

Vegetarian Menu

pesos / usd approx

MEDITERRANEAN PASTA \$380 19

Tagliatele, roasted tomato.

Tagliatele y tomates rostizados.

MEXICAN STYLE GRILLED VEGETABLE SANDWICH \$380 19

Red pepper, zucchini & red onion marinated with lemon juice, cumin, olive oil, red and black pepper, grilled, black beans, cheese optional)

Salad: mango, jicama, purple onion, cilantro, lemon juice & honey.

Pimiento rojo, calabacitas, cebolla morada, marinadas con jugo de limón, oregano, comino, aceite de olivo, pimienta roja y negra, asados a la parrilla, frijol negro, con o sin queso).

Ensalada: mango, jícama, cebolla morada, cilantro, jugo de limon y miel.

CAULIFLOWER STEAK - FILETES DE COLIFLOR \$380 19

Mixed beans salad & tomato chutney.

Ensalada de frijoles mixtos & chutney de tomate.

TOMATO GREEN ONIONS PIZZA \$380 19

Tomato & thyme sauce (cheese optional).

Salsa de tomate y tomillo (con o sin queso).

Executive CHEF ALEJANDRO RODRÍGUEZ PONCE

16% Tax is not included in prices - **We accept Visa, MasterCard & Discover**

Exchange rate is variable if paying with dollar bills. Consult our staff.

Mexican Menu

pesos / usd approx

GUACAMOLE

\$170 9

Avocado, tomato, onion, cilantro, serrano pepper | panela chesse
,grilled cambray onion .

Aguacate, tomate, cebolla, cilantro, chile serrano | queso panela
asado y cebolla cambray a la parrilla .

FAJITAS !!

\$400 20

Chicken, beef or shrimp with rice & beans.

Pollo, carne o camaron con arroz y frijol.

TACOS DORADOS

\$400 20

Shredded chicken, chicken broth, rice and beans.

Tinga, consome de pollo, arroz y frijol.

POBLANO CHICKEN ENCHILADAS

\$400 20

Scream, cheese, rice & beans.

Queso, crema, arroz & frijoles.

MEXICAN COMBINATION

\$540 27

Guacamole, chile relleno, chicken enchiladas, carne asada & tacos
dorados.

Guacamole, chile relleno, enchiladas de pollo, sabana norteña,
tacos dorados.

Executive CHEF ALEJANDRO RODRÍGUEZ PONCE

16% Tax is not included in prices - **We accept Visa, MasterCard & Discover**

Exchange rate is variable if paying with dollar bills. Consult our staff.