



GUACAMOLE \$5.00
fresh made to order with chips

FLAUTAS DE POLLO \$5.50
y/o de papa con quesillo
(crispy rolled corn tortillas, choice of chicken or potatoes with cheese topped with romaine and salsa)

QUESO FUNDIDO chorizo o champiñon \$6.50
(melted Chihuahua cheese served with corn tortillas choice of mushrooms or chorizo)

SOPA TARASCA \$6.00
Traditional Michoacan highlands soup, is a black bean soup with ancho pepper, fresh cheese and crispy tortillas on side.

SOPA DE VERDURA \$6.00
big bowl of hearty aromatic chicken broth with corn kernels, poblano, Chayote squash mexican zuchinni and mexican herbs.



TACOS \$2.50 ea

Carne Asada
Carne asada (grilled skirt steak)

Tinga de pollo
(shredded chicken in chipotle tomato sauce)

Rajas
(roasted poblano pepper strips, cooked with mexican cream and diced onions.. de-li-ci-ous)

Hongos
(sautéed mushrooms with epazote and garlic)

Carnitas
(pork confit)

Pescado zarandeado
(non-fried fish, topped with pico)

Cochinita pibil
(slow cooked pork in banana leaves)

Camarón al chipotle
(sautéed shrimps with chipotle sauce)

Chorizo toluqueño
(sautéed chorizo with serrano peppers)

TACO DE LENGUA \$3.50
amazing beef tongue taco
"delicatessen"

TACO DE PAVO EN ESCABECHE
Turkey cooked in escabeche, served with black bean paste & house cured onions. Comes with xtra-xtra hot sauce

HUARACHES \$8.50
Prehispanic Mexico's dish. Thick corn "tortilla" topped with black beans, lettuce and melted cheese & eggs on top with the choice of the following:
-champiñones (sautéed mushrooms)
-chorizo (porrk suasage)

ENSALADA DE NOPAL \$6.00
(cactus salad served with red onions, aged cheese and fresh tomatoes)

ALAMBRE DE RES \$9.00
(grilled skirt steak with peppers, onions with melted Chihuahua cheese served with corn tortillas)

PEPITO de ARRACHERA \$8.00
Sourdough baguette with a dab of refried black beans, grilled skirt steak and pico de gallo

ENCHILADAS Suizas \$10.00
(chicken enchiladas with tomatillo sauce, topped with melted cheese)

TORTA de TINGA \$8.00
Sourdough baguette with a dab of refried black beans, spicy chicken with melted cheese and sour cream on side

TORTA de COCHINITA \$8.00
Sourdough baguette with a dab of refried black beans, pulled pork, avocado pickled onions, and habanero pico de gallo (xni peck)

Lunch

la Superior

EZQUITES \$4.00
(corn kernels cooked with epazote leaves, served with fresh cheese, lime and Mexican mayo)

FRIJOLE DE OLLA \$3.00
(Soupy black beans)

FRIJOLE CHARROS \$5.00
(pinto beans with epazote, onions, jalapeños and smoked bacon)

SALSAS \$4.00
(sampler of salsas from mild to super hot)



AGUAS FRESCAS: watermelon, pineapple, cactus (pricky pear), lime with peel

TAX included

MEXICAN SODAS: Tamarind Jarrito, Mirinda (orange), Sangria (non-alcoholic), Cocacola (coke), club soda
Mango or guava Boing!..