

Brunch Menu

PARA EMPEZAR

Guacamole and Chips* - \$8
(add Salsas \$2)

Homemade Chips and Salsas*

(Roasted Serrano, Salsa de Tomatillo, Salsa Fresca) - \$5

Piña, Pepino & Jicama con Chile y Limon* - \$7

Pineapple, cucumber and jicama, salt, lime, Chile Tajin

Salpicón Poblano - \$6

Garbanzo & green beans, nopales (cactus), tomato, onion, Queso Fresco, Crema on a corn tostada (2 for \$10)

Ceviche - \$12

Marinated Gulf fish and shrimp, avocado, onion, homemade tortilla chips

Queso o Choriqueso* - \$9

Melted cheese, pico de gallo, homemade tortilla chips (option: add chorizo)

Esquites* - \$7

Whole corn kernels, epazote, Cotija cheese, mayonnaise, chili powder, lime

HUEVOS

Huevos Rancheros* - \$10

Lightly fried corn tortillas, two fried eggs over easy, salsa Mexicana, Chile Poblano, Queso Fresco, beans, home fried potatoes

Huevos con Chorizo, Nopales o Ejotes* - \$10

Two large scrambled eggs, Mexican sausage, cactus and/or green beans, potatoes, tortillas

Huevos Moltuleños - \$12

Two fried eggs over black refried beans on fried corn tortilla, salsa Mexicana, fried plantain, chorizo, Queso Fresco, tortillas

Chilaquiles del Dia* - \$12

Corn tortilla strips lightly fried in salsa roja o verde, crema Mexicana, Queso Fresco, frijoles, fried egg. (+ \$2 add chicken)

ESPECIALIDADES - \$14

Carne a la Tampequeña

Grilled steak, onions, cilantro, Charro beans, rice, side salad

No separate checks. No AMX. 20% gratuity for 6+ people. Thank you for your understanding



Enchilladas de Mole

Three chicken enchiladas in mole sauce, onion, sesame seeds, rice and beans

Borrego de Oro

Tequila marinated lamb, grilled nopalitos & cebollitas, corn tortillas

QUESADILLAS & TOSTADAS

Add \$2 for fish or shrimp

Quesadilla - \$12

Large flour tortilla, melted white cheese, your choice of filling, rice and beans

Tostadas - \$10

Two crispy tortillas, refried beans, your choice of filling, cabbage, crema Mexicana

Options for Quesadillas & Tostadas

Cochinita Pibil (Pork)

Chorizo (Sausage)

Carne Asada (Steak)

Lengua (Tongue)

Picadillo (Ground Beef)

Tinga (Chicken)

Mole (Chicken)

Vegetales (Veggies)*

Pescado (Fish)

Camaron (Shrimp)

PARA ACOMPAÑAR

Sliced Avocado* - \$3, **Crema Mexicana*** - \$1

Jalapeños - \$1 **Mexican Rice** - \$3

Frijoles (refried black* or Charro) - \$3

Grilled Nopalitos & Cebollitas* - \$3 (+ \$1 Queso Fresco)

POSTRE* - \$5

Cachaça Flan - Custard with Brazilian twist

Fried Plantains - with crema Mexicana

BEBIDAS

All Cocktails \$3 off till 5pm

Refrescos (Sodas) - \$2 & \$3

Aguas Frescas - \$3 - Horchata, Jamaica, Tamarindo y Limonada

Fresh Squeezed Orange Juice - \$4

Café de la Olla (cinnamon coffee) or **Iced Tea** - \$2.50

*Is or can be made vegetarian

Note: Corn tortillas are non-GMO