

STARTERS

GUACAMOLE \$285 ✓ ⊗
Avocado and pico de gallo served with tlayuda, pork rinds and corn chips

CORN ESQUITES \$140 ✓ ⊗
Corn esquites, served with mayonnaise, cheese, and piquin chili pepper

FRENCH FRIES \$185 ✓

SALADS

TUNA SALAD \$385 ⊗
Sealed tuna, mixed lettuce, avocado, grilled panela cheese, cherry tomato with a lemon vinaigrette

CAESAR SALAD \$325 ✓
Romaine lettuce and parmesan cheese, croutons, tomato, cherry tomato

With chicken **\$360**

With shrimp **\$390**

QUINOA SALAD ✓
\$320
Black olive, heirloom tomato, avocado, cucumber, corn kernels, red onion and citrus vinaigrette

CEVICHEs AND AGUACHILES

PASSION SHRIMP CEVICHE \$370 ⊗
Shrimp with passion fruit juice, onion, tangerine, coriander and cucumber

PERUVIAN CEVICHE \$360 ⊗
Fish marinated with traditional leche de tigre, coriander, red onion and red serrano pepper, sweet potato and Canchita (toasted corn)

TINTA DEL PULPO AGUACHILE \$360 ⊗
Shrimp and octopus marinated with recado negro, glazed sweet potato, green tomato, red onion, cucumber, red serrano pepper and cherry tomato

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 garlic and guajillo pepper
Served with white cabbage

TIKIN XIK FISH TACO ⊗ **\$250**

YACA TINGA TACO WITH CORN, EPAZOTE AND MUSHROOMS **\$230**

ACHIOTE PULLED PORK MEAT ⊗ **\$240**

POBLANO PEPPER ⊗ ✓ **\$210**

GRINGAS

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

CHICKEN
\$220

FLANK STEAK
\$260

PASTOR
\$260

VEGETABLES ✓
\$220

BURGERS

TINTA DEL PULPO \$390
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

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 ✓

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**

✓ = VEGETARIAN ⊗ = GLUTEN FREE 🌱 = VEGAN

Prices shown in Mexican pesos. VAT included. We suggest an additional 15% service charge.

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 \$285 ✓ ⊗

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

ESQUITES \$140 ⊗ ✓

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

PAPAS A LA FRANCESA \$185 ✓

ENSALADAS

ENSALADA DE ATUN \$385 ⊗

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

ENSALADA CESAR \$325 ✓

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

Con Pollo \$360

Con Camarón \$390

ENSALADA DE QUINOA 🌱 ✓
\$320

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

CEVICHE Y AGUACHILES

CEVICHE PASION DE CAMARON \$370 ⊗

Camarón con jugo de maracuyá, pepino,
cebolla y cilantro

CEVICHE PERUANO \$360 ⊗

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

AGUACHILE TINTA DEL PULPO \$360 ⊗

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

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 AL AJILLO ⊗ \$270
Y CHIPOTLE

Acompañado de col

TACO DE PESCADO TIKIN XIK ⊗ \$250

**TACO DE TINGA DE YACA CON
EPAZOTE, ELOTE Y HONGOS** ⊗ \$230

TACO DE COCHINITA PIBIL ⊗ \$240

TACO DE RAJAS POBLANAS ✓ ⊗ \$210

GRINGAS

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

POLLO
\$220

ARRACHERA
\$260

PASTOR
\$260

VERDURAS ✓
\$220

HAMBURGUESAS Y SANDWICHES

HAMBURGUESA TINTA DEL PULPO
\$390

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

TLAYUDAS

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

POLLO \$290

ARRACHERA \$390

VEGETARIANA \$260 ✓

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

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