

STARTERS

- (V) **MEXICAN CORN ON THE COB** \$78
Grilled and coated with Mexican seasonings and cheese

- (V) **TABLE SIDE GUACAMOLE** \$148
Ripe Hass avocados mixed with your choice of toppings

- QUESO FUNDIDO** \$128
Melted cheeses and spices mixed with either chorizo or grilled vegetables

- SLIDERS - 3 PIECES IN A SERVE**
- Beer Battered Fish \$98
- Carnitas Pork \$118
- Beef Short Rib \$138
- IMPOSSIBLE** \$128

NACHOS GRANDE

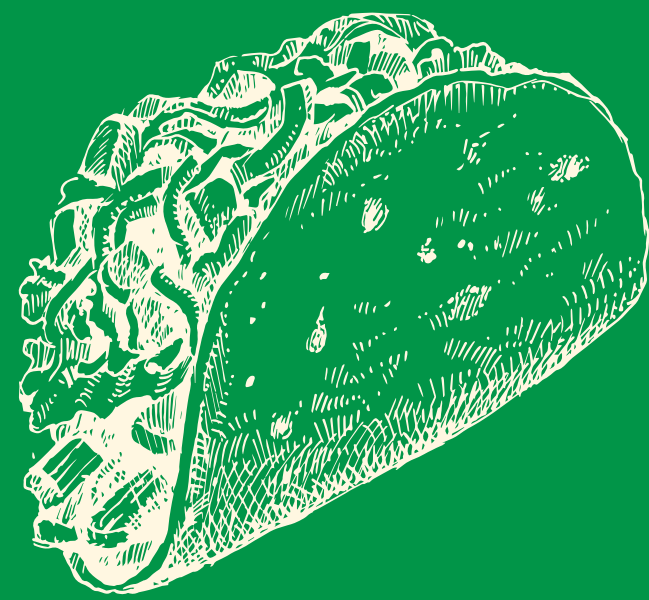
Fresh fried corn tortillas, black beans, pico de gallo, chipotle sauce, sour cream, pickled jalapeños, guacamole, melted cotija and mozzarella cheeses

TOPPED WITH A CHOICE OF:

- Pulled Chicken \$188
- (V) Spinach and Mushroom \$178
- Pork Carnitas \$198
- Grilled Ribeye Steak \$238

(V) Vegetarian
(PES) Pescatarian

MEXICAN STREET FOOD



STREET TACOS \$58

CARNE ASADA

Grilled USDA Beef, Guacamole, Chorizo, Tomatillo Sauce

COCHINITA PIBIL

Pulled Pork, Pickled Onion, Jalapeños, Cotija Cheese

(PES) BAJA

Tempura Fish or Shrimp, Chipotle Slaw, Salsa Macha

PORK CARNITAS

Slow Cooked Pork Shoulder, Chopped Onions, Cilantro

TINGA DE POLLO

Chicken, Chipotle, Chorizo, Sour Cream, Avocado

(V) NOPALES

Grilled Cactus, Mushrooms, Black Beans, Cheese

CEVICHE

(PES) AGUACHILE DE CAMARON \$128

Prawns, Cucumber, Piquin Chili

(PES) ACAPULCO \$148

Octopus, Prawns, Sea Scallop, Clamato, Jalapeño

(PES) CEVICHE DE PESCADO \$128

Seabass, Pico de Gallo, Jalapeño Chili

(V) Vegetarian

(PES) Pescatarian

MEXICAN STREET FOOD

TOSTADAS

- (PES) TUNA TOSTADA \$128
Avocado, Jalapeño, Pickled Onions, Soya Dressing
- (PES) OCTOPUS TOSTADA \$118
Chipotle Chili, Mayonnaise, Red Cabbage
- CHICKEN TOSTADA \$88
Black Beans, Pulled Chicken, Lettuce, Cotija Cheese
- TOSTADA DE "COCHINITA" \$98
Pulled Pork Shoulder and Jalapeño Chili

CHARCOAL GRILLED QUESADILLAS

- (PES) GOBERNADOR \$128
Shrimp, Peppers, Cheese, Chipotle Dressing
- BEEF & POBLANO \$138
USDA Grilled Ribeye, Poblano Peppers, Tomatillo Sauce
- CHICKEN TINGA \$118
Chicken, Chorizo, Tomato, Cheese
- (V) SPINACH \$98
Spinach, Mushrooms, Jalapeño, Cheese



- (V) Vegetarian
(PES) Pescatarian

BIG PLATOS

LARGE PLATES FOR SHARING, 2-3 PEOPLE

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|-----|---|--------------|
| | ENCHILADAS SUIZAS | \$228 |
| | Pulled Chicken, Tomatillo Sauce, Molten Cheese | |
| (V) | ENCHILADAS IMPOSSIBLE | \$248 |
| | Impossible (Meat made from plants),
Tomatillo Sauce, Molten Cheese | |
| | BRAISED SHORT RIBS | \$368 |
| | Chocolate Mole Sauce, Sour Cream, Radish, Corn Tortillas | |
| | CHIPOTLE BABY BACK RIBS | \$278 |
| | Grilled Onions, Coriander Salad, Flour Tortillas | |
| | CAMARONES AL TEQUILA | \$258 |
| | Tiger Prawns sautéed with Tequila, Tomato Coriander
and Wrapped in Bacon | |

LA PARILLA (MEXICAN GRILL)

ALL SERVED WITH TORTILLAS, GUACAMOLE, AND RICE

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| (PES) | PESCADO A LA TALLA | \$338 |
| | Whole Seabass, served in a sauce of ancho chilis,
garlic, onion, mayonnaise, and lime | |
| | POLLO BORRACHO | \$288 |
| | Grade A French Yellow Chicken cooked in Mexican beer | |
| | SIZZLING FAJITAS | |
| | Ribeye \$278 • Shrimp \$248 • Chicken \$218 | |
| | TEQUILA USDA PRIME RIB EYE | \$318 |
| | 10oz ribeye steak marinated in tequila, chimichuri, dill,
coriander and fried jalapeños | |
| | TOMAHAWK | \$1188 |
| | 48oz USDA Tomahawk marinated in Casamigos Tequila | |

(V) Vegetarian

(PES) Pescatarian

SIDES

(V)	MEXICAN RICE	\$68
(V)	SIDE SALAD	\$68
(V)	PICO DE GALLO SALSA AND CHIPS	\$48
(V)	GUACAMOLE AND CHIPS	\$78
(V)	FRIJOLES	\$58
	Refried Black Beans and Chips	
(V)	WARM FLOUR TORTILLAS (5PCS)	\$48

DESSERTS

	CHURROS	\$88
	CORN CAKE	\$98
	ICE CREAM	\$68