



# MENÚ

## BARA BARA \$32

NEW

### SNACKS

#### POPCORN

The traditional ones with salt and home made (40gr)

#### PEANUT MIX

Peanuts, beans and red churritos.

Delicious with your drink (100gr)

#### FIT SNACK

Jicama, carrots and cucumber sticks, with lemon and Tajín (120gr)

#### THE POTATOES

Homemade potatoe chips with the special touch of Mexican Habanero (30gr)

### PORK CRACKLING TACO

Handmade tortilla with pork crackling with onion and coriander. (40gr)

### SOPE

Small and thick tortilla with beans, lettuce, cheese and sour cream. (40gr)

### ADD:

Crushed pork crackling + \$27 (40gr)

Chorizo + \$15 (40gr)

Chicken + \$25 (40gr)

Hanger steak + \$28 (40gr)

Shrimp + \$30 (35gr)

Rajas + \$12 (35gr)

### FLAUTA

Fried taco with mashed potato or beans, green tomato morita sauce, lettuce, sour cream and cheese. (30gr)

### QUESADILLA

Quesadilla (handmade tortilla) with Oaxaca cheese. (30gr)

### ADD A FILLING:

Crushed pork crackling + \$27 (40gr)

Chorizo + \$15 (40gr)

Chicken + \$25 (40gr)

Hanger steak + \$28 (40gr)

Shrimp + \$30 (35gr)

Rajas + \$12 (35gr)

### CHORIZO TACO

Handmade tortilla with chorizo, coriander, and onion. (40gr)

### PORK GORDITA

Corn gordita stuffed with crushed pork crackling with lettuce, cheese, and sour cream. (30gr)

### CHEESE PATTY

Filled with cheese

### POBLANA PATTY

Filled with cheese and poblano rajas

## 2-3 BARA \$45

### HANGER STEAK TACO

Prime hanger steak fajitas, saulted with poblano pepper strips on a handmade tortilla. (40gr)

### ADD CHEESE + \$15 (35gr)

### BREADED STEAK TACO

¡MMMMMMMMHHHHH!

Handmade tortilla with high choice breaded steak and guacamole. (40gr)

### CHICKEN FAJITA TACO

Handmade tortilla with saulted chicken and poblano pepper strips. (40gr)

### ADD CHEESE + \$15 (35gr)

### MARINATED PORK TACO

Homemade tortilla with marinated pork, coriander, onion, and roasted pineapple. (40gr)

### GUACAMAYA

Bolillo (bread) stuffed with pork crackling and hot sauce. (30gr)

### ADD AVOCADO AND PORK SKIN + \$22 (110gr)

### \$52

### CORN

Roasted corn cob with mayonnaise, cheese, habanero chilli powder and lemon.

### ADD TAKIS + \$15

### CRUSHED PORK CRACKLING TORTA

In homemade bread with beans and cheese (150 gr)

### SHRIMP PATTY

Filled with cheese and shrimp with pico de gallo, avocado and a touch of habanero dressing

### \$62

### CRISPY CHEESE

Crispy cheese strips. (90gr)

### NOODLES

Dry noodles with sour cream, cheese, avocado, and epazote, served on a bed of chilaquiles in morita sauce, fried pasilla pepper. (120gr)

### BIRRIA BROTH

Birria broth with a little birria with onion and coriander. (200ml)

### TORTILLA SOUP

Made with crunchy tortilla, cheese, sour cream, avocado, fried pasilla pepper and epazote. (300ml)

### ADD CRUSHED PORK +\$10

### BREADED STEAK TORTA

Torta (bread) with breaded steak, Oaxaca cheese, morita mayonnaise, tomato and lettuce (40gr)

### CRUSHED PORK CRACKLING TORTA

In homemade bread with beans and cheese

### \$75

### NEW

### SOY DE LEON SNACK

Pork crackling, tortilla chips, pickled leather, avocado, pico de gallo and hot sauce.

Yummy snack to share (310 gr)

### CAULIFLOWER

Roasted cauliflower with fried camote, hummus, macha sauce and fried parsley. (200gr)

### MELTED CHEESE

Melted cheese cazuelita, includes tortillas. (120gr)

### ADD:

Shrimp + \$30 (35gr)

Hanger steak + \$28 (40gr)

Chorizo + \$15 (40gr)

Breaded steak + \$35 (40gr)

Rajas + \$12 (35gr)

### OYSTER SHOTS

Oyster, tequila and spicy sauce

## BUENO, CASI TODO BARA

### NEW

### HANGER STEAK TORTA \$92

Prime hanger steak fajitas, cheese crust, guacamole and pico de gallo (80 gr)

### NEW

### MEXICAN SAMPLER \$372

To start sharing, 2 chorizo tacos, 2 sopos, 2 pork gorditas, 3 flautas, 2 cheese patties and guacamole with pico de gallo and tortilla chips.

### NEW

### HABANERO SAMPLER \$265

Jummy tacos, 2 chorizo tacos, 2 pastor tacos, 2 arrachera tacos, 2 prensado tacos

### MARINATED PORK CHAMORRO \$299

Grilled and topped with habanero chilli dressing with pickled onion and beans as a side. (800gr)

### GRILLED HANGER STEAK \$175

Prime grilled hanger steak, with nopal and onions as a side. (200gr)

### MEXICAN HABANERO \$259

Grilled Prime hanger steak, chicken, chorizo and cheese.

Includes nopales and onions. (440gr)

### BIRRIA QUESADILLA \$89

Handmade tortilla with birria, cheese and onion, includes birria broth. (60gr)

### SHRIMP TACOS \$119

Handmade tortilla with tempura shrimp, red cabbage, habanero mayonnaise and pico de gallo sauce. (100gr)

### OAXACA STYLE GUACAMOLE \$129

Avocado with pico de gallo sauce, cheese, and grasshoppers. (200gr)

### EXTRA GRASSHOPPERS +\$50 (20gr)

### ADD PORK CRACKLING +\$20 (20gr)

### RAW STEAK \$129

Raw Choice spicy steak with a dash of tequila, includes toast.

### TUNA TOSTADA \$89

Marinated tuna with ponzu, includes habanero mayonnaise, avocado, balsamic glaze, and crunchy fried sweet potato. (100gr)

### AGUACHILE CULICHI STYLE \$159

Cooked shrimps with lemon, burnt habanero sauce, cucumber, red onion, fried pore and avocado. (100gr)

### PRESSED POTATOES \$95

Cambray potatoes with dressing cheese, goat chesse and fried parsley. (300gr)

### BIRRIA DE RES \$199

Birria in its juice accompanied with onion, cilantro, black beans and handmade tortillas. (200gr)



## DESSERTS

### NUEVO

### EUREKA LEMON CARLOTA \$89

Fresh and yummy with crunchy crumble and a slice of dried eureka lemon. (150gr)

### NUEVO

### STUFFED CONCHA \$89

Home made concha (sweet bread) stuffed with strawberries and vanilla ice cream, topped with chocolate.

### ATE WITH CHEESE \$59

Quince jelly with cheese. (150gr)

### CORN CAKE \$89

Warm corn cake with vanilla icecream and habanero chilli jam (150gr)

### CARAMEL TORTA \$59

Bread with caramel. (80gr)

### NUEVO

### CHOCOLATE CUPCAKE WITH VANILLA ICE CREAM \$69

Delicious! Baked at home and served with vanilla ice cream. (140gr)