



## EL APERITIVO

### SALSA Y GUACAMOLE

- Chips & Salsa** ..... 5  
tomato, tomatillo, red onion, jalapeño & lime
- Salsa Tasting** ..... 12  
house / verde / pistachio / roasted tomatillo /spicy arbol
- Classic Guacamole**..... 14  
cilantro, lime, onion & jalapeño
- “Bazooka” Limon Guacamole** .. 16  
goat cheese, chile flake, pistachio & roasted tomato
- Tito Santana Guacamole**..... 15  
mango, red bell peppers, jicama, habanero & serrano chiles

### NACHOS Y FUNDITOS

- Nacho Mama** ..... 12  
melted jack cheese, black beans, salsa ranchera, sour cream, pickled red onion & jalapeño
- Macho Nacho** ..... 15  
nacho mama + chorizo
- Queso Fundido con Carne** .... 10  
melted cheese with chorizo rojo & flour tortillas
- Queso Fundido con Hongos** ... 12  
melted cheese with truffled wild mushrooms, huitlacoche, squash blossom escabeche & flour tortillas



## CEVICHE

- Vuelva a la Vida** ..... 18  
scallops, shrimp, octopus, oysters with tomato, lime, red onion, jalapeño & avocado
- Yellowtail & Tomatillo** ..... 13  
apricot, mustard seed & serrano chillies
- Tuna Tostadas**..... 15  
tuna with avocado, serrano & chipotle mayo on crunchy corn tortillas
- Snapper Aguachile** ..... 12  
ginger, toasted morita chile & cucumber

## SOPAS Y ENSALADAS

- Tortilla Soup**..... 6  
chicken, avocado, crunchy tortillas, crema & queso fresco
  - Chopped Salad** ..... 15  
romaine, red watercress, hearts of palm, chayote squash, fresh garbanzo beans, corn, toasted pumpkin seeds & lemon-avocado dressing
  - Kale Salad** ..... 12  
roasted peanuts, cotija cheese & agave lime vinaigrette
  - Tijuana’s Original Caesar**..... 10  
anchovy spiced croutons  
garlic-parmesan dressing
- ADD GRILLED CHICKEN FOR \$5

## QUESADILLAS Y TLAYUDAS

- Chicken Quesadilla** ..... 12  
roast chicken & jack cheese in a corn tortilla with avocado crema & house pickled vegetables
  - Zucchini Blossom & Corn Quesadilla** ..... 12  
zucchini blossom, corn, onions & chihuahua cheese in a poblano tortilla
  - Huitlacoche Quesadilla** ..... 13  
corn truffle, poblano peppers & chihuahua cheese in an epazote tortilla
  - Shrimp Tlayuda** ..... 16  
three cheese blend, tomato, pasilla, pickled jalapeño & avocado crema on an oven-baked flour tortilla
- Senorita Margarita Tlayuda**  
baked flour tortilla,  
five cheese blend, toasted garlic,  
oven-roasted tomatoes & basil



# EL PLATO PRINCIPAL



## TACOS & ENCHILADAS

**Crispy Mahi Mahi Tacos** ..... 17  
red cabbage, avocado & chipotle pepper remoulade

**Lamb "Arabes" Tacos** ..... 19  
pickled vegetables & crispy potatoes

**Carnitas Tacos** ..... 15  
tender pork belly and shoulder & salsa verde

**Tinga Tacos** ..... 14  
chipotle braised chicken, avocado & crema

**Brisket Tacos** ..... 16  
salsa arbol, jicama slaw & roasted poblanos

**Shrimp Tacos** ..... 18  
chipotle & avocado

**Steak Tacos** ..... 18  
grilled skirt steak, cherry tomato, pico de gallo & salsa taquera

**Achiote Grilled Fish Tacos** ..... 16  
pickled fennel & tomatillo-avocado salsa

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**Chicken & Chili Enchiladas** ..... 16  
habanero, queso fresco & crema

**Black Bean Enchiladas** ..... 14  
salsa pipian, chihuahua cheese, crema & pickled red onion

**Oxtail Enchiladas** ..... 18  
salsa quajillo, chihuahua cheese, crema & red onion

## ESPECIALIDADES

### HOLY MOLE!

tasting of moles; negro with lamb; poblano with chicken; pipian rojo with pork

25

### CHILE EN NOGADA

stuffed poblano pepper, ground beef, almonds, dried fruit & walnut sauce

16

### GAMARONES OLÉ FLAMBÉ

shrimp, tequila, fried garlic & lime

26

### PESCADO A LA TALLA

baja-style whole branzino

28

### COWBOY STEAK

bone-in 28 oz dry aged ribeye

55

## TACOS al CARBON

for 2

Traditional build your own tacos with rajas, onions, queso fresco, guacamole, crema, salsa roja and warm flour tortillas.

ACHIOTE  
GRILLED  
CHICKEN

32

GRILLED  
SKIRT  
STEAK

36

COMBINATION  
OF TWO \$38

GRILLED  
SHRIMP

38

COMBINATION  
OF THREE \$55

## ADICIONALES \$5

**Grilled Corn on the Cob**  
grilled corn, lime, chipotle & queso fresco

**Calbasas con Crema**  
zucchini, corn, chayote & poblano pepper

**Green Beans**  
garlic-sherry vinaigrette

**Refried Black Beans**

**Black Beans & White Rice**

**Plantains con Queso**