



All lunches include choice of non-alcoholic beverage.

ADD FOR THE TABLE

CRISPY BRUSSELS SPROUTS

\$4 /PER PERSON

STREET CORN

\$4 /PER PERSON

CHURRO BITES

\$4 /PER PERSON

PITCHER OF MARGARITA

\$44

PITCHER OF LA PALOMA

\$44

PARA LA FAMILIA

(for the table)

CHIPS, GUACAMOLE & HOUSE SALSA

House-made chips, fresh guacamole and house salsa

PARA TI

(for you)

TWO CARNE ASADA TACOS

Grilled Brandt beef, avocado salsa, black beans, onion, cilantro. Served with mexican rice and black beans

TWO CRISPY AVOCADO TACOS

Fried avocado, black beans, chipotle aioli, pickled onion. Served with mexican rice and black beans

TORTA DE POLLO

Crispy fried chicken, black bean spread, chipotle-lime mayo, cabbage, melted oaxaca cheese, choice of salad or tajin chips

SEARED TUNA BOWL*

Tuna loin, served with chili emulsion, chopped lettuce, guacamole, pico de gallo cilantro, onion

\$25 PER PERSON

PARA LA FAMILIA

(for the table)

CHIPS, GUACAMOLE & HOUSE SALSA

House-made chips, fresh guacamole and house salsa

CEVICHE*

Catch of the day crudo, lime, cucumber and ginger jus, avocado, radish, plantain chips

COCHINITA PIBIL CROQUETTES

Adobo braised pork croquettes over a black bean salsa, pickled red onion & habanero sauce on the

PARA TI

(for you)

CHICKEN ENCHILADAS

Three chicken stuffed tortillas, shredded Oaxaca cheese, sour cream, topped with green chile sauce

CARNITAS POLANCO

Michoacan style confit pork, served with tortillas on the side, salsa verde, guacamole, fresh cilantro and diced onion, escabeche

PESCADO A LA TALLA

Red adobo glazed King Salmon, topped with cilantro and onions, rice, house salad

TWO CRISPY AVOCADO TACOS

Fried avocado, black beans, chipotle aioli, pickled

\$35 PER PERSON

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** Parties of 40 or more requires a preorder of the menu.