















ANTOJITOS (Appetizers)


Tacos \$3.50   
Authentic Mexican Style Tacos. Soft corn tortilla served with your choice of meat topped with onions & cilantro.
Chorizo (mexican sausage) Barbacoa (pulled beef)
Pastor (pork & pineapple) Chicken (\$0.50 extra)
Lengua (beef tongue) (\$0.50 extra)
Veggie Mix Refried Beans

Quesadillas - Corn \$3.50 - Flour \$7.00   
Served with your choice of chicken, chorizo, or refried beans and cheese or just cheese, paired with sour cream


Chiles Rellenos \$3.95  
A fresh jalapeño stuffed with your choice of chicken, chorizo or refried beans; served on a warm corn tortilla with melted mozzarella on top


Botanas - Small \$6.50 - Large \$8.50   
Homemade corn chips served with your choice of mild, medium or hot salsa, refried beans and sour cream

Nachos - Small \$9.50 - Large \$12.95   
Homemade corn chips smothered with beef, refried beans, topped with sour cream, mozzarella, onions, lettuce and tomatoes


Chicharrones 
Small cuts of deep fried pork served with two tortillas and your choice of mild, medium or hot salsa

BURRITOS

Mexican Breakfast \$7.50 Add mozzarella \$1.50 
2 Latin style scrambled eggs mixed with chorizo, wrapped in a warm flour tortilla served with your choice of refried beans or rice on the side

A la Mexicana \$8.95 
2 eggs mixed with sauteed tomatoes, onions, and jalapeños wrapped in a warm flour tortilla, with a side of refried beans and rice

"Meat Lover" Burrito \$12.45
Crispy chicharrones, three Latin style scrambled eggs, melted mozzarella, wrapped in a warm flour tortilla, served with a side of refried beans and rice




Classic Burrito \$11.95 to make it chicken add \$1.00 
Made with rice and refried beans, your choice of beef or veggie mix wrapped in a warm flour tortilla topped off with our savoury red salsa, mozzarella, sour cream and lettuce

Make our tacos your Burrito! \$13.50
Try our succulent taco meats in a tasty burrito! From the classic Burrito feel free to change the meats for Chorizo, Pastor or Barbacoa beef

DESAYUNO (Breakfast)




Huevos Rancheros \$8.50   
Three over easy eggs served on top of tortillas smothered with homemade salsa served with refried beans

Mexican Breakfast - Huevos con Chorizo \$9.00
Three Latin style scrambled eggs mixed with chorizo served with refried beans & tortillas

Huevos a la Mexicana \$9.00   
Latin style scrambled eggs mixed with diced tomatoes, onions and fresh jalapeños served with refried beans & tortillas




Chilaquiles \$8.50   
Homemade corn chips covered with our savoury red salsa, lettuce, parmesan cheese & sour cream Add an over easy egg for \$1.00

Tipico Salvadoreño \$9.95   
Refried beans, two over easy eggs, sliced deep fried plantain and your choice of Salvadorian crema or "queso duro" and corn tortillas




Plantain \$5.50   
Sliced deep fried plantain with Salvadorian crema on the side




Huarache \$7.00   
A handmade corn tortilla topped with refried beans, mozzarella, onions and cilantro Add one egg or Chorizo for \$1.00 each

ALMUERZO-CENA (Lunch-Dinner)




Pupusa \$3.00   
Salvadorian signature dish! A handmade corn tortilla filled with refried beans or cheese or any ONE ingredient of your preference and then cooked to perfection
Add an extra ingredient for \$0.50 each. Ingredients may be:
Refried beans Mozzarella Chicharron (pork) Chorizo
Barbacoa beef Tomatoes Pickled jalapeños, Onions
Zucchini Carrot Spinach
Max 3 ingredients per pupusa. Served with salsa and curtido

Tamal \$4.25
Corn based dough filled with chicken thighs or pork and veggies wrapped in a banana leaf and steamed to perfection

Sope \$3.95   
A handmade corn tortilla topped with refried beans, chicken, lettuce, sour cream and parmesan cheese




Empanada Mexicana \$3.50   
A handmade corn tortilla folded in half and stuffed with your choice of chicken or refried beans, deep fried to perfection and topped with lettuce, sour cream and parmesan cheese

Pastel Salvadoreño \$3.95   
A handmade seasoned corn tortilla folded in half and stuffed with your choice of pork or refried beans, served with curtido and salsa

Taquitos Dorados \$8.95 Add 2 Taquitos for \$3.99   
Four crispy corn tacos stuffed with chicken or beef or veggie mix covered with lettuce, sour cream and parmesan cheese




ESPECIALIDADES (Specialties)

Taco Platter \$12.95   
From our variety of tacos feel free to choose 4 and join them with our homemade mild, medium or hot sauce.
Add \$0.50 for each chicken or lengua taco

Enchiladas \$10.95 Mole Sauce Option \$14.95   
Four corn tortillas with your choice of chicken or veggie mix covered with red salsa, lettuce, sour cream, mozzarella and tomato.


Tortas (Sandwiches)
Egg & Chorizo \$10.95 Chicken or Beef \$12.50
Delicious Mexican sandwich, your choice of meat topped with refried beans, lettuce, tomatoes and sour cream inside a warm white bun. Ask for jalapeños

Pastel Azteca \$10.95   
Four corn tortillas layered with refried beans and chicken, topped with lettuce, sour cream and smothered with homemade salsa

Yuca Frita \$10.95 Add Chicharrones for \$4.00   
Small cuts of deep fried cassava topped with curtido and smothered with homemade salsa

The Vegan \$9.95   
Rice, refried beans and salsa of the day

Chicharrones \$12.50 
Small cuts of deep fried pork paired with refried beans, rice and tortillas

Chiles Rellenos Plate \$12.95  
Two fresh jalapeños stuffed with chicken, refried beans or chorizo, served with melted mozzarella on top and paired with rice, refried beans and salad

Milanesa Plate \$15.95
6 oz of beef or chicken, breaded and fried, paired with rice, refried beans and salad

COMBINACIONES (Combos)

Combo 1 \$8.50
1 Taco, 1 Tamal, 1 can pop
Combo 2 \$11.00   
2 Tacos, 1 Empanada, 1 can pop
Combo 3 \$13.50   
3 Tacos, 1 Tostada, 1 can pop
Combo 4 \$16.00   
4 Tacos, 1 Pupusa, 1 can pop
add \$0.50 extra for each chicken and lengua tacos

Combo 5 \$16.00   
3 Pupusas, 1 Pastel Salvadoreño, 1 can pop
Combo 6 \$15.00   
2 Chiles Rellenos, 2 Corn Quecas, 1 can pop

GUARNICIONES (Side Orders)

Refried Beans \$3.50	Sour Cream \$2.00
Rice \$3.50	Mole Sauce \$5.00
Casamiento \$ 6.00	Pico de Gallo \$3.95
Mozzarella \$2.50	Chipotle Dip \$2.00
Corn Chips \$3.50	Pickled Jalapeño \$2.00
3 Corn Tortillas \$2.00	Homemade Salsa \$1.00
Guacamole \$4.95	Curtido \$2.00
Seasonal	

POSTRES (Desserts)

Pastel tres leches \$5.95
Signature Mexican dessert, moistened cake with fruit of the season.

Mexican Flan \$4.95
Custard dessert made with Fire Roasted Coffee or Flan

BEBIDAS (Drinks)

Jarritos \$3.25
Fruit flavoured pops sweetend with sugar cane. Ask for available options

Mexican Coca-Cola \$3.75
Coke sweetened with sugar cane

Pops \$1.75
Coke, Diet Coke, Ginger Ale & Pepsi

Salvadorian Horchata \$4.95
Made from "Morro", a tropical fruit related to coconut with a unique flavour accompanied by a vanilla & cinnamon kick, is served cold making this drink refreshing tasty and hard to find anywhere else in the area

Homemade Limeade \$4.95
Made this morning with fresh limes, just sweet, delicious & natural

Milk / Chocolate Milk Small \$2.00 / Large \$3.00

Juices \$1.75
Orange, Fruit Punch & Apple

Freshly brewed coffee (Locally Roasted) \$2.50
A selection of coffee from different Latin American countries served fresh every day