

MENÚ

MEXICAN
HABANERO

SNACKS

NEW

\$37
CU

POPCORN

The traditional with salt and home made (60gr)

PEANUT MIX

Peanuts, beans and red churritos.

Delicious with your drink (100gr)

FIT SNACK

Jicama, carrot and cucumber sticks with

lemon an Tajin. (120gr)

THE POTATO CHIPS

Homemade potatoe chips with the special

touch of Mexican Habanero. (30gr)

TO START

NEW

QUESADILLA WITH TOASTED GRASSHOPPERS \$79

Delicious handmade tortilla filled with melted
cheese and toasted grasshoppers. A MUST-TRY

FLAUTA \$37

Fried taco with mashed potato, beans,
or pork crackling, green tomato, morita sauce,

letucce sour cream and cheese. (30gr)

SOPE \$37

Fried tortilla dough with beans, letucce

cheese and cream. (40gr) So delicious!

ADD A FILLING:

Crushed pork crackling + \$29 (40gr)

Chorizo + \$17 (40gr)

★ Chicken + \$29 (40gr) / Hanger steak + \$32 (40gr) ★

Shrimp + \$35 (35gr) / Rajas + \$15 (35gr)

PORK GORDITA \$42

Corn gordita stuffed with crushed pork
crackling with lettuce, cheese and sour cream. (30gr)

QUESADILLA \$37

Quesadilla (handmade tortilla)

with Oaxaca cheese. (30gr)

ADD A FILLING:

Crushed pork crackling + \$29 (40gr)

Chorizo + \$17 (40gr)

★ Chicken + \$29 (40gr) / Hanger steak + \$32 (40gr) ★

Shrimp + \$35 (35gr) / Rajas + \$15 (35gr)

CORN COB \$59

Roasted corn cob with mayonnaise, cheese,
habanero chilli powder and lemon.(250gr)

ADD TAKIS +\$17

OYSTER SHOTS (3) \$67

Oyster, tequila and spicy sauce.

(available from Thursday to Sunday)

MELTED CHEESE \$85

Melted cheese cazuelita, includes tortillas. (120gr)

ADD:

Chorizo + \$17 (40gr)

Breaded steak + \$37 (40gr)

★ Hanger steak + \$32 (40gr) / Shrimp + \$35 (35gr) ★

Rajas + \$15 (35gr)

CHEESE PATTY \$37

Filled with cheese.

POBLANA PATTY \$37

Filled with cheese and poblano rajas.

SHRIMP PATTY \$57

Filled with cheese and shrimp with pico

de gallo, avocado and a touch

of habanero dressing.

VERY MEXICAN TORTAS

GUACAMAYA \$49

Bolillo (bread) stuffed with pork crackling
and hot souce. (30gr) That's lovely!

ADD AVOCADO AND PORK SKIN + \$25 (110gr)

MILANESE STEAK TORTA \$72

Torta (bread) with milanese steak, Oaxaca cheese

morita mayonnaise,

tomato and lettuce. (40gr)

HANGER STEAK TORTA \$99

Prime hanger steak fajitas, cheese crust,

guacamole and pico de gallo. (80 gr)

TORTA DE PASTOR \$67

In a delicious homemade bread,
pastor meat with onion,

cilantro and pineapple. Very CDMX!

CRUSHED PORK CRACKLING TORTA \$62

In homemade bread with beans

and cheese (150gr)

CHORIZO TORTA \$62

Yummy chorizo on homemade bread with

coriander and onion. (80gr)

TO LICK YOUR FINGER TACOS

HANGER STEAK TACO \$55

Prime skirt steak FAJITAS, sauted with poblano
pepper strips on a handmade tortilla. (40gr)

ADD CHEESE +\$17 (110gr)

BEEF MILANESE TACO \$55

¡MMMMMMHHHHH!

Hand-made tortilla with High Choice

beef Milanese and pico de gallo

with lettuce. (40gr)

CHICKEN FAJITA TACO \$52

Chicken fajitas sauted with poblano

pepper strips. (40gr)

ADD CHEESE +\$17 (110gr)

TACO AL PASTOR \$49

Because it can't be missed. Grilled

marinated pork with cilantro, onion

and roasted pineapple. (40gr)

SHRIMP TACOS (2) \$132

Handmade tortilla with tempura shrimp, red
cabbage, habanero mayonnaise and pico

de gallo sauce. (100gr)

PRESSED PORK RIND TACO \$37

Handmade tortilla pressed pork rinds,

onion and cilantro. (40gr)

CHORIZO TACO \$37

Handmade tortilla whith chorizo,

coriander, and onion. (40gr)

PRESSED PORK RIND TACO \$37

Handmade tortilla pressed pork rinds,

onion and cilantro. (40gr)

ZARANDEADO SHRIMP TACOS \$99

2 tacos on homemade tortillas with sautéed shrimp

with zarandeado sauce, purple onion, avocado

and curiander. (85gr)

YUMMY WARM SOUPS

\$69
CU

NOODLES

Dry noodles with cream, cheese, avocado and epazote, served on a bed of chilaquiles in morita fried pasilla pepper. (120gr)

BIRRIA BROTH

Birria broth with a little birria with onion and coriander. (200ml)

TORTILLA SOUP

Made with crunchy tortilla, cheese, sour cream, avocado, fried pasilla pepper and epazote. (300ml)

TO SHARE

MEXICAN SAMPLER \$379

To start sharing. 2 chorizo tacos, 2 sopes, 2 pork gorditas, 3 flautas, 2 cheese patties and guacamole with pico de gallo and tortilla chips.

HABANERO SAMPLER \$279

Yummy tacos 2 chorizo tacos, 2 pastor tacos, 2 arrachera tacos, 2 prensado tacos.

OAXACA STYLE GUACAMOLE \$145

Avocado with pico de gallo sauce cheese and grasshoppers (200gr)

Add grasshoppers +\$55 (20gr)

Add pork crackling +\$20 (20gr)

SOY DE LEÓN SNACK \$87

Pork crackling, tortilla chips, pickled leather, avocado, pico de gallo and hot sauce.

Yummy snack to share. (310 gr)

THE BIG POTATO CHIPS \$69

Homemade potatoe chips with the special touch of Mexican Habanero. (120gr)

GRANNY'S RECIPES... BUT BETTER

CAULIFLOWER \$82

Roasted cauliflower with fried camote, hummus, macha sauce and fried parsley. (200gr)

AGUACHILE CULICHI STYLE \$175

Cooked shrimps with lemon, burnt habanero sauce, cucumber, red onion, fried pore and avocado. (100gr)

GRILLED HANGER STEAK \$199

Prime grilled hanger steak, with nopal and onions as a side. (200gr)

RAW STEAK \$145

Raw Choice spicy steak with a dash of tequila, includes tortilla chips. (100gr)

PRESSED POTATOES \$97

Cambray potatoes with cheese dressing, goat chesse and fried parsley. (300gr)

BIRRIA QUESADILLA \$89

Handmade tortilla with birria, cheese and onion, includes birria broth. (60gr)

MARINATED PORK

CHAMORRO \$299

Grilled and topped with habanero chili dressing with pickeld onion and beans as a side.. (800gr)

MEXICAN HABANERO \$275

Molcajete with grilled Prime hanger steak, chicken, chorizo and cheese.

Includes nopales and onions. (440gr)

TUNA TOSTADA \$95

Marinated tuna with ponzu, includes habanero mayonnaise, avocado, balsamic glaze and crunchy fried sweet potato. (40gr)

BEEF BIRRIA \$220

Birria in its juice accompanied with onion, cilantro, black beans and handmade tortillas. (200gr)

SWEET TEMPTATION

CORN CAKE \$92

Warm corn cake with vanilla ice cream and habanero chilli jam. (150gr)

STUFFED CONCHA \$89

Home made concha (sweet bread) stuffed with strawberries and vanilla ice cream, topped with chocolate.

EUREKA LEMON CARLOTTA \$89

Fresh and yummy with crunchy crumble and a slice of dried eureka lemon. (150gr)

CHOCOLATE CUPCAKE WITH

VANILLA ICE CREAM \$69

Delicious! Baked at home and served with vanilla ice cream. (140gr)

CARAMEL TORTA \$62

Bread with caramel (80gr)