



OUESA BIRRIA

BEEF BRISKET BRAISED IN GUAJILLO & ANCHO CHILLIES FOR 12 HOURS. SERVED ON A CRISPY CHEESE TORTILLA TOPPED WITH CORIANDER, ONION & SALSA ROJA

PORK BELLY

PORK BELLY CONFIT IN IT'S OWN JUICES AND ORANGE FOR 8 HOURS THEN REFRIED ON A HOT PLATE. SERVED ON CORN TORTILLA, AVOCADO SALSA TOPPED WITH CABBAGE AND TOMATILLO JAM

SWEET POTATO

ROASTED SWEET POTATO SERVED ON CORN TORTILLA TOPPED WITH ALMOND & ROASTED PEPPER SALSA, FETA, SPRING ONION & FRIED SHALLOTS

FISH TACO

TEQUILA BATTERED FISH TACO SERVED ON A CORN TORTILLA WITH CHIPOTLE MAYO, SLAW, SALSA AND PICKLED ONION

GRILLED CHICKEN

CHICKEN MARINATED IN CITRUS AND CHILLIES GRILLED AND CHOPPED, SERVED ON A CORN TORTILLA, TOPPED WITH CABBAGE, SALSA VERDE AND PICKLED ONION

CHICKEN TINGA

CHICKEN SLOW ROASED IN BANANA LEAF WITH ACHIOTE, CITRUS AND SPICES FOR 5 HOURS
THEN PULLED APART, SERVED ON A CORN TORTILLA WITH BLACK BEAN PUREE, TOPPED WITH
CABBAGE, AVOCADO SALSA AND PICKLED ONION

PORK CARNITAS

PORK COOKED IN LARD, CITRUS AMD SPICES FOR 5 HOURS UNTIL TENDER. SERVED ON GUACAMOLE TOPPED WITH SALSA VERDE AND PICKLED ONION

CAULIFLOWER

FRIED CAULIFLOWER SERVED ON GUACAMOLE TOPPED WITH PEANUT SALSA, PICKED ONION AND LIME



SIDES

CORN RIBS

OUR FAMOUS CORN RIBS FINISHED WITH CHIPOTLE MAYO, LIME AND PECORINO CHEESE.

NACHOS

CORN CHIPS TOPPED WITH CHIPOTLE MAYO, HOUSE MADE GUACAMOLE, FRESH PICO DE GALO, PECORINO CHEESE AND FRESH CORIANDER

BREAKY

BREAKY BURRITO

SCRAMBLED EGG. POTATO TOTS AND PECORINO IN A CRISPY CHEESE TORTILLA WITH EITHER:

- CHORIZO
- BEEF BIRRIA
- MUSHROOMS

ACCOMPANIED WITH YOUR CHOICE OF CONDIMENTS:

AVOCADO TOMATILLO, SALSA ROJA, SERRANO HOT SAUCE, PICKLED ONION OR PICKLED JALAPENOS.

KIDS

CHEESE QUESADILLA

MELTED CHEESE IN A TORTILLA.

OUR FRESH, MODERN AND DELICIOUS FOOD IS INSPIRED BY MEXICO AND THE L.A. TACO SCENE. DAILY MENU IS DEPENDENT ON PRODUCT QUALITY AND SEASONALITY.

FOLLOW US ON INSTA TO CHECK OUT OUR LATEST LOCATIONS AND MENUS.





