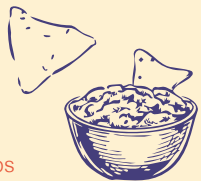


BOTANAS SNACKS

TORTILLA CHIPS

bowl of fried corn tortilla chips



SALSA ROJA

roasted tomatoes, garlic, onions, habanero, lime juice, cilantro, chips

ESQUITES

mexican street food in a bowl, corn, mayonnaise, lime juice, cotija cheese, cholula hot sauce, garlic, onion, paprika

GUACAMOLE

crushed avocados, onions, lime juice, cilantro, chips

NACHO “GIGANTE”

tortilla chips, jalapeños, cheese, beef, sour cream, pico de gallo

BUFFALO WINGS

wings coated with texas spicy sauce, celery sticks, sour cream

CHILI CON CARNE

homemade bowl of spicy beef with rehydrated dried chili, tortilla chips

QUESADILLAS CON QUESO

toasted tortilla stuffed with monterey jack, oaxaca cheese, avocado — add on: chicken +\$6 / tuna +\$6 / beef brisket +\$8 / prawn +\$8

SOPAS Y ENSALADAS SOUP & SALADS

SOPA CAMPESINA

farmer chicken broth with mixed greens of vegetable, corn kernels

MUSHROOM SOPA

wild forest mushroom cooked in vegetable broth, finished with a dose of sour cream, cracked black pepper

SOPA AZTECA

freshly crushed tomatoes, avocado, croutons, queso blanco

—

CALIFORNIAN COLESLAW

sweet summer slaw filled with freshly cut cabbage, carrot, onions, homemade dressing, californian raisins

AMERICAN CAESAR SALAD

romaine lettuce, homemade croutons, shaved eggs and cheese — add on: chicken +\$6 / smoked salmon +\$8

“VITAMINS” FRUIT SALAD

assortment of tropicana fruits, drizzled with honey, mixed nuts

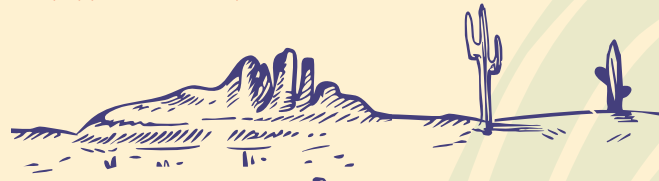
MEXICAN SALAD BOWL

mixed greens, pinto beans, avocado, onions, tomatoes, feta cheese, chipotle dressing

— add on: bacon / chicken / ham / mushroom / tuna +\$6

ENSALADA DE ATUN

chopped iceberg lettuce, pacific tuna chunks, red chilli, onions, bell peppers, olives, capers, avocado oil

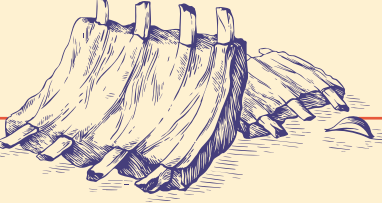




CORTES DEL ASADOR

GRILLED CUT

Served with salsa & guacamole
— Select 2 side dishes



BABY BACK RIBS

josper finished slow cooked tender ribs
— choice of sauce: original sauce / picante “spicy” sauce

\$78

FISHERMAN CATCH

prawns, fish, abalone, clams, squid, blue swimmer crab with lemon wedges, avocados & vine tomatoes

approx. 1.2kg

\$158

POLLO ASADO MEXICANO

charcoal grilled village organic chicken

\$98

BONE-IN RIBEYE STEAK

18oz USDA prime bone-in ribeye from 7th-11th rib carcase

\$168

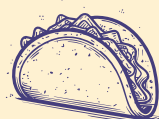


SIDES

Flour Tortilla	5	Grilled Scallions	6	Pinto Beans	9
Mexican Rice	5	Charred Lettuce	7	French Fries	12
Grilled Jalapeños	6	Charred Vegetables	8		

TORTILLA TACOS

3 per serving with pickles



TACOS CHAMPINONES

chargrilled shimeiji oyster mushrooms, avocado, walnuts, refried beans

CHICKEN TIJUANA TACOS

spicy tijuana chicken, red cabbage slaw, pico de gallo, feta cheese

TACOS AL PASTOR

spit roasted pork slices, pineapple, chopped onions, cilantro

CALIFORNIAN SHRIMP TACOS

fried shrimps, lettuce, cherry tomatoes, avocado, habanero mayo with cilantro lime creama

SNAPPER FISH TACOS

fried fish, iceberg lettuce, pineapple, mojo hot sauce, cilantro

TACOS CARNITAS

assorted pork simmered in mexican habanero broth, onions, cilantro

TACOS POLLO DIABLO

spicy roasted chicken, avocado, pineapple, panko crunch, crazy hot sauce

TACOS BIRRIA QUESA (2 PCS)

6” tortilla, toasted tortilla with simmered brisket in mexican broth, melted cheese, dipped in beef consommé

TACOS VEGANO (2 PCS)

6” tortilla, zucchini, bell pepper, chick pea, corn, avocado, charred romaine

TACOS CARNE ASADA

grilled skirt steak, charred scallions, mexican salt spice

CARNE MIXTAS (2 PCS)

6” tortilla, burnt-end meat assortment, cilantro, cherry tomatoes & onions, your choice of table sauces

ARROZ & PASTA

Mexican flavoured rice and pasta

ARROZ VEGANO

arroz rice cooked in saffron vegetable broth with an assortment of earthy vegetables

ARROZ CHICKEN EL PASO

arroz rice cooked in saffron chicken broth, charred roasted chicken, assortment of earthy vegetables

POCZARICA SEAFOOD ARROZ

arroz rice cooked with fish, squid, prawns, mussels, clams, avocado, raisins, garnished with lemon & cilantro

PEPPER STEAK PASTA

SIZZLING
HOT PLATE!

\$88 / —
sizzling cast iron plate of beef minute steak, tender beef shabu and chicken, served with egg & pasta, topped with black pepper sauce

FAJITAS

Served in “sizzling cast iron hot plate” with flour tortilla, salsa, guacamole & crema



BAJA FISH FAJITAS

battered white fish marinated baja-style with lime, smoky spices, garlic, served sizzling on grilled peppers & golden fried onions

CHICKEN FAJITAS

grilled chicken, sautéed bell peppers, onions, grilled jalapeños

ACAPULCO

grilled asparagus, potato, zucchini, mexican cheese

GULF SEA PRAWN

mexican gulf sea prawns, sautéed bell peppers, onions, grilled jalapeños

ANGUS RIBEYE

USDA prime ribeye, bell peppers, onions, charred scallions

WAGYU

180g primary wagyu cut, roasted potatoes, vine tomatoes

PLATO FUERTE MAINS

DOUBLE BACON CHEESE BURGER

L.A. style smashed beef patties, melted cheese, bacon, fries

CALIFORNICA FISH & CHIPS

crispy battered fish, fries, creamy jalapeño tartar, charred lemon

“CHILI CHEESE BURGER”

charred beef patties, melted cheese, pickles, hot spicy chilis, fries

TEXAS FRIED CHICKEN

2 pcs fried chicken with mexican rice, refried beans, alabama white sauce, salad

GUISO DE MARISCOS

spanish-style seafood saffron stew with prawns, octopus, clams, mexican rice

PICANHA “CASTO IRON”

charcoal-grilled rump steak served with roasted potatoes and lime

STEAK CONQUISTADOR

6oz chargrilled steak, avocado & vine tomatoes, salsa & chimichurri

POSTRES DESSERTS

CHURROS

HELADO FRITTO

fried ice cream

BANANA SPLIT



BEBIDAS BEVERAGE

SOFT DRINKS

coke / coke zero / sprite / ginger ale / soda water / tonic water

STILL/SPARKLING WATER

JARRITOS

fruit punch / guava / grapefruit / mango / mexican cola / mandarin / lime / pineapple / strawberry / watermelon

—

CORONA BTL

KIRIN HALF PINT

HEINEKEN PINT

TIGER PINT

GUINNESS PINT

btl

bucket
of 5

\$10 / \$45

\$14

\$16

\$16

\$24

POCZARICA

FORMULA 1

GRAND PRIX

PIT LANE