



shrimp ceviche

Botanas

appetizers

CEVICHE

our famous ceviche

OCTOPUS • FISH • SHRIMP



EMPANADAS TRIO

CHOCLO chihuahua cheese | corn | poblano pepper

TINGA morita shredded chicken

ASADA grilled steak

QUESO FUNDIDO

almost melted manchego and chihuahua cheese | chorizo | tortillas

QUESO DIP | **CHORIZO DIP**

TAMALES

PORK pork | red sauce

MOLE shredded chicken | hand-crafted mole sauce

GUACAMOLE

hand-made fresh | avocado | pico | lime | salt



GUACAMOLE TRIO

SPICY PINEAPPLE | TRADITIONAL | CHICHARRON MORITA

*the majority of our dishes can be made
gluten free or vegetarian upon request*

health advisory:

*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.*



empanadas trio



elote

Elote y Esquite

street corn

indiana corn | slow-poached in butter | cotija cheese
with epazote, lime, aioli and a sprinkle of tajín spice

ELOTE (On the cob) | **ESQUITE** (Off the cob)

Ensaladas

salads

OUR FAMOUS TACO SALAD

mixed greens | corn | black beans | tomato
cheese | cabbage | sour cream | guacamole

GRILLED CHICKEN ONIONS | PEPPERS • **STEAK** ONIONS | PEPPERS

SHRIMP ONIONS | PEPPERS • **GROUND BEEF** • **TINGA** (SHREDDED CHICKEN)

SIGNATURE SALAD

mixed greens | fresh cut cucumbers | avocado | queso fresco
cherry tomatoes | red onions | sweet jalapeño vinaigrette

GRILLED CHICKEN • **STEAK** • **SALMON**

Sopas

soups

CHICKEN TORTILLA SOUP

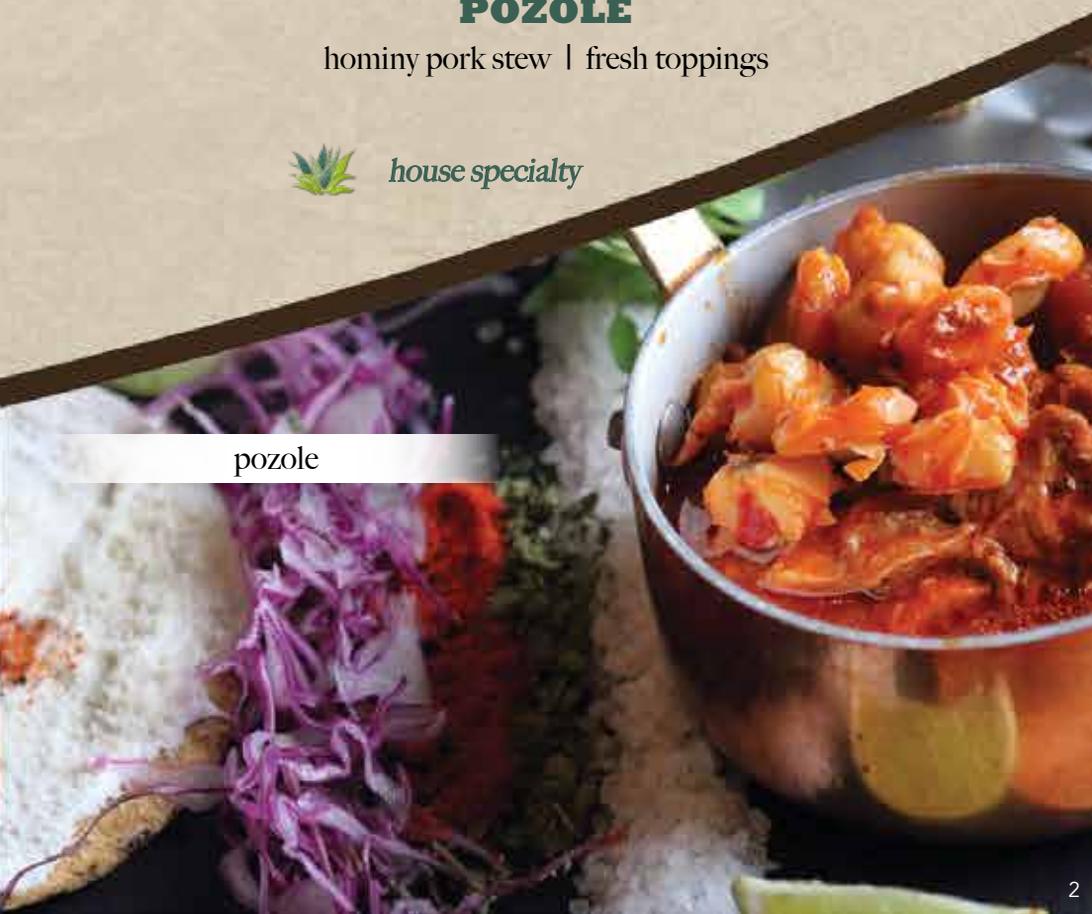
chopped grilled chicken | guajillo morita stock

POZOLE

hominy pork stew | fresh toppings



house specialty



pozole



SIN FALLAR

Street Tacos

three tacos served with hand-made tortillas and

ARRACHERA (OUTER SKIRT STEAK)
cilantro | onion | radish

PASTOR (SLOW-ROASTED MARINATED PORK)
onions | cilantro | pineapple | radish

MOLE (HOUSE-GRILLED CHICKEN | HOUSE-MADE MOLE SAUCE)
red onion | sesame seeds

POLLO A LA PARILLA (HOUSE-GRILLED CHICKEN)
cilantro | onion | queso fresco

TINGA (FAMILY RECIPE MORITA SALSA | SHREDDED CHICKEN)
queso fresco | crema



PORK BELLY
cabbage & jicama slaw | roasted pineapple | morita

COCHINITA PIBIL (SLOW-COOKED ACHIOTE PORK)
pickled red onion | xnic-pec habanero salsa

CHORIZO (MEXICAN SAUSAGE)
cilantro | onion



pork belly street tacos

NEVER MISS

Street Tacos

choice of one side: *ELOTE* OR *BLACK BEANS* OR *RICE*

• ANY THREE TACOS •

mix and match your three favorite fillings
from any of our street tacos

SHRIMP (CHIPOTLE-SAUTÉED)

red cabbage | avocado



FISH (CHIPOTLE-SAUTÉED)

red cabbage | avocado

PULPO (CHAR-GRILLED OCTOPUS)

red onion | crema

GROUND BEEF

lettuce | cheese

BUTTERNUT SQUASH

queso fresco | crema

GRASSHOPPER (VEGETARIAN | HIGH IN PROTEIN)

beans | beer salsa



house specialty



molcajete

Nuestro Orgullo our pride

MOLCAJETE

 bursting hot lava rock filled with:
grilled skirt steak | chicken | shrimp | chorizo | ranchera salsa
cactus | onion | panela | served with rice | beans

CARNE ASADA

 marinated open-fire grilled skirt steak
panela | rice | beans | onion | cactus

PESCADO SARANEADO

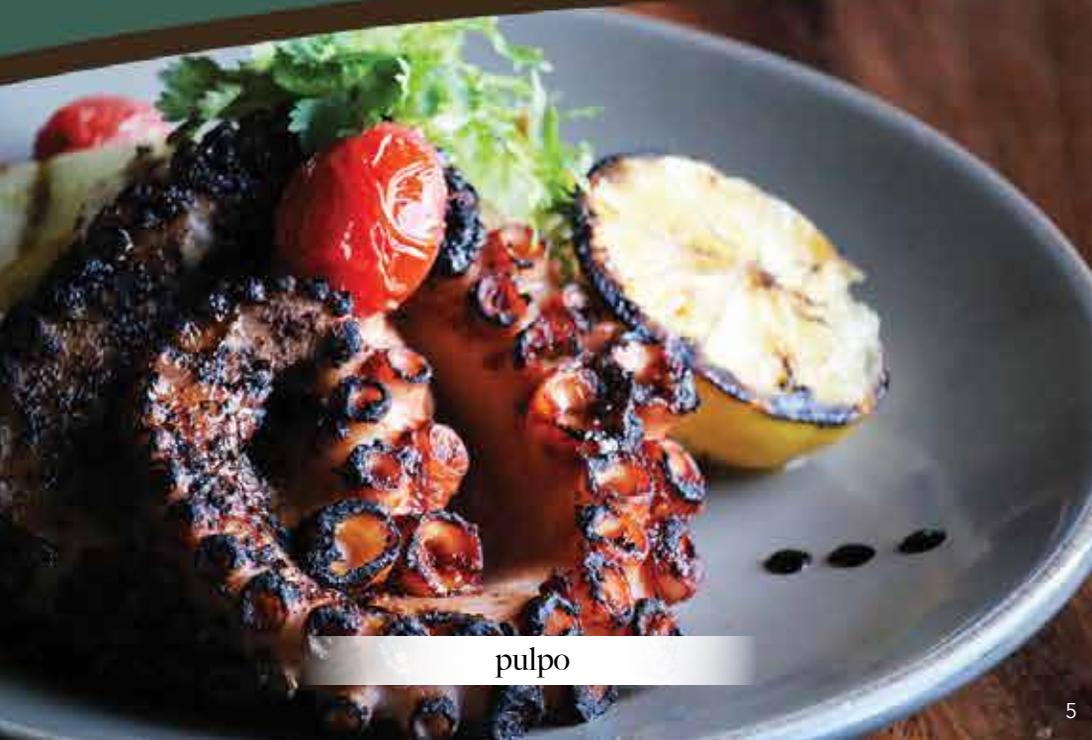
 GLUTEN FREE | ALLOW 15 MINUTES PREPARATION TIME
filet of fish | saffron rice | sweet plantains

SALMON A DOS PIPIANES

 GLUTEN FREE | ALLERGY ALERT: CONTAINS NUTS
salmon | pipián rojo | pipián verde
extra-refried black beans in avocado leaves

PULPO

 char-grilled octopus | house morita glaze
saffron rice | veggies



pulpo



chamorro

CHAMORRO & BONE MARROW AL CARTOCHE



beef shank | bone marrow | black beans

COCHINITA PIBIL



slow-cooked achiote pork | beans | red onion
xnic-pec habanero salsa | tortillas

CHILE RELLENO



cheese-stuffed, batter-dipped fried mild green chile
salsa | red sauce | black beans | rice

PAELLA

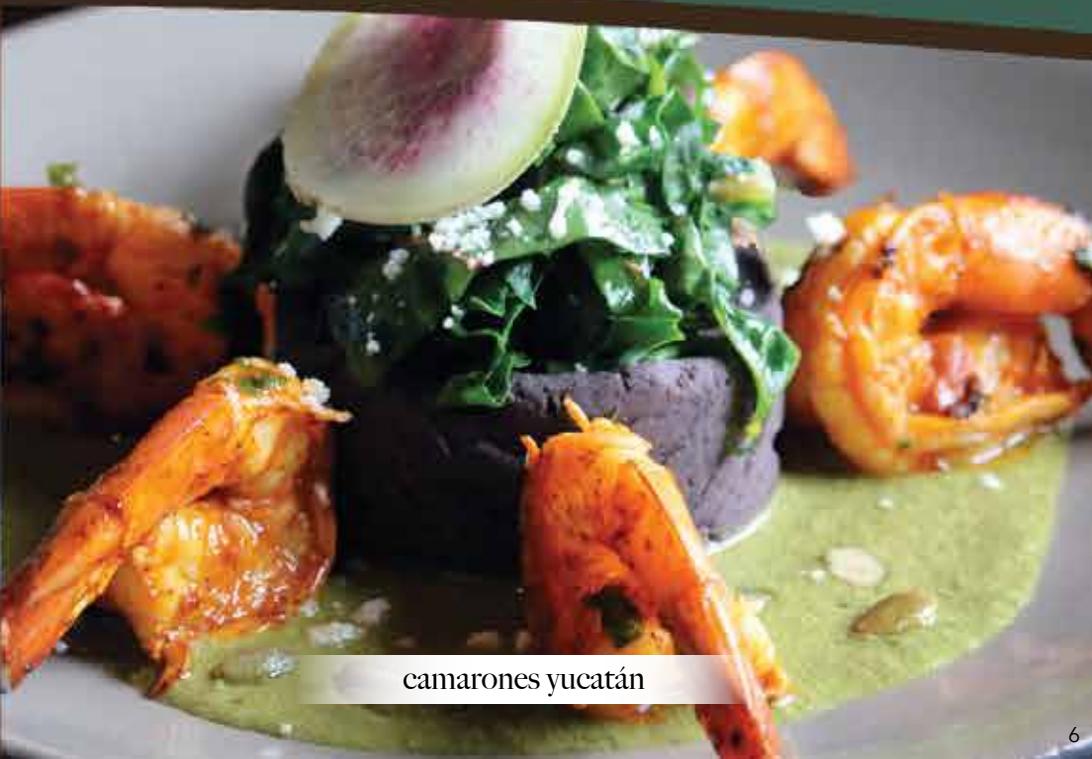


fish | mussels | clams | shrimp | saffron rice

CAMARONES YUCATÁN ALLERGY ALERT: CONTAINS NUTS



shrimp | swiss chard sautéed in butter and garlic
extra-refried black beans | pipián verde



camarones yucatán



chicken fajitas

Favorites



FAJITAS

bell pepper | onion | tomato
choice of protein | rice | beans
lettuce | guacamole | sour cream
pico de gallo | tortillas

SHRIMP | STEAK

CHICKEN | THREE WAY

VEGGIES

add shredded cheese
or chipotle sauce

POLLO MOLE

chicken breast
hand-made mole sauce
rice | plantains

POLLO CHIPOTLE

two chipotle-marinated
chicken breasts
rice | beans | lettuce
sour cream | pico de gallo
guacamole

Enchiladas

ENCHILADAS MEXICANAS

three corn tortillas
BEEF • CHICKEN • CHEESE
with rice | veggies



ENCHILADAS DE MOLE

three corn tortillas
chicken | mole sauce
served with rice
fried onions

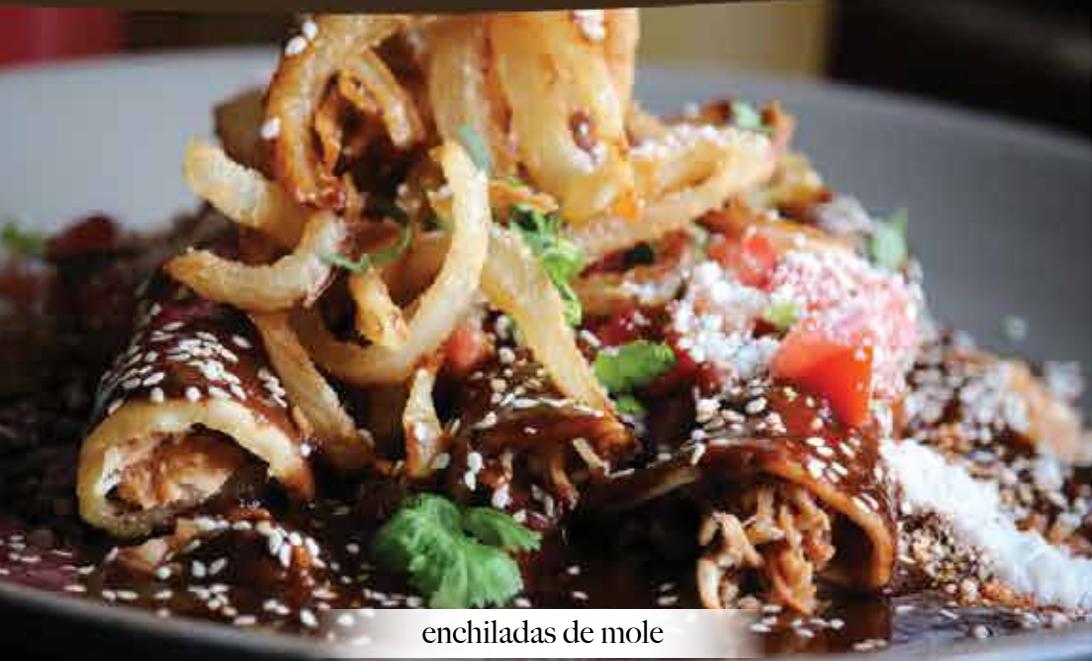
ARROZ CON POLLO

rice | grilled chicken | cheese

Quesadillas

QUESADILLA VERDE

GRILLED SKIRT STEAK OR CHICKEN
SHRIMP OR CHORIZO OR VEGGIE
pico de gallo | jack cheese
rice | lettuce | guacamole
sour cream



enchiladas de mole



burrito mexicano

Burritos

BURRITO FAJITA

[SERVED WET]

SKIRT STEAK OR GRILLED CHICKEN

onion | green peppers | tomato
beans | cheese sauce
ranchero sauce | green sauce
lettuce | sour cream
served with black beans | rice
pico de gallo



BURRITO MEXICANO

[SERVED DRY]

rice | black beans
pico de gallo
PASTOR OR ASADA
OR GRILLED CHICKEN
OR SEASONED GROUND BEEF
OR VEGGIE
served with fries
cheese sauce
tomatillo sauce
add guacamole

Chimichangas

FAJITA CHIMICHANGA

GRILLED SKIRT STEAK
GRILLED CHICKEN
SHRIMP | VEGGIE

bell pepper | onion
tomato | cheese sauce
deep-fried | served with
rice | beans | lettuce
pico de gallo | sour cream
avocado slices

CLASSIC CHIMICHANGA

SHREDDED CHICKEN OR
SEASONED GROUND BEEF
deep-fried | cheese sauce
rice | beans | lettuce
pico de gallo | sour cream
avocado slices

Combos

stuffed with choice of one:

SEASONED GROUND BEEF OR
SHREDDED CHICKEN
OR BEANS OR CHEESE
includes rice | beans

THREE CHOICES

TWO CHOICES

ENCHILADA
TACO
BURRITO
TAMAL
QUESADILLA
TOSTADA

visit our sister locations:



 house specialty

GMI 99
150+ years
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