

STARTERS

GUACAMOLE \$250 ☒

Avocado and pico de gallo served with tlayuda, pork rinds and corn chips

CORN ESQUITES \$120 ☒ ✓

Corn esquites, served with mayonnaise, cheese, and piquin chili pepper

FRENCH FRIES \$180

SHRIMP BROTH \$250

Fresh shrimps, carrot, potato, onion, coriander, avocado and dry arbol pepper

SALADS

TUNA SALAD \$360 ☒

Sealed tuna, mixed lettuce, avocado, grilled panela cheese, cherry tomato with a lemon vinaigrette

CAESAR SALAD \$290 ✓

Romaine lettuce and parmesan cheese, croutons, tomato, cherry tomato

With chicken **\$360**

With shrimp **\$390**

QUINOA SALAD ✓ **\$290**

Black olive, heirloom tomato, avocado, cucumber, corn kernels, red onion and citrus vinaigrette

PASTA SALAD \$290

Pasta with pesto salad, roasted sunflower seeds, cherry tomato, smoked salmon and smoked provolone cheese

FAJITAS

Prepared with cheese, peppers, onion and herbed oil

Served with green sauce, Mexican sauce, pico de gallo and corn tortillas or lettuce wrap leaves

FLANK STEAK \$385 ☒

CHICKEN \$310 ☒

MIXED \$425 ☒

PORTOBELLO, POBLANO CHILI PEPPER, SQUASH AND CARROT ☒ ✓

\$285

LA TAQUERIA

Served with green and Mexican sauce, All of our tacos could be served with lettuce wrap leaves

RIB EYE TACO ☒ **\$320**

Served with spicy onion and Borracha sauce

OCTOPUS TACO ☒ **\$280**

with chipotle

TIKIN XIK FISH TACO ☒ **\$250**

ACHIOTE PULLED PORK MEAT ☒ **\$240**

POBLANO PEPPER ☒ ✓ **\$210**

TACOS DE CECINA **\$280**

Beans, pico de gallo, purslane and white onion mix and avocado cream

BARBACOA AND YACA TACO **\$210**

Cooked with chili marinated, beans, pickled onion and fresh broad beans

GRINGAS

Flour tortilla tacos with melted cheese, served with guacamole and pico de gallo

CHICKEN

\$220

FLANK STEAK

\$260

PASTOR

\$260

VEGETABLES ✓

\$220

TLAYUDAS

Traditional Oaxacan style toasted tortilla with beans, Oaxaca cheese, red onion, coriander, cabbage, lettuce, avocado and sour cream

CHICKEN \$290

FLANK STEAK \$390

VEGETARIAN \$260 ✓

BURGERS AND SANDWICHES

TINTA DEL PULPO \$360

With squid ink homemade bun, angus beef, guacamole, bacon, caramelized onion, cheddar cheese, chipotle mayonnaise, tomato and lettuce, served with French fries or salad

*Option with regular or gluten free burger bun

PORTOBELLO \$290 ✓

Roasted Portobello with chimichurri, tomato, caramelized onion, lettuce, guacamole and vegetables chips or salad

VEGETABLES WRAP \$280 ✓

Grilled asparagus, confit portobello, sautéed spinach, mashed eggplant and jalapeno pepper.

Served with vegetables chips

CEVICHEs AND AGUACHILES

PASSION SHRIMP CEVICHE \$350 ☒

Shrimp with passion fruit juice, onion, tangerine, coriander and cucumber

PERUVIAN CEVICHE \$340 ☒

Fish marinated with traditional leche de tigre, coriander, red onion and red serrano pepper, sweet potato and Canchita (toasted corn)

TINTA DEL PULPO AGUACHILE \$340 ☒

Shrimp and octopus marinated with recado negro, glazed sweet potato, green tomato, red onion, cucumber, red serrano pepper and cherry tomato

MARINATED SHRIMP COCTEL \$340 ☒

Grilled shrimp, cucumber, cambay onion with vinager, crushed fried pasilla pepper and epazote leaves

✓ = VEGETARIAN ☒ = GLUTEN FREE 🌱 = VEGAN

PRICES SHOWN IN MEXICAN PESOS. VAT INCLUDED. SERVICE NOT INCLUDED

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify us if you have any food allergies

ENTRADAS

GUACAMOLE \$250 ☒

Aguacate y pico de gallo
Servido con tlayuda, chicharrón
y totopos de maíz

ESQUITES \$120 ☒ ✓

Granos de elote, servidos
con mayonesa, queso, y chile piquín

PAPAS A LA FRANCESA \$180 ✓

CALDO DE CAMARON \$250
Camarones frescos, zanahoria, papa,
cebolla, cilantro, aguacate
y chile de árbol seco

ENSALADAS

ENSALADA DE ATUN \$360 ☒

Atún sellado, lechugas mixtas, aguacate,
queso panela a la plancha,
tomate cherry y vinagreta de lima

ENSALADA CESAR \$290 ✓

Lechuga iceberg y queso parmesano,
crotones, tomate y tomate cherry

Con Pollo \$360

Con Camarón \$390

ENSALADA DE QUINOA 🌱 ✓ \$290

Aceituna negra, tomate heirloom, aguacate,
pepino, grano de maíz, cebolla morada y
vinagreta de cítricos

ENSALADA DE PASTA \$290

Ensalada de pasta con pesto fresco,
semillas de girasol tostadas, jitomate
cherry, salmón ahumado y queso
provolone ahumado

FAJITAS

Preparados con queso, pimientos,
cebolla y aceite de hierbas
Acompañadas de salsa verde, mexicana
y tortillas de maíz u hojas de lechuga

ARRACHERA \$385 ☒

POLLO \$310 ☒

MIXTA \$425 ☒

**PORTOBELLO, CHILE POBLANO,
CALABAZA Y ZANAHORIA** 🌱 ✓ ☒

\$285

LA TAQUERIA

Con Salsa Mexicana y salsa verde
Todos nuestros tacos se pueden servir en hojas
de lechuga

TACO DE RIB EYE ☒ \$320

Acompañado de cebolla toreada
y salsa borracha

**TACO DE PULPO
CON CHIPOTLE** ☒ \$270

TACO DE PESCADO TIKIN XIK ☒ \$250

TACO DE COCHINITA PIBIL ☒ \$240

TACO DE RAJAS POBLANAS ☒ ✓ \$210

TACOS DE CECINA \$280

Frijoles enteros, salsa mexicana, mix de
verdolagas frescas y cebolla blanca, cremoso
de aguacate

TACO DE BARBACOA Y YACA \$210

Cocida en adobo de chiles, frijoles, cebolla
curtida y habas frescas

GRINGAS

Preparadas con tortillas de harina, queso y
acompañadas con guacamole y pico de gallo

POLLO

\$220

ARRACHERA

\$260

PASTOR

\$260

VERDURAS ✓

\$220

TLAYUDAS

Tlayuda preparada con frijoles,
queso Oaxaca, cebolla morada, lechuga,
cilantro, col blanca, aguacate y crema acida

POLLO \$290
ARRACHERA \$390
VEGETARIANA \$260 ✓

HAMBURGUESAS Y SANDWICHES

**HAMBURGUESA TINTA DEL PULPO
\$360**

Con pan negro de tinta de calamar, carne de
res angus, guacamole, tocino, cebolla
caramelizada queso cheddar, mayonesa de
chipotle, jitomate y lechuga.

Acompañado de papas a la francesa
o ensalada

*Opción con pan regular o libre de gluten

HAMBURGUESA DE PORTOBELLO ✓
\$290

Portobello asado con chimichurri, jitomate,
cebolla caramelizada, guacamole, lechuga
y chips de vegetales o ensalada

WRAP DE VEGETALES \$280 ✓

Espárragos parrillados, portobellos
confitados, espinaca salteada, puré de
berenjena y jalapeño

Acompañado con chips de vegetales

CEVICHE Y AGUACHILES

CEVICHE PASION DE CAMARON \$350 ☒

Camarón con jugo de maracuyá, pepino,
cebolla y cilantro

CEVICHE PERUANO \$340 ☒

Pescado crudo marinado con tradicional
leche de tigre, cilantro, cebolla morada, chile
serrano rojo, camote y canchita de maíz

AGUACHILE TINTA DEL PULPO \$340 ☒

Pulpo y camarón marinado con recado negro,
camote glaseado, tomate verde, cebolla
morada, pepino, chile serrano rojo, y tomate
cherry

COCTEL DE CAMARON ADOBADO \$340 ☒

Camarón parrillado, pepino, cebolla cambray
en vinagre, hojuelas de chile pasilla frito
y hojas de epazote

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