



PLATO PEQUENO

Guacamole <i>Housemade Guacamole, Pico De Gallo, Corn Chips. (GF, V, VG, DF)</i>	\$17
Trio Plate <i>Housemade Guacamole & Pico De Gallo, Salsa Roja & Salsa Verde Served with Corn Chips. (GF, V, VG, DF)</i>	\$22
Corn Ribs <i>Fried Corn, Achiote Butter, Manchego Cheese, Mexican Crema, Coriander. (GF, V)</i>	\$15
Elotes Fries <i>Shoestring Fries, Manchego Cheese, Chipotle Mayo, Tajin Crumb, Coriander, Lime. (Add Guacamole +\$4) (GF, V)</i>	\$15
Popcorn Broccoli <i>Crispy Besan Battered Broccoli, Cashew Crema, Roja Cremosa, Pickled Cabbage. (GF, V, VG, DF)</i>	\$16
Jalapenos Unpopped <i>Whipped Cream Cheese, Fried Jalapeno, Manchego Cheese, Crispy Corn Crumbs. (V)</i>	\$18
Chilli Con Queso <i>Salsa Roja, Queso Fundito, Pico De Gallo, Jalapeno, Corn Chips. (Add Chorizo +\$6) (GF, V)</i>	\$19
Fried Calamari <i>Fried Squid, Juan Fifty's Secret Seasoning, Lime, Pickles, Morita Mayonnaise. (DF)</i>	\$22
Cabo Ceviche Tostada x3 <i>Market Fish, Lime Cucumber, Pico De Gallo, Avocado, Pickled Onion. (GF, DF)</i>	\$27

TACOS

	1 Taco	2 Tacos	3 Tacos
Mushroom Adobo <i>Marinated Adobo Mushrooms, Cashew Crema, Tomatillo Salsa Roja, White Onion, Coriander. (GF, V, VG, DF)</i>	\$9.5	\$18	\$26.5
Popcorn Broccoli <i>Besan Battered Broccoli, Black Beans, Roja Cremosa, Coleslaw, Mexican Crema, Pickled Cabbage. (GF, V, VGO)</i>	\$9.5	\$18	\$26.5
Baja Fish <i>Battered Reef Fish, Pico De Gallo, Coleslaw, Jalapeno, Morita Mayonnaise, Pickled Cabbage. (DF)</i>	\$9.5	\$18	\$26.5
Pork Carnitas <i>Pork Belly, Avocado & Jalapeno Crema, Cucumber, Pineapple and Habanero Salsa. (GF)</i>	\$9.5	\$19	\$27.5
Adobo Beef <i>Slow Cooked Beef, Tomatillo Salsa Roja, White Onion, Coriander. (GF, DF)</i>	\$9.5	\$19	\$27.5
Coconut Prawn <i>Coconut Battered Prawns, Avocado, Mango, Mexican Crema, Lime, Pickled Onion.</i>	\$9.5	\$19	\$27.5
Chicken Classica <i>Chicken Al Pastor, Morita Mayonnaise, Salsa Matcha, Coleslaw, Pickled Cucumber. (GF, DF)</i>	\$9.5	\$19	\$27.5
Carne Con Costra <i>Grilled Steak, Melted Cheese, Salsa Falsa, Salsa Negra, Pico De Gallo. (GF)</i>	\$9.5	\$19	\$27.5
Queso Birria x 2 <i>Grilled Beef & Cheese Tacos, Dipping Consume, Coriander, Onion. (GF)</i>		\$24	
Diez Taco Platter <i>10 Housemade Tortilla, Chicken Al Pastor & Adobo Beef, Pico De Gallo, Coleslaw, Baby Spinach, Jalapenos, Salsa Negra, Salsa Verde, Salsa Roja, Pickles, Coriander. (GF)</i>		\$85	

**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!
Our recommendations are below for each bowl!

Border Bowl

Best with Birria Beef or Steak

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

Costa Bowl

Best with Prawns or Chicken

Cabbage Slaw, Mexican Tomato Rice, Pineapple & Cucumber Salsa, Spinach, 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, Morita Mayonnaise.

Verde Bowl

Best with Chicken or Broccoli

Cabbage Slaw, Mexican Tomato Rice, Salsa Verde, Black Beans, Spinach, Pepita Crunch.

Proteins

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

NACHOS

Vegetarian

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

\$27

Birria Beef

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

\$28

Mexican Chorizo

Mexican Chorizo, Salsa Verde, Queso Fundito, Mexican Crema, Guacamole, Pickled Onion, Corn Chips. (GF)

\$28

Playa Pollo

Shredded Chicken, Queso Fundito, Corn Salsa, Avacado & Jalapeno Crema, Mexican Crema, Pickled Onion, Corn Chips. (GF)

\$28

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

DULCES

Churros

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

\$12

SPECIALS

Margarita
MONDAY

All Day Monday
Frozen Margaritas - \$12
Nachos - \$20

Happy
HOUR

Daily from 3pm - 5pm
Balser Cerveza & Basic Spirits - \$8
All Small Glasses of Wine - \$8
Frozen Margaritas - \$12
Tap Beer Sch - \$7 Middy Sch - \$6

Thursday
\$20 BOWLS

All Day Thursday
All Burrito Bowls \$20

Lunch **SPECIAL**

Monday - Friday
Available 12pm - 3pm only
3 Tacos and a Drink - \$25
Select Wines, Beer, Softdrink.