

EL MENÚ DE CANTINA

Authentic Mexico City Cantina Fare

ESPECIALES DE CANTINA 8.5

TACOS DE TINGA DE POLLO *Chipotle-braised chicken, tomato and onion*

TACOS DE PESCADO FRESCO *Battered Baja-style or simply grilled fresh fish, white cabbage escabeche, jalapeño-tartar sauce*

TACOS DE HONGOS *Grilled portobello mushrooms, black bean, roasted peppers, grilled corn, cabbage*

TACOS DE CARNITAS *Slow-braised pork, cilantro, white onion, grilled pineapple*

QUESADILLA DE POLLO *Adobo-marinated chicken, queso Chihuahua*

QUESADILLA DE CARNE ASADA *Guajillo chile-tequila marinated skirt steak, Menonita cheese*

QUESADILLA DE RAJAS *Mexican peppers, Menonita cheese*

FLAUTAS *Crispy corn tortilla, chicken tinga, salsa pasilla de Oaxaca, salsa verde, queso fresco, crema*

EMPANADAS *Corn masa empanadas, shredded chicken, Mexican chorizo, Menonita cheese, mestiza crema*

GUACAMOLE EN MOLCAJETE 14.5

Since 1984, we have been preparing freshly made guacamole with avocado, jalapeño, tomato, onion and cilantro. Served with warm tortilla chips.

QUESO FUNDIDO 10

Melted Chihuahua cheese over poblano rajas. Served with handmade corn tortillas. Add Chorizo 2

CHIPS & TRIO OF SALSAS 5

Warm tortilla chips served with tomatillo habanero, pasilla de Oaxaca and Norteña salsa.

