



2025 - 2026

Exquisite Global Cuisine for Every Occasion

Mexican Menu



Appetizers/Starter

Guacamole and Chips

Fresh avocado dip with lime, cilantro, and tomatoes, served with tortilla chips

Pico de Gallo

Fresh salsa made with diced tomatoes, onions, cilantro, lime, and a hint of jalapeño

Mini Quesadillas

Filled with cheese, mushrooms, or chicken, served with salsa and guacamole

Elote (Mexican Street Corn)

Corn on the cob coated with mayonnaise, cotija cheese, chili powder, and lime

Taquitos or Flautas

Rolled tortillas filled with chicken or beef, fried until crispy, served with sour cream and salsa

Ceviche

Fresh fish or shrimp marinated in lime juice, mixed with tomatoes, onions, cilantro, and avocado.

Bowl Taco

Hard bowl taco shell filled with chicken and spices and cheese

Quesadillas

Soft tortillas filled with melted cheese and sometimes other ingredients like mushrooms, chicken, or chorizo.

Tortilla

Fresh ground beef with cheese and guacamole and taco spice

Seafood-Based Appetizers

Shrimp Ceviche

Shrimp marinated in lime juice with tomatoes, onions, cilantro, cucumber, and avocado

Tostadas de Atún

Crispy tortillas topped with fresh tuna, avocado, and a drizzle of soy-lime sauce

Cocktail de Camarones (Mexican Shrimp Cocktail)

Shrimp in a tangy tomato-based sauce with avocado, onion, and cilantro

Savory Favorites

Mini Sopes

Thick corn masa rounds topped with beans, meat, crema, and cheese

Mini Tostadas

Topped with ceviche, beans, or shredded meat

Empanadas

Stuffed with cheese, chicken tinga, or picadillo (ground beef and vegetables)

Fried & Snackable Options

Chicharrones

Crispy pork rinds, sometimes served with hot sauce or lime

Nachos

Tortilla chips topped with melted cheese, beans, jalapeños, and optional meat

Jalapeño Poppers

Jalapeños stuffed with cheese, breaded, and fried

Vegetarian-Friendly Options

Stuffed Mini Peppers

Filled with beans, cheese, or spicy rice mixtures

Huarachitos

Mini huaraches (oblong masa tortillas) with beans, salsa, and cheese



Main Course



Taco Varieties

Tacos

Soft or crispy tortillas filled with various meats like carne asada, al pastor, carnitas, or chicken, and topped with salsa, onions, and cilantro.

Tacos al Pastor

Marinated pork cooked on a spit, served with pineapple, onions, and cilantro in soft corn tortillas

Tacos de Barbacoa

Slow-cooked beef or lamb, seasoned with dried chilies and spices, served with onions and cilantro

Tacos de Carnitas

Crispy, tender pork cooked in its own fat, topped with salsa and lime

Fish Tacos

Grilled or fried fish with a tangy slaw and creamy sauce, typically served in flour tortillas

Enchiladas

Enchiladas Verdes

Corn tortillas filled with chicken or cheese, smothered in green tomatillo sauce and topped with crema and queso fresco

Enchiladas Rojas

Rolled tortillas with beef or chicken, topped with red chili sauce, melted cheese, and crema

Enmoladas

Enchiladas covered in rich mole sauce and garnished with sesame seeds

Grilled & Roasted Dishes

Carne Asada

Grilled steak marinated with lime, garlic, and spices, served with rice, beans, and tortillas

Pollo Asado

Citrus-marinated grilled chicken, often served with salsa and fresh tortillas



Pescado a la Veracruzana

Fish cooked in a tomato-based sauce with olives, capers, and herbs

Stews and Braised Dishes

Pozole

Traditional hominy stew with pork or chicken, garnished with radishes, lettuce, lime, and chili powder

Birria

Slow-cooked goat or beef stew in a rich, spicy chili sauce, often served with tortillas for dipping

Chile Rellenos

Roasted poblano peppers stuffed with cheese or meat, battered, and fried, served with tomato sauce

Mole Poblano

Chicken or turkey in a rich mole sauce made with chocolate, chilies, and spices

Seafood Specialties

Camarones a la Diabla

Spicy shrimp cooked in a fiery red chili sauce, served with rice

Coctel de Mariscos

A seafood cocktail with shrimp, octopus, and crab in a tangy tomato-based sauce

Classic Mexican Comfort Food

Tamales

Steamed masa filled with pork, chicken, or cheese, wrapped in corn husks or banana leaves

Chiles en Nogada

Poblano peppers stuffed with picadillo (ground meat and fruit), topped with creamy walnut sauce and pomegranate seeds

Fajitas

Sizzling grilled meat (beef, chicken, or shrimp) served with onions, peppers, and warm tortillas

Barbacoa

Slow-cooked, seasoned meat (usually lamb or beef) that is shredded and served with tortillas and salsa.

Chiles Rellenos

Poblano peppers stuffed with cheese or meat, battered, and fried, often served with tomato sauce.

Rice and Pasta-Based Dishes

Arroz con Pollo

Chicken and rice cooked with tomatoes, onions, and peppers for a one-pot meal

Sopa de Fideo con Pollo

Vermicelli noodles cooked in a tomato-based broth with chicken

Vegetarian Options

Vegetarian Enchiladas

Filled with roasted vegetables and topped with salsa verde or roja

Nopales con Queso

Grilled cactus paddles served with melted cheese

Chilaquiles

Fried tortilla chips topped with salsa, crema, cheese, and optional fried eggs or chicken



Sides

Rice Dishes

Mexican Rice

Flavored with tomato, garlic, and onions, sometimes with peas and carrots.

Green Rice (Arroz Verde)

Rice cooked with poblano peppers, cilantro, and spinach for a vibrant color

Cilantro Lime Rice

White rice flavored with fresh cilantro and lime juice

Arroz con Elote (Corn Rice)

Creamy rice mixed with sweet corn and a touch of crema

Bean Dishes

Refried Beans (Frijoles Refritos)

Creamy pinto or black beans mashed and cooked with onions and lard

Charro Beans (Frijoles Charros)

Whole pinto beans simmered with bacon, chorizo, tomatoes, and spices

Black Beans

Slow-cooked with garlic, onion, and bay leaf for a simple, flavorful side

Borracho Beans (Drunken Beans)

Pinto beans cooked with beer, tomatoes, and jalapeños

Corn-Based Sides

Elote (Mexican Street Corn)

Grilled corn on the cob coated with mayonnaise, cotija cheese, chili powder, and lime

Esquites (Corn Salad)

Off-the-cob version of elote, served in a cup

Tamales

Steamed masa filled with chicken, pork, or cheese, wrapped in corn husks

Cornbread with Jalapeño and Cheese

Moist cornbread with a hint of spice

Vegetable-Based Sides

Grilled Nopales (Cactus Pads)

Sliced and grilled with lime, salt, and a touch of oil

Calabacitas

A sautéed mix of zucchini, corn, and tomatoes, seasoned with garlic and oregano

Chiles Toreados

Pan-seared jalapeños or serranos, seasoned with soy sauce and lime

Pico de Gallo Salad

Fresh mix of tomatoes, onions, cilantro, and lime, often used as a garnish or light side

Bread & Tortilla Options

Fresh Tortillas

Warm corn or flour tortillas served as a versatile side

Bolillos

Mexican dinner rolls, perfect for dipping in soups or stews

Other Popular Sides

Guacamole

Creamy avocado dip served with chips or as a topping

Queso Fundido

Melted cheese dip, often with chorizo or roasted poblano peppers

Chicharrones

Crispy fried pork rinds, sometimes served with salsa

Mexican Slaw

Shredded cabbage with lime, cilantro, and a hint of chili powder



Dessert

Classic Mexican Desserts

Churros

Fried dough coated in cinnamon sugar, often served with chocolate or caramel sauce.

Tres Leches Cake

A sponge cake soaked in three types of milk (evaporated milk, condensed milk, and cream) and topped with whipped cream.

Flan

A creamy caramel custard dessert.

Buñuelos

Thin, crispy fritters dusted with cinnamon sugar.

Arroz con Leche

A sweet rice pudding made with milk, sugar, and cinnamon.

Capirotada

Traditional Mexican bread pudding made with bolillo bread, piloncillo (unrefined cane sugar), cinnamon, nuts, and dried fruits

Chocolate-Based Desserts

Mexican Chocolate Cake

Rich cake infused with cinnamon and chili powder, topped with a chocolate glaze

Champurrado

Thick chocolate-based drink made with masa harina, piloncillo, and cinnamon

Chocolate Tamales

Sweet tamales filled with chocolate, sometimes with nuts or dried fruits

Fruit-Based Desserts

Fresas con Crema

Fresh strawberries with a sweet cream made from condensed milk, sour cream, and vanilla

Mango con Chile

Fresh mango slices sprinkled with chili powder, lime, and a touch of salt

Dulce de Leche-Stuffed Plantains

Baked sweet plantains filled with dulce de leche, sometimes topped with cheese

Paletas

Mexican-style popsicles made with fresh fruit, cream, or spicy chili flavors

Cookies and Pastries

Mexican Wedding Cookies

Buttery cookies made with ground nuts and coated in powdered sugar

Conchas

Sweet bread rolls with a colorful, crumbly topping resembling a seashell

Orejas (Elephant Ears)

Crisp puff pastry cookies coated in sugar

Unique Traditional Sweets

Ate con Queso

Quince paste served with slices of queso fresco or panela cheese for a sweet-savory combination

Buñuelos

Thin, crispy fried dough sprinkled with sugar and cinnamon, served with syrup

Coyotas

Pastry filled with piloncillo syrup, similar to a turnover

Gelatina Mexicana

Colorful layered gelatin desserts often served at celebrations

Frozen Desserts

Nieves (Mexican Sorbet)

Light, refreshing sorbets made with tropical fruits like tamarind, mango, or lime

Helado de Cajeta

Ice cream made with cajeta (goat's milk caramel), often topped with nuts

