



318-798-2200

<http://shreveport.onthegodelivery.com>

# KI' Mexico

## Appetizer

201. Guacamole Show \$10.77  
*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 thyme cob with a touch of lime, Mexican mayo, cotija cheese and chili powder*

## Tacos ( No Substitutions)

301. Silvestre Taco \$4.13  
*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 \$4.13  
*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 \$4.13  
*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 \$4.36  
*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 \$4.59  
*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 \$5.50  
*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 \$5.73  
*Shrimp marinated in chipotle, on a corn tortilla with chipotle citrus mayo, mixed greens and pickled vegetables.*
308. Pescado borracho Taco \$5.73  
*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 \$5.73  
*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 \$4.81  
*Artemis Mushrooms medley*

## Tortugas

501. Aguacate \$9.86  
*Avocado, queso fresco, tomatoes, fresh onion, sprouts, home made pickled jalepenos and Mexican mayo. \*\* Add Egg fo \$1.84*
502. Bergeron's Andouille \$11.23  
*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 \$11.23  
*Shredded chicken mixed with grilled onion, queso fresco, Mexican mayo, tomatoes, micro greens, Yucatan habanero relish and India salsa,*

## Sides

601. Arroz al epazote \$4.36  
*Rice cooked with corn, scented with epazote. \*\*Add a Mahaffey Farm egg, your choice of salsa and avocado for \$2.99.*
602. Frijoles Prietos \$4.36  
*Black beans scented with avocado leaf, topped with pico and queso fresco.*
603. Rice & Beans Plate \$4.36  
*\*\*Add a Mahaffey Farm egg, your choice of salsa and avocado for \$2.99.*
604. Side Salad \$4.81  
*Mixed greens, tomatoes, toasted pumpkin seeds and queso fresco with a simple citrus honey vinaigrette.*

## Brunch (Sunday's Only)

- B1. Barbacoa de Villa \$13.98  
*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 \$10.76  
*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 \$10.32  
*3 house made crunchy, gooey tortillas, with black beans and topped with chicken tinga, potato and chorizo and nopales, finished with queso fresco, cream, and your choice of Jade, Diablo, or India Salsa.*

## Salsa

### By the Jar

701. Jar Pacifico Salsa \$7.11  
*Roasted tomatillos and jalepenos*
702. Jar Jade Salsa \$7.11  
*Avocado, tomatillo, cilantro and jalepenos*
703. Jar Volcan Salsa \$7.11  
*Chipotle, jalepeno, roasted tomatoes, and a touch of cumin.*
704. Jar Diablo Salsa \$7.11  
*Roasted tomatoes, tomatillos, and chili de arbol*
705. Jar Yucatan Salsa \$7.11  
*Pickled red onions and habaneros*
706. Jar India Salsa \$9.81  
*Pure jalapeno puree*

### Side Salsa

707. Side Jade Salsa \$3.00
708. Side India Salsa \$3.00
709. Side Diablo Salsa \$3.00

## Fountain Beverages

### Jarritos (12.5oz.)

831. Grapefruit Jarritos \$2.98
836. Tamarind Jarritos \$2.98
837. Fruit Punch Jarritos \$2.98

*cooked with garlic and epazote with  
Jarlsberg Cheese Blend and Morita  
Pepper Sauce on top.*

## **La Tostada**

401. Salmon tostada \$8.71

*Epazote baked salmon mixed with  
tomatoes, cilantro and onions on top  
of a crunchy tostada with chipotle  
mayo and finished with avocado.*