

For appetizers, we invite you to help yourself
to our delicious “antojitos” from the buffet

Soups

Seafood chilpachole

A seafood selection served in a seafood broth with “chilacayote” and “epazote”

Tortilla soup

Accompanied by bacon, cream, chipotle chili, tortilla in julienne style and chili “de árbol” (hot chili)

Main courses

the speciality of the house, your home, are tacos;
cooked to order authentic mexican style

Tacos al pastor, Mexico city style

Tasty tacos of perfectly marinated pork & beef steaks,
Served with coriander, onion and grilled pineapple

Steak tacos

Tender beef, cooked to order, served with onion and guacamole avocado sauce

Special tacos

Grilled steak with bacon, onion and chorizo
In tortilla with guacamole and spring onions

Tacos de alambre (wire tacos)

Sautéed beefsteak, bacon, onion and red pepper; chopped and served in tortilla

Northern “Sheet”

Flank steak with beans and cheese au gratin

Kebab flambéed with tequila zacatecano

Beef skewer with bacon, onion and pepper with a touch of tequila

Monterrey’s arrachera

Beef churrasco, kidney beans, guacamole and tortilla

Chicken mixiote from Michoacán

Chicken breast cooked on the bone wrapped in a barbeque style
corn leaf seasoned with the house special flavor

Grilled hogfish from Jalisco “zarandeado” style

Perfectly cooked using the marinating style of puerto vallarta

Red snapper Veracruz style

Pacific ocean’s fillet served with poached chili, onion and tomato; julienne style and scented with white wine

Shrimps in pulque

Fresh stewed shrimps with “pulque” and black kidney beans

Southeast seafood stuffed chilis

Stuffed “poblano” chili and served with “chipotle” sauce

A Sweet Touch

Selección de postres de nuestro buffet