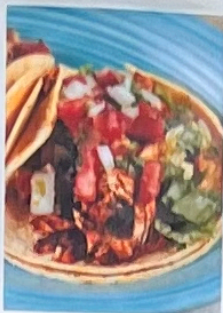




## STEAK TACO- \$8.00

GRILLED STEAK WITH FRESH GUACAMOLE, FRESH DICED CILANTRO & ONIONS, WITH FRESH MADE SALSA, HOT OR MILD ON THE SIDE



## CHICKEN TACO- \$8.00

CHICKEN WITH FRESH GUACAMOLE, PICO DE GALLO SALSA, WITH FRESH MADE SALSA, HOT OR MILD ON THE SIDE



## GRILLED SHRIMP TACO- \$8.00

GRILLED SHRIMP WITH FRESH DICED RED CABBAGE, FRESH GUACAMOLE, & PICO DE GALLO SALSA, WITH FRESH MADE SALSA, HOT OR MILD ON THE SIDE



## AL PASTOR TACO- \$8.00

GRILLED MARINADE PORK & CARAMELIZED ONION, WITH FRESH GUACAMOLE, FRESH DICED CILANTRO & ONIONS, WITH DICED GRILLED PINEAPPLE, & WITH FRESH MADE SALSA, HOT OR MILD ON THE SIDE



## FRESH MEXICAN \$16.00 CEVICHE

SHRIMP COOKED IN LIME JUICE WITH DICED TOMATO, CUCUMBER, ONION AND CILANTRO AND SERVED WITH TORTILLA CHIPS.



## FRESH COLOMBIAN CEVICHE \$16.00

COOKED SHRIMP SERVED WITH A TASTY PINK SAUCE (KETCHUP, MAYONNAISE, LIME JUICE AND GARLIC WATER) DICED ONION AND SERVED WITH SALTINE CRACKERS



## 100% COLOMBIAN EMPANADAS

### • SHREDDED CHICKEN EMPANADAS - \$7.00

WHITE CORN FLOUR PASTRY (WITH YUCA/ CASSAVA WHEN AVAILABLE), WITH QUITO (SAUTEED ONION TOMATO, RED PEPPERS & GARLIC) & RICE

### • SHREDDED BEEF EMPANADAS - \$7.00

WHITE CORN FLOUR PASTRY (WITH YUCA/ CASSAVA WHEN AVAILABLE), WITH QUITO (SAUTEED ONION TOMATO, RED PEPPERS & GARLIC) & RICE



## ELOTES "STREET CORN"

CORN COVERED WITH MAYONNAISE AND TOPPED WITH POWDERED COTIJA CHEESE (YOU CAN ALSO ADD CHILI POWDER ON TOP)



## ARROZ CON LECHE - \$4.00

A HOME STYLE MEXICAN VERSION OF RICE PUDDING WITH CINNAMON POWDER