

FOOD MENU TROPICAL MEXICAN SOUL

SMALL PLATES

Smoked Pork Belly Aguachile \$15

Smoked Pork Belly, Serrano Chili Emulsion, Tamarind Sauce, Red Onions, Cucumbers and Tortilla Chips.

Roasted Cauliflower Al Pastor \$13

Served With Pumpkin Purée, Cream Cheese & Yogurt Sauce, Cilantro, Crispy Beets.

Guacamole & Chips \$15

Fresh Guacamole, Pickled Onions, Cilantro, Tortilla Chips.

Croquetas De Cochinita Pibil \$16

Pulled Pork, Mashed Potatoes, Guacamole, Chile Ancho Mayo.

Ahi Tuna Tostadas \$13

Tuna, Tamarind, Avocado, Pickled Onions, Sesame Seeds.

Ceviche Tropical \$18

Lime Cured Shrimp, Mango, Tomatoes, Onions, Cilantro, Cucumber, Clamato, Served With Tortilla Chips.

Empanadas \$8.50 (2)

Fried Thin Corn Dough Filled With Potatoes, Shredded Beef, Chicken Or Cheese.

Chips & Salsa \$8

Home Made Tortilla Chips Served With Roasted Salsa Roja.

Flautas \$13

3 Fried Tortillas Filled With Shredded Chicken, Lettuce, Cheese, Guacamole, Crema, Cilantro.

Chilaquiles \$13

Tortilla Chips, Crema, Salsa Verde, Queso Fresco, Cilantro. Add Birria, Chicken Tinga, Or Carnitas \$6

Tinga Tostada \$8

Shredded Chicken Tinga, Lettuce, Refried Beans, Crema, Queso, Salsa.

SHAREABLES

Latin Street Bbq \$70

Smoked Pork Belly, Pastor Grilled Chicken, Smoked Picanha Steak, Arepas With Cotija Cheese, Potato Wedges, Sweet Plantain, Roasted Corn, Guacamole, Homemade Bbq Aioli, House Salad.

Loaded Mexican Fries \$26

Crispy Fries Topped With your choice of guisados, Pickled Jalapeños, Pickled Onions, Cream Cheese & Yogurt Sauce, Guacamole, Cotija Cheese, Cilantro. Choice of Carnitas, Chicken Tinga, Birria.

Birria Pizzadilla 10" \$27

Brisket, Cheese, Crema, Onions, Cilantro. Served with Beef Broth (Consome).

Nachos \$24

Homemade Tortilla Chips, Monterey Jack Cheese, Refried Beans, Pico De Gallo, Jalapeños, Cream. Add Chicken Tinga, Carnitas, Beef Brisket Or Guacamole \$6

TACOS

Beef Picanha \$7

Cotija Cheese, Pickled Onions, Cilantro.

Pork Belly \$6.5

Tamarind Teriyaki, Pickled Onions, Cilantro.

Al Pastor Chicken \$6.5

Tamarind Bbq, Pickled Onions, Cilantro.

Cauliflower \$5

Cotija Cheese, Pickled Onions, Cilantro.  

Carnitas \$4

Confit Pork, Pickled Pico De Gallo.

Tinga \$5

Shredded Chicken, Chipotle Tomato, Onions, Cilantro.

Birria \$5

Beef Brisket, Adobo Onions, Cilantro.

Beans \$4

Black Beans, Queso Fresco, Crema, Cilantro.

OTHERS

Al Pastor Chicken Bowl \$18

Pan-Seared Chicken, Mixed Rice, House Salad, BBQ Tamarind sauce.

Picanha Steak Bowl \$21

Smoked AAA Sirloin Beef, Crispy Potato Wedges, House Salad, Red pepper Aioli.

Mexican Bowl \$18

Mixed Rice, Black Beans, Lettuce, Tomatoes, Onions, Avocado, Queso Fresco Topped With Your Choice Of Chicken Tinga, Smoked Pork Belly, Carnitas Or Birria.

Tropical Burger \$22

House-Made Beef Patty, Cotija Cheese, Smoked Pork Belly, House Sauces, Tomatoes, Lettuce. Served With Crispy Potato Wedges.

Grande Burrito \$19

Flour Tortilla, Mexican Rice, Pico De Gallo, Refrito Beans, Lettuce, Crema, Guacamole and Your Choice Of Chicken Tinga, Carnitas, Or Birria.

Enchiladas \$17

Three Chicken Enchiladas Topped With Tomatillo Sauce, Cilantro, Lettuce, Sour Cream, Queso Fresco

POSTRE

Churros \$9

Drizzled With Tequila Dulce De Leche, Nutella Sauce & Homemade Cheese Ice Cream.

Flan Mexicano \$8

Mexican Style Caramel Flan.