

LUNCH Menul \$19.95

SOUP OR Salad









LUNCH

\$19.95

Monday to Friday, 11:00 - 4:00 pm



TORTILLA SOUP

Tomato-guajillo-based soup with crispy tortilla strips, avocado, queso fresco, sour cream, dried pasilla chile, and cilantro.

WATERMELON & MANGO SALAD

Watermelon, mango, and dragon fruit with spring mix, dressed with mango—passion fruit vinaigrette, feta cheese, and toasted pumpkin seeds

GREEN MIX SALAD

Romaine Lettuce, creamy Caesar dressing, Cotija cheese, and tortilla strips.



AL PASTOR

Grilled marinated pork steak with achiote, pineapple, cilantro and onion, served with salsa verde.

BIRRIA

Slow-cooked beef ribs in a flavorful ancho and pasilla pepper broth and a side of salsa guajillo-chipotle.

CARNITAS

Slow-cooked pulled pork confit, onions and cilantro with fresh tomatillo avocado salsa.

CHICKEN PIBIL

Slow-cooked achiote marinated chicken, pickled red onions, guajillo salsa.

AGUAS FRESCAS

\$6.95

·Horchata ·Jamaica

CHURROS DE LA DOÑA (3pcs)

Add vanilla ice cream + \$6.95