



Authentic Mexican food originated with the Mayan Indians then subsequently was influenced greatly by the Aztecs. Traditional Mayan ingredients were corn, beans, wild game, fish and tropical fruit; the Aztecs added cacao (chocolate), vanilla, honey, salt, avocado, domesticated turkey and duck and varieties of chili peppers (like jalapeno, serrano, chipotle and poblano). The staple of the Mexican diet was corn tortillas with bean paste. The conquest of Mexico by Spain in 1521 had a large impact on Mexican cuisine. The Spanish conquistadors incorporated indigenous ingredients into their own recipes and the Aztecs adopted pork, beef, chicken, grapes, olives, wheat and a variety of spices (cumin, pepper, sugar, almonds, anise, garlic, sesame, cilantro, cinnamon, cloves) into theirs.

Mexican cuisine is not just tacos. For example, the simple *Quesadilla* (tortillas warmed on a grill and filled with cheese) is one of the mainstays of Mexico's street-side stands and is considered quintessentially Mexican but consider Mexico's most fervently honored dish, *mole poblano*. This dish is a unique combination of unsweetened chocolate and poblano chili traditionally served over roasted turkey. Almost all dishes are served with the ubiquitous and versatile *salsa*, usually made with tomatoes, onions, cilantro, garlic and lime, but over the years has evolved to hundreds of different variations. Mexican cuisine overall is natural, flavorful, colorful, always based on seasonal produce.

As you raise your Margarita glass and savor familiar or new dishes here is what you say:

SALUD, AMOR Y DINERO, Y TIEMPO PARA GASTARLO!!!*

*Health, love and money and the time to spend it!!!

ANTOJITOS

NACHOS CHIPS	360
Corn chips, with refried beans, jalapenos, cheese and Pico de Gallo salsa.	
GUACAMOLE CON TOTOPOS DE NACHO	360
Avocado salsa, served with taco chips	
CHILE CON QUESO CON TOTOPOS DE HARINA	320
Ranchero cheese salsa, served with flour tortilla chips	
FLORONDIGAS DE ESPINACA CON MAZA DE HARINA	320
Cheese stuffed spinach dumplings dusted in masa harina and fried. Served with sour cream and tomato salsa	
CETAS CON CHIPOTLE	340
Chef's special, chipotle chili button mushroom and fried Served with salsa verde	
VERDURAS COLORADAS	320
Mixed vegetable skewers, in a spicy red chili salsa	
QUESADILLA DE MORRON	280
Soft flour tortilla, stuffed with bell pepper, jalapeño, onion and cheddar cheese Served with salsa cruda	
PLATO MIXTO DE VEGETALES	420
Snack sampler of cetas con chipotle, quesadilla de morron and florondigas.	
BOCOLES DE RES	360
Pan fried masa harina cakes stuffed with refried beans and chili beef. Served with salsa verde	
CAMARONES AL MOJO DE AJO	650
Jumbo prawns marinated with garlic and Mexican spices Served with salsa cruda	
POLLO CON CHIPOTLE	390
Crumb fried chipotle chili marinated chicken fingers, served with red chili salsa	
ALBONDIGAS CON SALSA DE TOMATE	360
Beef mince balls, cooked in dry chili and beer salsa	
QUESADILLA DE POLLO	340

Soft flour tortilla stuffed with sweet pepper, jalapeño, onion cheddar cheese, refried beans and chicken

PLATO MIXTO DE CARNES 720
Snack sampler of pollo con chipotle, Quesadilla de pollo and camarones al mojo de ajo

ENSALADAS

ENSALADA DE LA JEFA 320
Mixed lettuce, cucumber, carrots, sundried tomatoes, mixed nuts and potatochips in strawberry jalapeño dressing

GARRUCHOS DE AGUACATE
Soft flour tortilla cone of mixed lettuce with cucumber, tomatoes, green pepper, onion, jalapenos, avocado and salsa cruda with your choice of filling
Pollo picante (Spicy chicken) 420
Cetas con chipotle (chipotle mushroom) 320

ENSALADA CESAR
Romaine lettuce with garlic parmesan dressing, croutons and crushed black pepper
Con Queso cottage (with cottage cheese) 320
con pollo en chipotle (with chipotle chicken) 420

ENSALADA DE CAMARON CON TOMATE 440
Shrimp and tomato salad, with citric cilantro vinaigrette

SOPAS

SOPA MEXICANA DE TORTILLA 220
Mexican tortilla soup, with red beans and vegetables.

CREMA DE ELOTE 220
Creamy corn soup, with tomato, onion, zucchini and home made croutons

CALDO TLALPEÑO 220
Mixed vegetable soup with a hint of chipotle.
Served with tortilla chips, avocado and cheese on the side.

POZOLE 240
A traditional hearty chicken and chick pea soup

SOPA DE MARISCOS 320
Tomato based oregano and bell pepper broth with seafood

SOPA DE POLLO ROSTIZADO 240
Roasted chicken soup, with home made croutons and a hint of spices

DE LA TORTILLERIA

TACO

Soft corn tortilla, with cheese, onions, peppers and your choice of filling.
Served with sour cream and salsa on the side.

DE CALABAZA ROJO 480
Zucchini and broccoli in red salsa

DE PAJARO CHARRO 520
Strips of chicken in ranchero sauce

DE VACA BORRACHA 540
Beef and mushroom in beer and nuts salsa

DE CAMARON Y PEPINO 590
Jalapeño marinated shrimp and cucumber in salsa verde

*Hard taco shells available on request

ENCHILADA

Soft corn tortilla dipped in enchilada sauce, stuffed with peppers, onions. Your choice of filling and cheese baked
Served with red beans rice and house salad.

DE BROCOLI CON CALABAZA 480
Stuffed with zucchini, broccoli and refried beans

DE AVE CON FRIJOLES 520
Stuffed with chicken

BURRITO

Soft flour tortilla rolled with jalapeños, mix bell peppers, cilantro, cheddar cheese, refried beans and choice of filling.
Served with sour cream, tomato salsa and red bean rice.

DE CALABAZA CON ESPARRAGOS 480
Zucchini and asparagus in red salsa

DE RES CON NUECES 540
Beef in beer and nuts salsa

DE POLLO CON PICO DE GALLO 520
Chicken in salsa cruda

CHIMICHANGA

Rolled and fried flour tortilla, stuffed with your choice of filling,
Served with sour cream, chipotle chili salsa and red bean rice.

DE FRIJOLES CON QUESO 480
Refried beans, peppers, onions, cheddar cheese, chipotle tossed vegetables

DE CAMARON CON LIMON 590
Jalapeño lemon shrimp, mix bell peppers and onion.

FAJITAS

Served on hot sizzler plate of your choice with refried beans and flour tortilla.

DE QUESO COTTAGE COLORADO 520
Sautéed cottage cheese, with mix bell peppers and onion in red chilli salsa

DE CHAMPIÑONES CON CALABAZA 540
Zucchini, tomato, onion, mixed bell pepper and mushroom in chipotle sauce

DE RES BORRACHA
Sautéed strips of beef, with green peppers and onion in beer and nuts salsa

DE POLLO CAMPIRANO 550
Sautéed chicken with mix bell peppers and onion in ranchero sauce.

DE CAMARON ROJO 620
Sautéed shrimp, with bell pepper and onion in a red sauce.

DE LA PARRILLA/ FROM THE GRILL

TOFU COLORADO 480
Tofu with red chili salsa served with garbanzo beans and Mexican rice

TAMAL DE VEGETALES 480
Corn husk stuffed with masa harina and chopped vegetables
Served with refried beans, ranchero sauce and sautéed vegetables

VERDURAS EMPAPELADAS 480
Mixed grill of cheese stuffed zucchini and green pepper, with onion, broccoli.
Served with refried beans, salsa verde and soft flour tortilla

PESCADO AL CILANTRO 550
Fish fillet, served with sliced potatoes, lemon jalapeno mushroom and cilantro sauce.

MARISCOS EMPAPELADOS 680
Mix seafood grill of fish, prawns and squids.

Served with vegetable medley, mango jalapeno sauce and soft flour tortilla.

POLLO AL CACAHUATE 550
Chicken, with chipotle and peanut sauce, served with tequila mushroom and flour tortilla

POLLO EN NOGADA 580
Rice and beans stuffed chicken breast topped with nogada sauce.
Served with cumin mash potatoes and sautéed vegetables.

CHULETAS DE CORDERO A LA PARRILLA 880
New Zealand lamb chops, served with sweet potato fries, cumin peppers and garbanzos.

MEDALLONES DE RES ALMENDRADOS 580
Almond stuffed beef tournedos served with chipotle mushrooms onions, cumin mash potatoes and spicy almond sauce

ESPECIALIDADES

SPAGHETTI AL CHIPOTLE 480
Spaghetti pasta, tossed with onions, peppers and creamy chipotle sauce.

TLACOLLO DE VEGETALES 480
Pan fried masa harina sandwich of mixed vegetables and refried beans, topped with cheese and avocado served with salsa cruda.

LASAÑA MEXICANA 480
Grilled zucchini lasagna, served with arroz mexicana and house salad.

CAMARON A LA DIABLA 720
Prawns with mixed bell peppers and onion topped with a sweet and sour chipotle diable sauce served with Mexican rice

PESCADO VERACRUZANO 580
Grilled fish filet served with zucchini, broccoli and Veracruz sauce

POLLO EN MOLE 580
Chicken breast cooked in our special almond chocolate sauce, served with arroz verde and vegetable medley.

POLLO A LA CERVEZA 580
Beer roasted chicken, served with mixed vegetables, beer and nuts salsa, garlic mash potato.

ADDITIONAL SIDE PORTIONS

Flour tortilla	100
Corn tortilla	100
Guacamole	120
Refried beans	150
Arroz Blanco (white rice)	150
Arroz Mexicano (rice with red beans, olives, peppers, tomatoes)	180
Arroz con pollo (arroz Mexicano with chicken)	195

PIZZA

QUATTRO STAGIONI (FOUR SEASONS) Zucchini, asparagus, broccoli and peppers	450
MEXICANA Jalapeños, corn, onion, peppers, tomato and cilantro	450
CAPRICCIOSA Tomatoes, mushroom, olives, baby mozzarella and artichokes	490
MARGHERITA Tomato and basil pizza	420
QUATTRO FORMAGGI Four cheese pizza with mozzarella, parmesan, emmenthal, blue cheese and black olives.	490
L'ATOMICA Paneer tikka, cilantro, chillies and spicy tomato sauce.	450
BARBECUE CHICKEN Barbecue chicken, mushroom and pepper	520
ALA ROMA Salami, pepperoni, sausages, ground beef, roasted garlic and tomato	550
PEPPERONI Sliced pepperoni, tomato and mozzarella	550
TIKKA TAKA TAK Pickled mangos, chicken tikka, cilantro, chillies and shredded mozzarella	520
HAM AND MUSHROOM Mushrooms, ham, olive oil and oregano.	550
TEX MEX Cilantro, jalapeños and chicken, topped with cheddar and mozzarella	550

We serve our pizza with thin crust.

Please order pan pizza or cheese crust pizza at an additional cost of Rs 100 only

ADDITIONAL SIDE PORTIONS

French fries/potato wedges	175
Garlic baguette	110
Vegetarian topping	100
Meat and seafood topping	150
Additional cheese	120

POSTRES (DESERTS)

TRES LECHEs	280
Butter sponge cake, saturated with praline milk, double cream and condensed milk	
CHURROS	240
Fried pastry, dusted with cinnamon sugar served with bitter chocolate sauce	
ECLIPSE DE AMOR	320
White chocolate and rose petal cheese cake, served with strawberry and mango coulis	
FLAN	280
Mexican caramel milk flan served with seasonal fruits.	
PARICUTIN	320
Chocolate cake with chocolate sauce and chocolate brownie	
ICE CREAM HOME MADE	190
Cappucino, strawberry, dulce de delice	