## Appetizer

201. Guacamole Show $\$ 11.23$

Fresh made guacamole topped with roasted sunflower seeds, a flight of our salsas, served with corn tortillas and chips.
202. Elote
$\$ 4.81$
Mexican style corn on thyne cob with a touch of lime, Mexican mayo, cotija cheese and chili powder

## Tacos ( No Substitutions)

301. Silvestre Taco \$5.04
Sauteed potatoes and mushrooms mixed with corn and kale, on corn tortilla with queso fresco and avocado. Diablo or India salsa. Vegan option available.
302. Nopal Taco $\$ 5.04$

Tender cactus sauteed with onion and oregano, topped with queso fresco, pico de gallo and avocado on a corn tortilla. Vegan option available.
303. Cochinita Taco $\$ 5.04$
Slow roasted Mahaffey Farms pork marinated in spices, orange and achiote, cooked in banana leaf on corn tortilla, with cheese, cilantro and onions, spicy Yucatan salsa or mild pickled onions.
304. Poblano Taco

Chicken mixed with poblano peppers, mushrooms and corn, cooked with a creamy sauce on a flour tortilla, with cheese, cilantro, onions and Diablo salsa.
305. Biste Taco

Thin sliced steak, chorizo and green onions, mixed with our salsa Diablo, on either corn or flour tortilla, with cheese, cilantro and onions, Jade, Diablo, or India salsa.
306. Chiquitibum Taco $\$ 5.96$

On a corn tortilla the Biste (steak, chorizo and green onions) with cactus and avocado on top, cheese, cilantro and onions, Jade, Diablo, or India salsa.
307. Taco de Camaron

Shrimp marinated in chipotle, on a corn tortilla with chipotle citrus mayo,
mixed greens and pickled
vegetables.
308. Pescado borracho Taco $\$ 5.96$

Tequila, cerveza, and cilantro
marinated Grilled Stripped bass taco
topped with cabbage, citrus,
cucumber and cilantro relish,
michelada sauce and ocean mixed green.
309. Gringa Taco

Pork marinated in ancho and guajillo peppers, wrapped in a cheese crust on a flour tortilla with cilantro and onions Jade, Diablo, or India salsa. Make it a Tofu Gringa for no additional charge.
310. Quesadilla De Hongos

## Tortugas

501. Aguacate

Avocado. queso fresco, tomatoes, fresh onion, sprouts, home made
pickled jalepenos and Mexican mayo.
** Add Egg fo \$1.84
502. Bergeron's Andouille
$\$ 12.50$
Sausage or Smoked Ham
Topped with melted cheese, chipotle mayo, tomato, avocado, onion, mustard and Mexican mayo.** Add Egg for \$1.84
503. Spicy Tortuga de Pollo $\$ 12.50$

Shredded chicken mixed with grilled onion, queso fresco, Mexican mayo, tomatoes, micro greens, Yucatan habanero relish and India salsa,

## Burger Special

504. Burger Special
$\$ 20.63$

## Sides

601. Arroz al epazote $\$ 4.81$
Rice cooked with corn, scented
with epazote. **Add a Mahaffey Farm egg, your choice of salsa and avocado for \$2.99.
602. Frijoles Prietos

Black beans scented with avocado leaf, topped with pico and queso fresco.
603. Rice \& Beans Plate
**Add a Mahaffey Farm egg, your choice of salsa and avocado for \$2.99.
604. Side Salad

Mixed greens. tomatoes, toasted
pumpkin seeds and queso fresco
with a simple citrus honey vinaigrette.

## Kids

K1. La nina
$\$ 5.00$
Stacked cheese and smoked turkey breast quesadilla.
K2 . Cheese Quesadilla $\$ 2.50$
K3. Quesadillas Karl-itos (2)
Two corn quesadillas with black bean and cheese.

## Brunch (Sunday's Only)

B1. Barbacoa de Villa \$15.96
3 overnight slow roasted lamb
tacos on corn tortilla with your choice of Jade, Diablo, or India salsa, cilantro and onions served with a cup of consome soup.
B2. Molletes
2 toasted bolillo slices (Mexican baguette) with black beans and melted cheese topped with 2 fried eggs and your choice of Chorizo or Silvestre and finished with pico de gallo, Diablo salsa and queso fresco.

## B3. Sopes <br> 3 house made crunchy, gooey

 tortillas, with black beans and topped with chicken tinga, potato and chorizo and nopales, finhased with quesoSalsa
By the Jar
701. Jar Pacifico Salsa$\$ 7.75$
Roasted tomatillos and jalepenos
702. Jar Jade Salsa\$7.75
Avocado, tomatillo, cilantro andjalepenos
703. Jar Volcan Salsa$\$ 7.75$
Chipotle, jalepeno, roasted
tomatoes, and a touch of cumin.
704. Jar Diablo Salsa
Roasted tom
Roasted tom$\$ 7.75$
chili de arbol
705. Jar Yucatan Salsa$\$ 7.75$Pickled red onions and$\$ 9.81$
Pure jalapeno pureeSide Salsa
707. Side Jade Salsa ..... $\$ 3.50$
708. Side India Salsa ..... $\$ 3.50$
709. Side Diablo Salsa ..... \$3.50
Fountain Beverages
801. Coke ..... \$3.25
802. Coke Zero ..... \$3.25
803. Diet Coke ..... $\$ 3.25$
804. Dr. Pepper ..... $\$ 3.25$
805. Diet Dr. Pepper ..... \$3.25
806. Sprite ..... \$3.25
Bottled Water ..... $\$ 3.00$
Hibiscus Tea ..... \$3.75
Jarritos (12.50z.)
831. Grapefruit Jarritos ..... $\$ 3.50$
835. Pineapple Jarritos ..... \$3.50
836. Tamarind Jarritos ..... $\$ 3.50$
837. Fruit Punch Jarritos ..... $\$ 3.50$
838. Strawberry Jarritos ..... \$3.50

Artemis Mushrooms medley
cooked with garlic and epazote with
Jarlsberg Cheese Blend and Morita Pepper Sauce on top.
fresco, cream, and your choice of Jade, Diablo, or India Salsa.

## La Tostada

401. Salmon tostada $\$ 9.50$
Epazote baked salmon mixed with tomatoes, cilantro and onions on top of a crunchy tostada with chipotle mayo and finished with avocado.
