

Mexico City Street Tacos (2 or 3 per order)

Served with 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. Also available "a la plancha".

Barbacoa 13/19.5

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

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

Taco Del Dia MP

Daily Taco Special. Ask your server or bartender

Our Mexico City Street Tacos are made using freshly ground corn masa making most of them naturally Gluten Free. We recommend adding some sides, salsas, & guacamole for an experience "muy autentico"!!

Throughout our travels we have always been inspired to bring authenticity back to our home on Long Island. We serve our tacos as they are served in Mexico; from the Capital to the Coast!! All of our proteins are steroid, antibiotic & hormone free as well as free range. Our seafood is 100% local and our produce is local & organic whenever possible. This includes a growing partnership with Hamlet Organic Farms & a 63 box Greenhouse which is 100% edible/utilized during growing season. We strive to bring the best of Mexican flavors & culture to you.

BUEN PROVECHO!!

****Items contain nuts. *Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server of any allergies**