



TULUM

FLAVORS OF MEXICO



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APPETIZERS

CHEESE DIP \$10

FRESH GUACAMOLE \$13

GUACAMOLE DIP \$10

CHORIZO DIP \$12

CHIPS & SALSA \$5

CALIENTE GUACAMOLE \$18

PORK BELLY CHICHARRON, CHILES TOREADOS, BACON, AND QUESO FRESCO.

MEXICAN STREET CORN \$11

CORN ON THE COBB, MAYO, MEXICAN CHEESE, AND TAJIN.

NACHOS TULUM \$14

GROUND BEEF, SHREDDED BEEF OR SHREDDED CHICKEN. LETTUCE, TOMATOES, SOUR CREAM, AND GUACAMOLE.

QUESO FUNDIDO \$13

CHIHUAHUA MELTED CHEESE WITH CHORIZO AND TORTILLAS.

STREET NACHOS \$18

GRILLED CHICKEN, STEAK, AND SHRIMP, TOPPED WITH PICO DE GALLO, MELTED CHEESE, QUESO, SOUR CREAM, AND CHIPOTLE.

EMPANADAS

COCHINITA PIBIL \$13

CHICKEN TINGA \$11

SHRIMP \$15

TULUM PORK CHOP BITES \$18

5 SKEWERS "APPETIZER"

TUNA CEVICHE \$20

LAMB CHOPS APPETIZER \$26

SERVED WITH BABY POTATOES, TOMATOES AND ASPARAGUS.

SOPES (3) \$17

STEAK
AL PASTOR
BIRRIA
COCHINITA PIBIL



TULUM
PORK CHOPS BITES APPETIZER



LAMB CHOPS APPETIZER



TUNA CEVICHE

ENSALADAS

RICE BOWL

CILANTRO RICE, BLACK BEANS, LETTUCE, PICO DE GALLO, CHIHUAHUA CHEESE, CILANTRO GARLIC SALSA AND CRISPY CHEESE QUESADILLA. SHREDDED CHICKEN OR GROUND BEEF \$15
GRILLED CHICKEN \$17 STEAK \$17
SHRIMP \$19 VEGGIE \$13

CRISPY TACO SALAD

CRISPY TORTILLA SHELL, LETTUCE, REFRIED BEANS, SOUR CREAM, JACK CHEESE, SALSA AND GUACAMOLE.

VEGGIE \$13 SHREDDED CHICKEN \$15
GROUND BEEF \$15 STEAK, GRILLED CHICKEN OR SHRIMP \$18
GRILLED SALMON \$20

TULUM COBB SALAD

GRILLED CHICKEN, ROMAINE LETTUCE, BACON, EGGS, AVOCADO, CUCUMBER, TOMATOES, BLACK BEANS, AND BALSAMIC DRESSING.
\$18



SOUPS

TORTILLA SOUP \$10

ZESTY BROTH, CHICKEN, RICE, AVOCADO, SEASONAL VEGETABLES, CHIHUAHUA CHEESE, CRISPY TORTILLA CHIPS AND LIME.

BLACK BEAN SOUP

VEGETABLES, BROTH, AVOCADO CREMA, QUESO FRESCO, CILANTRO AND RED ONIONS.

SHRIMP SOUP \$15

FIRST TWO SET OF CHIPS ON THE HOUSE, AFTER THAT, \$5 WILL BE PLIED FOR EXTRA CHIPS, AND SALSA

***CONSUMER ADVISORY:** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY US DURING THE ORDERING PROCESS OF ANY KNOWN FOOD ALLERGIES. SPECIFIC DISHES DO CONTAIN NUTS OR USE INGREDIENTS THAT MAY BE MANUFACTURED IN A FACILITY THAT PROCESSES NUTS.
20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.

BOTANAS DEL MAR

* CEVICHE (RAW)

FISH OR SHRIMP, LIME, ONION, TOMATO, JALAPENO, AVOCADO, AND CILANTRO.

\$16

* AGUACHILE (RAW)

SHRIMP, LIME, CUCUMBER, JALAPENO, ONION, AND AVOCADO. "GREEN OR RED"

\$20

CEVICHE DE PULPO

OCTOPUS, LIME, TOMATO, ONION, CILANTRO, MANGO, AND JALAPENO. NO MODIFICATIONS.

\$18

* TULUM OYSTERS (RAW)

HALF DOZEN - DOZEN

COOKED OYSTER TOPPED WITH CHEESE, PINACH, GARLIC, ONIONS, AND BREADCRUMBS.

MARKET PRICE

* MANGO HABANERO CEVICHE (RAW) \$16

SHRIMP, MANGO, LIME, ONION, CILANTRO, HABANERO, TOMATO, AND AVOCADO.

* TIRADITO DE TUNA (RAW)

\$24

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TIRADITO DE TUNA

TULUM FAJITAS

OUR FAJITAS ARE MARINATED IN OUR SIGNATURE BLEND OF SPICES.
SERVED WITH RICE, REFRIED BEANS, LETTUCE,
PICO DE GALLO, SOUR CREAM, GUACAMOLE AND FLOUR TORTILLAS.

- CHICKEN \$ 20
- STEAK \$ 22
- SHRIMP \$ 26
- CHICKEN AND STEAK \$ 25
- CHICKEN AND SHRIMP \$ 27
- STEAK AND SHRIMP \$ 28

- VEGETABLES \$ 18
- PORK FAJITAS \$ 20
- TRIO FAJITAS \$ 33
- CHICKEN, STEAK AND SHRIMP
- FAJITA FUNDIDO \$ 28
- CHORIZO AND CHICKEN.
- TOPPED WITH CHEESE DIP.
- MOLCAJETE \$ 35
- STEAK, CHORIZO, CHICKEN,
- SHRIMP, QUESO FRESCO, NOPAL "CACTUS".
- GRILLED VEGGIES, CAMBRAY ONIONS, AND
- RED SAUCE.

FIRST TWO SET OF CHIPS ON THE HOUSE, AFTER THAT, \$5 WILL BE PPLIED FOR EXTRA CHIPS, AND SALSA

TULUM LUNCH

MONDAY - FRIDAY FROM 11AM TO 3PM

POLLO LOCO GRILLED CHICKEN BREAST TOPPED WITH ONIONS, MUSHROOMS AND CHIPOTLE SAUCE. SERVED WITH RICE AND GRILLED VEGGIES.	\$15	HUEVOS CON CHORIZO TWO SCRAMBLED EGGS MIX WITH CHORIZO, A SIDE OF RICE, REFRIED BEANS, AND TORTILLAS.	\$13
CARNITAS BRAISED PORK 24HR COOKED WITH DARK BEER, ONIONS, GUACAMOLE SALAD, QUESO FRESCO, REFRIED BEANS, AND RICE.	\$15.75	HUEVOS RANCHEROS TWO OVER EASY EGGS, SERVED ON TWO CRISPY CORN TORTILLAS, TOPPED WITH RED OR GREEN STEAMED MILD SAUCE. SERVED WITH RICE AND REFRIED BEANS.	\$13
FLAUTAS CHICKEN TINGA, FRIED CORN TORTILLA, CREMA, GUACAMOLE, QUESO FRESCO, RADISH, REFRIED BEANS, AND TOMATILLO ARBOL SALSA.	\$14	CHORIPOLLO CHICKEN BREAST TOPPED WITH MEXICAN CHORIZO, AND CHEESE. SERVED WITH RICE AND REFRIED BEANS.	\$16
POLLO BORRACHO TEQUILA CHICKEN, GRILLED ONIONS, CILANTRO LETTUCE, SOUR CREAM, PICO DE GALLO, REFRIED BEANS. GUACAMOLE AND RICE.	\$15.5	MOLE POBLANO SWEET CHILE SAUCE, AROMATIC SPICE RUBBED CHICKEN, GREEN ONION, TOASTED SESAME SEEDS, PEANUT, QUESO FRESCO, RICE, BLACK BEANS.	\$16
COCHINITA PIBIL SLOW ROASTED PORK SHOULDER-PIBIL SAUCE. SERVED WITH CILANTRO RICE AND BLACK BEANS, TOPPED WITH CILANTRO AND PICKLED ONIONS.	\$16	ARROZ CON CAMARONES GRILLED SHRIMP PAN-FRIED WITH SESAME OIL SOY SAUCE MIXED WITH OUR SPECIAL RICE.	\$18
MAHI VALENCIA MAHI, GRILLED SHRIMP, GUACAMOLE, CILANTRO RICE, AND BLACK BEANS.	\$18	ARROZ CON POLLO CHICKEN BREAST TOPPED WITH PICO DE GALLO AND QUESO DIP OVER A BED OF RICE.	\$15
CHIPOTLE SHRIMP LEMON SHRIMP, SMOKY CHIPOTLE CREAM SAUCE, CILANTRO RICE, BLACK BEANS, PICO DE GALLO, QUESO FRESCO, AND GREEN ONIONS.	\$18	CARNE ASADA RIBEYE, RICE, REFRIED BEANS, LETTUCE, KNOB ONIONS, JALAPENOS, SOUR CREAM AND GUACAMOLE. SERVED WITH FLOUR TORTILLAS.	\$18
		FAJITAS OUR FAJITAS ARE MARINATED IN OUR SIGNATURE BLEND OF SPICES. SERVED WITH RICE, REFRIED BEANS, LETTUCE, PICO DE GALLO, SOUR CREAM, GUACAMOLE AND FLOUR TORTILLAS.	
		CHICKEN 18 STEAK 20 TRIO 31	

CREATE YOUR OWN COMBO LUNCH

SERVED WITH RICE AND REFRIED BEANS

ONE ITEM 12 TWO ITEMS 14 THREE ITEMS 17

ITEMS

BURRITO, ENCHILADA, TACO, QUESADILLA, TOSTADA OR CHILE RELLENO.

FILLING

GROUND BEEF, SHREDDED CHICKEN, CHEESE OR BEANS.

SHREDDED BEEF OR CARNITAS +2.5
GRILLED STEAK OR CHICKEN +3

GRILLED VEGETABLES +2
GRILLED SHRIMP +5

KIDS MENU

CHICKEN FINGERS \$8.5
WITH A SIDE OF FRIES.

CHEESEBURGER \$8.5
WITH A SIDE OF FRIES.

MAC AND CHEESE \$8.5
WITH A SIDE OF FRIES.

TACO \$8.5
WITH RICE AND BEANS.

QUESADILLA \$8.5
WITH RICE.

ENCHILADA \$8.5
WITH RICE AND BEANS.

BURRITO \$8.5
WITH RICE AND BEANS.

NOTICE:

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BURRITOS & CHIMICHANGAS

BURRITO LOCO

BIG BURRITO FILLED WITH RICE, BLACK BEANS, SOUR CREAM, GUACAMOLE, PICO DE GALLO, JACK CHEESE, LETTUCE, QUESO AND SALSAS ROJA.

CHICKEN OR GROUND BEEF \$18
STEAK, CARNITAS OR GRILLED CHICKEN \$20
SHRIMP \$22

CALIFORNIA BURRITO \$18

FILLED WITH YOUR CHOICE OF CARNE ASADA, GRILLED CHICKEN, CARNITAS OR AL PASTOR. CHOICE OF BLACK OR REFRIED BEANS. FILLED WITH RICE, PICO DE GALLO, SOUR CREAM, CHEESE, AND GUACAMOLE.

BIRRIA BURRITO \$18

GRILLED TORTILLA FILLED WITH 24HR SLOW COOKED SHREDDED BEEF, REFRIED BEANS, RICE, GUACAMOLE, AND SOUR CREAM.

VEGETERIAN BURRITO \$17

FILLED WITH MUSHROOMS, BELL PEPPERS, TOMATOES, ONIONS, CORN, SPINACH, BLACK BEANS AND WHITE RICE, AVOCADO SLICES, LETTUCE, AND SERVED WITH HOMEMADE POTATOES ON THE SIDE.

FAJITA BURRITO

FILLED WITH GRILLED ONIONS, BELL PEPPERS, LETTUCE, SOUR CREAM, GUACAMOLE, PICO DE GALLO, QUESO, AND RICE.

CHICKEN \$18
STEAK \$20
SHRIMP \$22

CHIMICHANGA

FLOUR TORTILLA, FLASH FRIED, QUESO, RICE, LETTUCE, SOUR CREAM, GUACAMOLE, AND PICO DE GALLO.

CHICKEN OR GROUND BEEF \$16
STEAK OR GRILLED CHICKEN \$18
SHRIMP \$20
VEGETARIAN \$14

ENCHILADAS & QUESADILLAS

TULUM ENCHILADAS (3) \$18

MARINATED CHICKEN, CHIHUAHUA CHEESE, TOMATILLO SALSA, RICE, LETTUCE, SOUR CREAM, PICO DE GALLO, AND GUACAMOLE.

SHRIMP ENCHILADAS (3) \$20

THREE GRILLED SHRIMP, GRILLED ONIONS, BELL PEPPERS, QUESO, LETTUCE, SOUR CREAM, RICE, GUACAMOLE, AND PICO DE GALLO.

CANCUN QUESADILLA \$20

GRILLED SHRIMP, ONIONS, BELL PEPPERS, RICE, GUACAMOLE, LETTUCE, PICO DE GALLO, AND SOUR CREAM.

BIRRIA QUESADILLA \$19

BEEF BIRRIA, MOZZARELLA CHEESE, RICE, SOUR CREAM, AND PICO DE GALLO.

VEGGIE QUESADILLA \$16

SHREDDED CHEESE, MUSHROOMS, BELL PEPPERS, ONIONS, TOMATOES, BLACK BEANS, WHITE RICE, SOUR CREAM, PICO DE GALLO, AND GUACAMOLE.

ENCHILADAS SUPREME \$17

ONE GROUND BEEF, ONE CHICKEN, ONE CHEESE, ONE BEANS, SALSA RANCHERA, LETTUCE, SOUR CREAM, GUACAMOLE, AND PICO DE GALLO.

CHICKEN & SPINACH (3) \$17 ENCHILADAS

GRILLED CHICKEN, SPINACH SAUCE, QUESO, POBLANO CREAM SAUCE, RED ONIONS, CILANTRO, RICE, AND REFRIED BEANS.

TULUM QUESADILLA

CRISPY TORTILLA, MONTERREY CHEESE, RICE, LETTUCE, SOUR CREAM, GUACAMOLE, AND PICO DE GALLO.

CHICKEN OR GROUND BEEF \$14
STEAK OR GRILLED CHICKEN \$16

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CREATE YOUR OWN COMBO DINNER

SERVED WITH RICE AND REFRIED BEANS

ONE ITEM 14 TWO ITEMS 16 THREE ITEMS 19

ITEMS

BURRITO, ENCHILADA, TACO, QUESADILLA, TOSTADA OR CHILE RELLENO.

FILLING

GROUND BEEF, SHREDDED CHICKEN, CHEESE OR BEANS.

SHREDDED BEEF OR CARNITAS +2.5

GRILLED STEAK OR CHICKEN +3

GRILLED VEGETABLES +2

GRILLED SHRIMP +5

MARISCOS

RED SNAPPER

FRIED WHOLE FISH ON THE BONE, CILANTRO RICE, SALAD, AND SWEET PLANTAINS, OR GREEN PLANTAINS.

\$36

MOJO SHRIMP

SHRIMP COOKED WITH BUTTER, GARLIC SAUCE, AND WINE. SCALLION ONIONS ON TOP, SERVED WITH WHITE RICE, AND BLACK BEANS.

\$20

DIABLA SHRIMP

SHRIMP SAUTÉED WITH SCALLIONS, TOMATOES, AND CILANTRO, SERVED WITH RICE, REFRIED BEANS, AND SPICY HOMEMADE SALSA.

\$20

SALMON ASADO

GRILLED WILD SALMON, CILANTRO RICE, GRILLED VEGGIES, AND CHIMICHURRI PEACH MANGO SAUCE ON TOP.

\$20

ARROZ CON CAMARONES

GRILLED SHRIMP PAN-FRIED WITH SESAME OIL SOY SAUCE MIXED WITH OUR SPECIAL RICE.

\$20

MAHI VALENCIA

MAHI, GRILLED SHRIMP, GUACAMOLE, CILANTRO RICE, AND BLACK BEANS.

\$23

CHIPOTLE SHRIMP

LEMON SHRIMP, SMOKY CHIPOTLE CREAM SAUCE, CILANTRO RICE, BLACK BEANS, PICO DE GALLO, QUESO FRESCO, AND GREEN ONIONS.

\$20



RED SNAPPER



ARROZ CON CAMARONES

PLATOS PRINCIPALES

CHICKEN

POLLO LOCO

GRILLED CHICKEN BREAST TOPPED WITH ONIONS, MUSHROOMS AND CHIPOTLE SAUCE. SERVED WITH RICE AND GRILLED VEGGIES.

\$19.5

POLLO CHIPOTLE

GRILLED CHICKEN IN OUR CREAMY CHIPOTLE PEPPER SAUCE. SERVED WITH RICE AND BEAN.

\$19.5

ARROZ CON POLLO

CHICKEN BREAST TOPPED WITH PICO DE GALLO AND QUESO DIP OVER A BED OF RICE.

\$19.5

CHORIPOLLO

CHICKEN BREAST TOPPED WITH MEXICAN CHORIZO, AND CHEESE. SERVED WITH RICE, AND REFRIED BEANS.

\$20

MOLE POBLANO

SWEET CHILE SAUCE, AROMATIC SPICE RUBBED CHICKEN, GREEN ONION, TOASTED SESAME SEEDS, PEANUT, QUESO FRESCO, RICE, BLACK BEANS.

\$20

POLLO BORRACHO

TEQUILA CHICKEN, GRILLED ONIONS, CILANTRO LETTUCE, SOUR CREAM, PICO DE GALLO, REFRIED BEANS. GUACAMOLE AND RICE.

\$19.5

FLAUTAS (4)

SHREDDED CHICKEN OR SHREDDED BEEF FRIED CORN TORTILLA, CREMA, GUACAMOLE, QUESO FRESCO, RADISH, REFRIED BEANS, AND TOMATILLO ARBOL SALSA.

\$18.5

PORK

TULUM PORK SHANK

24 HR MARINATED WITH GUAJILLO AND CHILE ANCHO. SERVED WITH WHITE RICE, AND FRIED BLACK BEANS.

\$32

COCHINITA PIBIL

SLOW ROASTED PORK SHOULDER-PIBIL SAUCE. SERVED WITH CILANTRO RICE AND BLACK BEANS, TOPPED WITH CILANTRO AND PICKLED ONIONS.

\$33

CARNITAS

BRAISED PORK 24HR COOKED WITH DARK BEER, ONIONS, GUACAMOLE SALAD, QUESO FRESCO, REFRIED BEANS, AND RICE.

\$23

STEAK

TOMAHAWK

MARKET PRICE

MAR Y TIERRA

CARNE ASADA, LEMON SHRIMP, ONIONS RINGS, QUESO, TOMATILLO SALSA, AND CILANTRO RICE.

\$30

CARNE ASADA

RIBEYE, RICE, REFRIED BEANS, LETTUCE, KNOB ONIONS, JALAPENOS, SOUR CREAM, AND GUACAMOLE. SERVED WITH FLOUR TORTILLAS.

\$28

RIBEYE STEAK

SERVED WITH RICE, AND REFRIED BEANS OR YOUR CHOICE OF FRIES AND VEGETABLES.

\$33

TULUM CHURRASCO

MARINATED CHURRASCO SERVED WITH WHITE RICE, GRILLED VEGGIES, SWEET PLANTAINS, AND HOUSE MADE CHIMICHURRI SAUCE.

\$29

TACOS DE TUETANO

TUETANO AND SHREDDED BEEF WITH CORN TORTILLAS. TOPPED WITH GUACAMOLE, AND A SIDE OF BLACK FRIED BEANS.

\$29

STEAK TAMPIQUEÑA

NEW YORK STEAK WITH TWO ENCHILADAS. ONE TOPPED WITH MOLE SAUCE AND THE SECOND ONE WITH GREEN SAUCE. SERVED WITH RICE, AND BLACK BEANS.

\$33

TULUM STEAK

NEW YORK STEAK WITH FRENCH FRIES OR YUCA FRIES, AND ASPARAGUS OR BROCCOLI.

\$33

LAMB

TULUM LAMB CHOPS

4 LAMB CHOPS. SERVED WITH WHITE RICE, ASPARAGUS, AND YUCA FRIES.

\$32

STEAK TAMPIQUEÑA



TULUM PORK SHANK

EL JEFE TACOS

CANCUN SHRIMP TACOS (1) \$6.25

GRILLED SHRIMP. SERVED WITH PICO DE GALLO, AND CABBAGE. TOPPED WITH OUR SPECIAL SEAFOOD SAUCE.

TACO DEL MAR (1) \$7.25

FRESH MAHI OR TILAPIA SERVED WITH PICO DE GALLO QUESO FRESCO AND CABBAGE. TOPPED WITH CHIPOTLE RANCH SAUCE.

EL CABO TACO (1) \$6.25

BATTERED FRIED SHRIMP. SERVED WITH PICO DE GALLO AND CABBAGE. TOPPED WITH OUR SPECIAL SEAFOOD SAUCE.

CHIMICHURRI TACO (1) \$6.25

SKIRT STEAK WITH CHIMICHURRI SAUCE, FRESH LIME, PICO DE GALLO, CABBAGE, AND QUESO FRESCO.

HAWAIIAN TACO (1) \$6.25

GRILLED CHICKEN AND GRILLED SHRIMP WITH GRILLED PINEAPPLE AND SLICED AVOCADO. TOPPED WITH CHIPOTLE SAUCE.

US-MEX TACO (1) \$6.25

SKIRT STEAK AND GRILLED SHRIMP. SERVED WITH PICO DE GALLO, CABBAGE, AND SLICED AVOCADO, TOPPED WITH OUR SPECIAL SEAFOOD SAUCE.

MEXICO CITY TACO (1) \$6.25

CHICKEN TINGA WITH GREEN SAUCE, LETTUCE, CREMA MEXICANA, AND QUESO FRESCO.

VEGGIE RAJAS TACO (1) \$6.25

ROASTED POBLANO PEPPER, ONIONS, CORN AND CREMA SAUCE.

KETO TACO (1) \$6.25

WRAPPED WITH LETTUCE SHELL OR CHEESE SHELL. PICK BETWEEN GROUND BEEF, GRILLED CHICKEN, STEAK, FISH OR SHRIMP. TOPPED WITH PICO DE GALLO, CHEESE AND GUACAMOLE.

TAQUERIA TULUM

**MEXICAN STYLE:
ONIONS AND CILANTRO**

**AMERICAN STYLE:
LETTUCE, TOMATOES, SOUR CREAM
AND CHEESE**

CARNITAS (3)	\$ 16
CHORIZO (3)	\$ 16
POLLO ASADO (3)	\$ 16
ASADA (3)	\$ 16
PASTOR (3)	\$ 16
BIRRIA (3)	\$ 16
QUESABIRRIA (3)	\$ 17
PORK BELLY TACOS (3)	\$ 16

TEX MEX (2) \$ 15.5

GROUND BEEF
SHREDDED CHICKEN
SHREDDED BEEF

TIJUANA TACOS (2) \$ 15.5

TWO CHEESE SHELL TACOS,
CHICKEN OR STEAK, CHEESE
GUACAMOLE, AND RICE.

SHRIMP TACOS (3) \$ 20

CRISPY OR GRILLED SHRIMP, SALSA,
QUESO FRESCO, RED ONIONS, LETTUCE,
AND GUACAMOLE.

TILAPIA TACOS (3) \$ 18

GRILLED OR BREADED TILAPIA, CABBAGE,
MAYONNAISE, MUSTARD, PICO DE GALLO,
GUACAMOLE, AND CHEESE.

MAHI TACOS (3) \$ 20

GRILLED MAHI, CABBAGE, MAYONNAISE,
MUSTARD, PICO DE GALLO, GUACAMOLE,
AND CHEESE.

TULUM **BURGERS**



BIRRIA BURGER

BIRRIA STEAK \$17 BURGER

8OZ PATTY LOADED WITH
OUR PREMIUM BIRRIA, CRISPY ONIONS, RED ONIONS,
LETTUCE, PEPPER JACK CHEESE, FRESH JALAPENO ON TOP,
AND CONSOME ON THE SIDE.



ALOHA BURGER

ALOHA BUERGER \$17

8OZ PATTY, GRILLED PINEAPPLE, CRISPY ONIONS,
PEPPER JACK, ALOHA BBQ SAUCE, AND MANGO
HABANERO AIOLI.



STEAK BURGER

STEAK BURGER \$20

6 OZ PATTY OF PREMIUM RIBEYE STEAK,
BACON, AMERICAN CHEESE, LETTUCE,
TOMATOES AND ONIONS.



AMERICAN BURGER

AMERICAN \$15

CHEESE BURGER
8OZ PATTY, AMERICAN CHEESE,
ONIONS, TOMATOE, MAYONNAISE, AND LETTUCE.

LA IMPOSIBLE **VEGGIE BURGER**

A DELICIOUS IMPOSSIBLE BURGER MADE FROM PLANTS FOR THOSE WHO
CRAVE MEAT, TOPPED WITH CHEESE. SERVED WITH LETTUCE, TOMATO,
ONION ON A BUN. SERVED WITH FRIES.

\$14

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DRINKS

COCA-COLA PRODUCTS

\$3.5

SWEET TEA AND UNSWEETENED TEA \$3.5

JARRITOS \$3.5

BOTTLE OF WATER \$3.5

TOPCHICO WATER (MINERAL WATER) \$4.25

PELLEGRINO WATER (MINERAL WATER) \$4.25

AGUAS FRESCAS \$3.5

HORCHATA, JAMAICA,
PINEAPPLE, TAMARINDO (NO REFILL)

SIDES

MEXICAN RICE \$3.5

CILANTRO RICE \$3.5

REFRIED BEANS \$3.5

BLACK BEANS \$3.5

GRILLED VEGGIES \$4

TAMALES ONE \$6 THREE 17

(CHICKEN OR PORK)

FRENCH FRIES \$4

YUCA FRIES \$5

SWEET PLANTAINS \$5

TOSTONES \$5

(GREEN PLANTAINS)

DESSERT

ESPRESSO \$5

FRIED ICE CREAM \$9.25

FLAN \$9.25

CHOCO FLAN \$11.5

LAVA-CAKE \$10

DULCE DE LECHE
with ice cream.

CHURROS \$9.25

cinnamon sugar stick,
chocolate sauce.

TRES LECHES \$10

CHOCOLATE
CAKE \$9.25

SOPAPILLAS \$8



