

## **Mexico City Street Tacos (2 or 3 per order)**

Served with chopped onion, cilantro, radish and lime

### **Carnitas 9/13.5**

Roasted pork shoulder and pork belly, coriander, cumin, salsa verde, salsa arbol

### **Pescado 11/16.5**

Lightly battered local fish, cabbage, avocado, crema, grapefruit habanero hot sauce

### **Barbacoa 12/18**

Slow cooked chile rubbed charred brisket marinated in Negra Modelo Mexican Lager & Mexican Coke, pickled serrano

### **Pulpo 12/18**

Charred octopus, cabbage, crema, squid ink tortilla

### **Pollo Asado 8/12**

Chile marinated roasted chicken, salsa roja, guacamole, Valentina hot sauce

### **Rajas\*\* 9/13.5**

Roasted poblanos, potato, caramelized onion, kale, crema, almonds, lime

### **Jalisco Style Camarones 11/16.5**

Shrimp, crispy tortilla, potato, jalapeno, crema, avocado, cabbage, salsa verde

<b>Taco Del Dia MP</b>
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Daily Taco Special. Ask your server or bartender
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**Our Mexico City Street Tacos are made using freshly ground corn masa making most of them naturally Gluten Free. Traditionally in Mexican culture, street tacos are enjoyed as a snack before the meal and are shared among friends. A squeeze of lime and a dash or two of hot sauce is the best way to enjoy a street taco, salud !**

## **Ceviche**

### **Ceviche Del Dia\* MP**

Fresh & local fish "cooked" in citrus. Ask server for seasonal prep

\*\*Items contain nuts. \*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.