GRATED CHEESE, LETTUCE, AND CREAM

FAJITA: WHEAT TORTILLA ROLL STUFFED WITH CHICKEN, PEPPER, ONION, AND CHEESE

 FILLED ENCHILADA \$24

CORN TORTILLA STUFFED WITH CHICKEN, RED BEAN MASH, GREEN PEPPER, ONION AND TOMATO

DIPED IN SPICY GREEN SALSA, GRATED CHEESE, ONION AND GUACAMOLE, ALL ACCOMPANIED BY RICE

BEVERAGES

AGUA DE JAMAICA - HORCHATA - CHAN - TAMARINDO - CANNED SOFT DRINKS
- COFFEE / TEA



VEGETARIAN OPTION AVAILABLE