



APPETIZERS

FIRST BASKET OF CHIPS & SALSA IS COMPLIMENTARY

FRESH GUACAMOLE

Made at the table in molcajete \$ 18.00

COCTEL DE CAMARONES

Boil shrimp in a traditional Mexican sauce, made with chopped tomatoes, radishes, cucumber, avocado, cilantro and lime juice \$15.00

FRIED CALAMARI

Lightly Battered Calamari with chipotle mayo \$12.00

CHICKEN WINGS

Deep-fried chicken wings served with homemade fries \$12.00

TOSTADAS DE TINGA POBLANA

4 deep fried corn tortillas topped with shredded chicken/chorizo, refried beans lettuce, pico de gallo, sour cream, cotija, and cheese \$10.00

QUESO DIP

American cheese fondue \$10.00

FLAUTAS

4 corn tortillas filled with chicken stew, green, red sauce, lettuce, sour cream and cotija cheese \$10.00

LOADED FRIES

Homemade fries loaded with chicken or steak, cotija cheese, and chipotle mayo \$ 10.00

ESQUITES

Grilled local fresh corn served with a house-made mayo, chile de arbol and cotija cheese \$ 8.00



STREET TACOS

CORN AND FLOUR TORTILLA AVAILABLE

BISTEC

Grilled flapmeat steak \$ 4.25

MIXED ZUCCHINNI / SPINACH

Sautéed zucchini mix with spinach and corn guacamole \$ 4.25

AL PASTOR

Pork marinated in pineapple \$ 4.00

TINGA POBLANA

Shredded chicken and pork stew in chipotle sauce \$ 4.00

CAULIFLOWER

Sauteed cauliflower garnished with cabbage, chipotle mayo \$ 4.00

POLLO

Seasoned grilled chicken \$ 4.00

CHORIZO

Spicy Mexican pork sausage \$ 4.00

PULPO

Grilled octopus, topped with sliced avocado, pico de gallo, chipotle aoli \$ 4.75

CAMARÓN

Grilled shrimp, topped with sliced avocado, pico de gallo, chipotle mayo \$ 4.50

SALMON

Grilled salmon, topped with sliced avocado, pico de gallo, chipotle mayo \$ 4.50

TACOS TRAY

Serving 15 tacos of 3 different proteins choose between pastor, chicken, tinga, veggies, steak, shrimp.
All shrimps +\$ 8.00

BURRITOS/BOWLS

Rice, beans, pico de gallo, lettuce, cotija cheese, guacamole and sour cream

Chicken/ Steak \$14

Seafood \$16

QUESADILLAS \$12

Corn or flour tortilla, chihuahua cheese, protein, pico de gallo, sour cream and guacamole

Add chicken/ steak \$2

Add shrimp \$3

CHIMICHANGA \$13

Choice of chicken, steak or shredded chicken stew, whole black beans, rice, chipotle mayo, queso cotija, lettuce, guacamole, and sour cream

NACHOS \$12

Corn tortilla chips, melted cheese, black beans, pico de gallo, sour cream, guacamole and jalapeños

Chicken/Steak \$14

Seafood \$16

UNO MÁS TACO TRIOS \$15

TACOS DE BIRRIA

Braised brisket beef, chihuahua cheese, cilantro and onions, served with savory beef broth

LOS ARABES

Grilled chicken, chipotle sauce, bacon & melted Oaxaca cheese

CAMPECHANOS

Steak, rice, chorizo, caramelized onions and avocado

TORTAS

TOASTED TELERA ROLL, LETTUCE, MAYO TOMATO, OAXACA CHEESE, REFRIED BEANS, AVOCADO PICKLED JALAPEÑOS BIRRIA

Stewed beef, refried beans, mayo, green sauce, chipotle sauce, avocado \$14.00

TAQUERA

Chicken pork and beef \$12.00



ENTREES

MOLCAJETE

Flat meat steak, chicken breast, Mexican sausage, shrimps, grilled nopal, roasted pepper, cheese and homemade molcajete sauce

For 2 people **\$45.00**

For 4 people **\$90.00**

Served with rice, beans and tortillas

POLLO ENCHILADO

Adobo rubbed half chicken marinated in pasilla pepper, ancho pepper, homemade spices, choice of (2) sides **\$20**
Add mole sauce **\$3.00**

CARNE ASADA

8 oz Flatmeat steak w. green cheese enchilada, served with rice, beans and corn tortillas **\$22.00**

FAJITA MIXTA

Seasoned chicken, beef, shrimp, mix sautéed bell peppers & onions served with rice, beans, and tortillas **\$22.00**

COSTILLAS CAMPESINAS

Beef short rib, pork short rib, citrus juices, soy sauce served with rice and beans, salsa ranchera and tortilla **\$20.00**

GRILLED SALMON

8 oz pan-seared salmon with creamy poblano pepper sauce, sautéed mix veggies and rice **\$20.00**

CAMARONES AL MOJO NEGRO

Sautéed shrimp in black garlic mojo-paste **\$17.00**

ENCHILADAS DE POLLO

Shredded chicken stew, pork chorizo bits served with rice and black beans, drizzled with sour cream and cheese. Choose from green or mole sauce **\$16.00**
Vegetarian option available **\$15.00**

ENCHILADAS SUIZAS

Creamy tomatillo sauce stuffed with shrimp, poblano peppers, corn and chihuahua cheese served with rice **\$18.00**

SIDES

ARROZ & FRIJOLES \$ 7.50

Rice and black beans

GUACAMOLE \$ 7.00

PLATANOS FRITOS \$7.00

Fried plantains served with sour cream

PAPAS FRITAS \$5.00

Hand cut potato fries

FRIJOLES \$4.00

black beans

ARROZ \$4.00

MOLE SAUCE \$4.00

SOUR CREAM \$2.00

QUESO COTIJA \$2.00

DRINKS

BOTTLED SODA \$ 4.00

MEXICAN COKE, JARRITO

MANDARINA, SPRITE, TOPO CHICO

NATURAL DRINKS \$4.00

Please ask for our natural drink as they change daily

COFFEE \$3.00

DESSERT

TRES LECHES \$9.00

FLAN \$9.00

CHURROS \$9.00



STILL HUNGRY OR THIRSTY?

ASK FOR **UNO MÁS**

3911 GEORGIA AVE NW WASHINGTON DC 20011

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