



MENÚ

botana

ELOTE ^[V] ^[GF] roasted sweet corn • spiced lime butter • cotija	18
CÓCTEL DE CAMARONES ^[GF] shrimps • hess avacado • guajillo salsa	24
HONGOS ^[V] breaded crisp mushrooms • garlic crema	24
CHILES RELLENOS ^[V] queso-stuffed jalapeños • soy-butter • pomegranate	26
CHARRED BROCCOLI & CAULIFLOWER ^[V] ^[GF] tomatillo queso • toasted almonds	24
QUESO FUNDIDO ^[GF] tequila-spiked chorizo • Oaxacan cheese • serrano	28
CHIPS & SALSA DE MESA ^[V] ^[GF] guacamole • salsa roja • salsa verde dip	18
CHIPS & GUCAMOLE ^[V] ^[GF] guacamole dip	18
CHILAQUILES NACHOS ^[V] ^[GF] frijoles refritos • guacamole • chipotle crema • queso WITH CHICKEN OR BEEF — ADD 10	26
CRAB TOSTADITOS ^[GF] jumbo crab lump • spicy tomato bacon jam • crema	30
CHICKEN ENROLLADOS tortilla-rolled shredded chicken • huevo • pico de gallo	28
GRANDE TACO SALAD ^[GF] grilled chicken • romaine • cotija • chiles • guacamole	28

de la casa

CARNE ASADA 250g striploin • salsa roja • house accompaniments • flour tortillas	58
CHICKEN FAJITAS charred onions • queso • house accompaniments	40
CHICKEN ADOBADO ^[GF] citrus • achiote • adobo crema • arroz	30
IBÉRICO PORK COLLAR ^[GF] roasted chiles • crema • arroz • orange salad	38
SNAPPER VERACRUZ ^[GF] tomatoes • arroz • olives • jalapeños	36
LAMB ADOBO lamb shank • root vegetables • mashed cauliflower	40

the sides

ARROZ (SPINACH & LIME RICE)	8
GUACAMOLE	10
SALSA ROJA / SALSA VERDE / SOUR CREAM	8
FRIJOLES REFritos (BLACK REFRIED BEANS)	8

from the comal

WHEAT FOLDED QUESADILLAS—2PCS EACH	
CHORIZO tequila-spiked chorizo • jalapeño • guacamole	26
VERDURAS ASADAS ^[V] chayote squash • zucchini • elote • sweet pepper	26
POLLO Y HONGOS chicken & wild mushroom mix • chipotle • queso	26
QUESO CLÁSICO ^[V] four cheeses: Oaxacan • jack • cheddar • cotija	26
MASA TACOS—2PCS EACH	
BIRRIA ^[GF] slow-cooked beef • guajillo chili • consommé	28
SOFT-SHELL CRAB lemon-garlic crema • pico de gallo • cotija	30
CAMARONES ^[GF] shrimps • pink guava salsa • queso • crema • chiles	28
BAJA-STYLE GRILLED SNAPPER ^[GF] red chimichurri • cabbage • chipotle	28

los fuertes

ENCHILLADAS	
POLLO VERDE ^[GF] salsa verde chicken • salad • crema	26
CARNE ^[GF] open tortilla beef layers • heuvo • salsa roja	28

BURRITOS

MARGARITA’S KITCHEN SINK mixed chicken & beef • frijoles refritos • arroz	30
PESCADO snapper • chipotle • crema	26
CHIMICHANGA beef or chicken • queso • guacamole • salad	26

sweet

LECHE FRITA “FRIED MILK” cinnamon syrup • coconut ice cream	18
KAHLÚAMISU kahlúa ganache • mascarpone • brandy espresso	18
CHURROS Y CHOCOLATE Mexican chocolate dip • coconut ice cream	18
TRES LECHES CITRUS CAKE ^[GF] three types of milk • citrus	18

**EAT FIRST,
THEN DRINK.
REPEAT.**

“SALUD”

FROZEN CLÁSICO

MILAGRO SILVER 100% BLUE WEBER AGAVE

LIME MARGARITA	21 gls / 92 jug
STRAWBERRY MARGARITA	21 gls / 92 jug
MANGO MARGARITA	21 gls / 92 jug
PINK GUAVA MINT MARGARITA	21 gls / 92 jug

PRIMO

PREMIUM QUALITY PURE TEQUILA & MEZCAL

GRAND MARGARITA	24
tequila reposado • Grand Marnier • lime • agave	
PATRÓN MARGARITA	26
Patrón silver • Cointreau • lime • agave	
SPICY MEZCALITA	24
mezcal • Grand Marnier • lime • agave • jalapeño	
TAMARIND MARGARITA	24
mezcal • Grand Marnier • lime • agave • tamarind	

CÓCTELES Y CERVEZAS

COCKTAILS AND BEERS

MANGO DAIQUIRI	21
mango • dark rum • lime • syrup	
PALOMA	21
mezcal • lime • grapefruit juice • soda	
CARAJILLO	21
shaken espresso • Licor 43	
MOJITO	21
mint • lime juice • rum • soda	
SANGRIA ROJA	19 gls / 70 jug
merlot • Cointreau • lime • OJ • syrup	
MICHELADA	21
beer • mezcal • lime • tomato • OJ • spices	
MEXICAN BULLDOG	26
citrus margarita • Corona	
CORONA	12 btl / 60 bkt

SIN ALCOHOL

VIRGIN MARGARITAS

FROZEN LIME	10
FROZEN STRAWBERRY	10
FROZEN MANGO	10

AGUAS FRESCAS

THIRST-QUENCHERS

LIME JUICE	10
MANGO JUICE	10
PINK GUAVA JUICE	10
HONEY LEMON JUICE	10
AGUA DE JAMAICA	10
hibiscus tea	
LEMON TEA	10
JARRITOS COLA	10
JARRITOS GRAPEFRUIT	10
MINERAL WATER	5
sparkling / still 500ml	
COKE ZERO / SODA / TONIC	8

BEBIDAS CALIENTES

CAFÉ	
LONG BLACK	10
ESPRESSO	10
CAPPUCCINO	10
LATTE	10
TÉ	
ENGLISH BREAKFAST	6
EARL GREY	6
PEPPERMINT	6
CHAMOMILE	6

5 bottles per bucket • a jug normally serves 5 glasses
MENU PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND GST

TEQUILA PREMIUM

BLANCO “SILVER” TEQUILA HAS A FRESH, CRISP AGAVE TASTE, USUALLY BOTTLED DIRECTLY FOLLOWING THE LAST DISTILLATION

MARGARITA'S ELEMENTAL MINA DE PLATA	18 / 190
MILAGRO	18 / 190
MILAGRO SELECT BARREL	22 / 220
PATRÓN	24 / 240

REPOSADO “RESTED” TEQUILA IS AGED IN OAK FOR AT LEAST TWO MONTHS

ANTIGUA CRUZ	22 / 220
MARGARITA'S ELEMENTAL SELECT BARREL	22 / 220
MILAGRO	22 / 220
MILAGRO SELECT BARREL	24 / 240
888 TRES OCHOS AGED 11 MONTHS	24 / 240

AÑEJO “AGED” TEQUILA IS AGED IN OAK FOR AT LEAST ONE YEAR

LA COFRADÍA	22 / 220
DON RAMÓN PUNTA DIAMANTE	24 / 240

TEQUILA ULTRA PREMIUM

JOSE CUERVO reserva de la familia extra añejo	40 / 400
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MEZCAL PREMIUM

DON RAMÓN JOVEN MEZCAL 100% salmiana agave, zacatecas, Mexico	24 / 240
MALA IDEA cuishe espadín agave	22 / 220

DESTILADOS

JACK DANIEL'S WHISKEY	25 / 250
GLENFIDDICH 12 YRS SINGLE MALT SCOTCH	25 / 250
BLACK LABEL 12 YRS BLENDED SCOTCH	22 / 220
HENDRICK'S GIN	25 / 250
GREY GOOSE VODKA	25 / 250
CAPTAIN MORGAN DARK RUM	18 / 190

HOUSE WINES

RED TORRES, SANGRE DE TORO RESERVA DO Catalunya, Spain	16 gls / 70 btl
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VILLA POGGIO SALVI, CASPAGNOLO Chianti Colli Senesi DOCG, Italy	16 gls / 70 btl
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WHITE TORRES, VIÑA ESMERALDA DO Catalunya, Spain	16 gls / 70 btl
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WINE BY THE BOTTLE

RED 2021, CHÂTEAU PICHON BARON Pauillac, Bordeaux, France	420
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TORRES, LAS PISADAS DOCa Rioja, Spain	80
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TORRES, PURGATORI DO Costers del Segre, Spain	98
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WHITE & SPARKLING FOURNIER PERE & FILS, F DE FOURNIER SAUVIGNON BLANC IGP Val de Loire, France	80
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ALLÉNO & CHAPOUTIER, COURONNE DE CHABOT BLANC Saint-Joseph, France	90
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BOLLA, PROSECCO ROSÉ Prosecco DOC, Italy	80
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