



## APPETIZERS

### GUACAMOLE

Prepared with avocado, tomato, onion, coriander, and "serrano" chili pepper.

### LOS FRIJOLES CON VENENO Y CARNE SECA

Refried beans with dried chili sauce and a hint of cumin.

### CAZUELA DE CAMARONES

Sautéed shrimp with chili peppers, garlic, and cilantro.

### CEVICHE DEL PACÍFICO

Your choice of fresh fish or shrimp marinated in citrus juices and served with avocado, red onions, and cilantro.

### SOPA DE TORTILLA

The classic chicken broth seasoned with tomato and pasilla chili pepper, served with avocado, sour cream, "panela" curd cheese, and crispy tortilla strips.

### CALDO TLALPEÑO

Chicken and vegetables soup with hint of "chipotle" chili pepper.

### ARROZ DE LA ABUELA

Mexican-style rice served with fried egg, avocado, fried plantain and grilled chili pepper.

### QUESO FUNDIDO

Served with your choice of corn or flour tortillas.

### WITH MEXICAN SPICY SAUSAGE

## NACHOS

### TRADICIONALES

Tortilla chips with refried beans, grated cheese, pico de gallo, "jalapeño" chili peppers, sour cream, and guacamole.

### NACHOS LA CANTINA

Nachos with beef or chicken, refried beans, sour cream, guacamole, "jalapeño" chili peppers, pico de gallo, and grated cheese.

## TACOS

### TACOS DE LANGOSTA ESTILO ROSARITO

Lobster tacos served on flour tortillas with rice, tomatillo-avocado sauce, and roasted chili pepper mayonnaise.

### TACOS DE PESCADO

Grilled marinated fish, served with corn tortillas, guacamole and "chipotle" chili pepper mayonnaise.

### FLAUTAS

Chicken flautas topped with sour cream, shredded cheese, and lettuce.

### TACOS DORADOS DE BIRRIA

Crispy tacos filled with "birria" beef stew served with spring potatoes and sautéed onions.

### TACOS DE "PORK BELLY" AL PASTOR

Prepared with our special house marinade, served with refried beans, roasted pineapple, lettuce, avocado, purple onion and cilantro.

### TACOS DE PATO ENCEBOLLADO

Soft duck carnitas, accompanied by dry noodle, fresh cheese, black beans, avocado and tatemado habanero mayonnaise.

## QUESADILLAS

Served with your choice of corn or flour tortillas.

### WITH MARINATED PORK

### WITH CHICKEN FAJITAS

### WITH BEEF FAJITAS

## ENCHILADAS

### ENCHILADAS DEL RANCHO

Soft tortillas filled with fresh cheese, topped with tomatillo sauce, sour cream, onion, and cilantro, accompanied with refried beans.

### ENCHILADAS TRICOLOR

Blue tortillas stuffed with delicious duck carnitas, accompanied by three large moles of the region of Oaxaca, the classic mole, green pipián and red pipián.



### **ENCHILADAS SUIZAS**

Soft tortillas filled with chicken and topped with creamy tomatillo sauce and grated cheese.

### **ENCHILADAS DEL JARDÍN**

Soft tortillas filled with spinach and mushrooms, topped with tomato sauce, onion, cilantro, and grated cheese.

### **ENCHILADAS COLORADAS DE POLLO**

Soft tortillas filled with chicken and topped with pomodoro sauce, sour cream, onion, cilantro, and cheese.

## **SIZZLING FAJITAS**

Prepared with onion and bell peppers, served with refried beans, guacamole, and Mexican “pico de gallo”.

**CHICKEN | BEEF | SHRIMP**

## **ESPECIALES DE LA CASA**

### **GORDITAS DE CHICHARRÓN**

Delicious gorditas made with blue dough, prepared with pork rinds pressed in red sauce, refried beans, guacamole, cream, goat cheese, habanero sauce tatemada and radish escabeche.

### **TETELA OAXAQUEÑA**

Blue dough stuffed with refried beans, Tuito cheese and epazote, accompanied with a side salad of nopalitos and “cecina enchilada”.

### **TLAYUDA TRADICIONAL DE OAXACA**

Mexican-style pizza made with a crispy giant tortilla from Oaxaca, with cheese, zucchini, grilled portobello mushrooms, refried beans, and “jalapeño” chili pepper sauce.

### **CHILE RELLENO DE MARISCOS**

“Poblano” chili pepper filled with seafood sautéed with cream, onion, garlic, epazote sprigs, and a hint of “chipotle” chili pepper, served with a mild tomato sauce and Mexican-style rice.

### **LA CAZUELA DE COCHINITA PIBIL**

Traditional marinated pork dish with spicy “habanero” chili pepper sauce, served with handmade tortillas.

### **PESCA DEL DÍA**

Catch of the day fish fillet prepared with your choice of cilantro pesto sauce, chili peppers and garlic butter, or Veracruz-style sauce, served with rice.

### **EL POLLITO CON MOLE**

Chicken with “mole” sauce from Oaxaca, served with Mexican-style rice and sautéed cactus paddle.

### **CHICHARRÓN DE RIB EYE 7 OZ**

The house speciality, served with guacamole and “panela” curd cheese.

### **EL 8 MANOS**

Grilled marinated octopus, served with tomatillo salad, jicama, pickled radishes, and Mexican pesto made with cilantro and garlic.

## **DESSERTS**

Cheese custard with local honey and tropical fruit sorbet.

Corn cake with coconut and vanilla sauce.

Caramel crepès served with vanilla ice cream.

Assorted ice creams and sherbets.