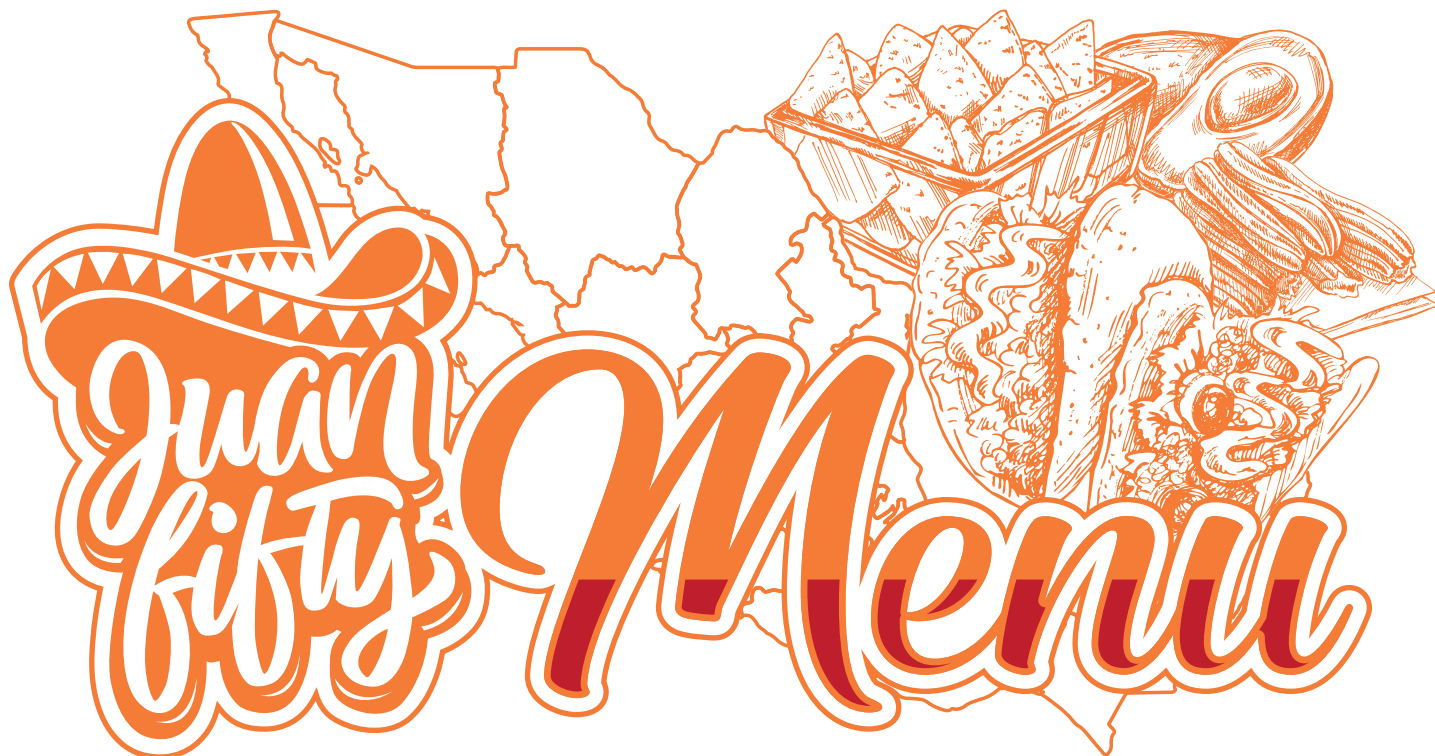




PLATO PEQUENO

Guacamole	Housemade Guacamole, Pico De Gallo, Corn Chips. (GF, V, VG, DF)	\$18
Trio Plate	Housemade Guacamole & Pico De Gallo, Salsa Roja & Salsa Verde Served with Corn Chips. (GF, V, VG, DF)	\$22
Corn Ribs	Fried Corn, Achiote Butter, Manchego Cheese, Mexican Crema, Coriander. (GF, V)	\$16
Elotes Fries	Shoestring Fries, Manchego Cheese, Chipotle Mayo, Tajin Crumb, Coriander, Lime. (Add Guacamole +\$4) (GF, V)	\$16
Popcorn Broccoli	Crispy Besan Battered Broccoli, Cashew Crema, Roja Cremosa, Pickled Cabbage. (GF, V, VG, DF)	\$17
Jalapenos Unpopped	Whipped Cream Cheese, Fried Jalapeno, Manchego Cheese, Crispy Corn Crumbs. (V)	\$19
Chilli Con Queso	Salsa Roja, Cheese, Pico De Gallo, Jalapeno, Corn Chips. (Add Chorizo +\$6) (GF, V)	\$20
Fried Calamari	Fried Squid, Juan Fifty's Secret Seasoning, Lime, Pickles, Morita Mayonnaise. (DF, I)	\$23
Cabo Ceviche Tostada	2x Market Fish, Lime, Cucumber, Pico De Gallo, Avocado, Pickled Onion. (GF, DF, A)	\$22

TACOS

	1 Taco	2 Tacos	3 Tacos
Mushroom Adobo Marinated Adobo Mushrooms, Cashew Crema, Tomatillo Salsa Roja, White Onion, Coriander. (GF, V, VG, DF)	\$10	\$18.5	\$27
Popcorn Broccoli Besan Battered Broccoli, Black Beans, Roja Cremosa, Coleslaw, Mexican Crema, Pickled Cabbage. (GF, V)	\$10	\$18.5	\$27
Baja Fish Battered Reef Fish, Pico De Gallo, Coleslaw, Jalapeno, Morita Mayonnaise, Pickled Cabbage. (DF, I)	\$10	\$18.5	\$27
Pork Carnitas Pork Belly, Avocado & Jalapeno Crema, Cucumber, Pineapple and Habanero Salsa. (GF)	\$10	\$19.5	\$28
Adobo Beef Slow Cooked Beef, Tomatillo Salsa Roja, White Onion, Coriander. (GF, DF)	\$10	\$19.5	\$28
Coconut Prawn Coconut Battered Prawns, Avocado, Mango, Mexican Crema, Lime, Pickled Onion. (I)	\$10	\$19.5	\$28
Chicken Classica Chicken Al Pastor, Morita Mayonnaise, Salsa Matcha, Coleslaw, Pickled Cucumber. (GF, DF)	\$10	\$19.5	\$28
Carne Con Costra Grilled Steak, Melted Cheese, Salsa Falsa, Salsa Negra, Pico De Gallo (GF)	\$10	\$19.5	\$28
Queso Birria 2x Grilled Beef & Cheese Tacos, Dipping Consume, Coriander, Onion. (GF)		\$25	
Diez Taco Platter 10 Housemade Tortilla, Chicken Al Pastor & Adobo Beef, Pico De Gallo, Coleslaw, Spinach, Jalapenos, Salsa Negra, Salsa Verde, Salsa Roja, Pickles, Coriander. (GF)		\$90	

*Please advise your server of any food allergies, dietary requirements or if you are a sensitive celiac when placing your order.

BURRITO-BOWLS

We've Reinvented our Burrito Bowls!

All Bowls Start at \$29

Step 1. Choose Your Bowl. | Step 2. Choose Your Protein!

Reccomendations are below each bowl!

Border Bowl

Best with Pulled Beef or Steak

Shredded Lettuce, Mexican Tomato Rice, Frijoles Refritos, Shredded Cheese, Spinach, Crema, Pickled Onion, Pico De Gallo.

Costa Bowl

Best with Prawns or Chicken

Cabbage Slaw, Mexican Tomato Rice, Cucumber Pineapple & Habanero Salsa, Spinach, Pickled Cucumber, Avacado & Jalapeno Crema.

Patron Bowl

Best with Steak or Pork Belly

Shredded Lettuce, Mexican Tomato Rice, Chimmi Churri, Roasted Corn Salsa, Pico De Gallo, Spinach, Pickled Cabbage, Morita Mayo.

Verde Bowl

Best with Chicken or Broccoli

Cabbage Slaw, Mexican Tomato Rice, Salsa Verde, Frijoles Refritos, Spinach, Pickled Cabbage, Pepita Crunch.

Proteins

Pulled Birria Beef | **Grilled Chicken** | **Prawn ⁽¹⁾** | **Popcorn Broccoli**
Pork Belly (+\$3) | **Steak (+\$3)**

NACHOS

Vegetarian

Pulled Jackfruit, Black Beans, Pumpkin, Corn, Broccoli, Coleslaw, Roja Cremosa, Cheese, Mexican Crema, Guacamole, Pico De Gallo, Fried Kale, Corn Chips. (GF, VGO)

\$28

Birria Beef

Pulled Birria Beef, Tomato Chutney, Pickled Jalapenos, Cheese, Mexican Crema, Guacamole, Pico De Gallo, Corn Chips. (GF)

\$29

Mexican Chorizo

Mexican Chorizo, Salsa Verde, Cheese, Mexican Crema, Guacamole, Pickled Onion, Pico De Gallo, Corn Chips.(GF)

\$29

Playa Pollo

Shredded Chicken, Roasted Corn Salsa, Cheese, Jalapeno & Avacado Crema, Mexican Crema, Shredded Iceburg Lettuce, Pickled Onion, Corn Chips.(GF)

\$29

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DULCES

Churros

3x Cinnamon Sugar Coated Churros, Salted Caramel Sauce, Vanilla Ice Cream.

\$13

SPECIALS

Margarita
MONDAY

All Day Monday
Frozen Margaritas - \$14
Nachos - \$22

Happy
HOUR

Daily from 3pm - 5pm
Balter Cerveza & Basic Spirits - \$8
All Small Glasses of Wine - \$8
Frozen Margaritas - \$14
Tap Beer Sch - \$7 Middy Sch - \$6

Thursday
\$20 BOWLS

All Day Thursday
All Burrito Bowls
Start From \$20

Lunch
SPECIAL

Monday - Friday
Available 12pm - 3pm only
3 Tacos and a Drink - \$26
Select Wines, Beer, Softdrink.