

MEXICAN TRAFFIC

\$44 each
MIN 2 PEOPLE


FLASHY MEXICAN

\$52 each
MIN 2 PEOPLE

FRIDA'S GARDEN

\$37 each
MIN 2 PEOPLE




GUACAMOLE CON TOTOPOS 
house made guacamole w
tortilla chips

ALITAS DE POLLO
crispy chicken wings in
sweet and spicy chipotle
sauce, green onion,
sesame seeds



CHIMICHURRI CHICKEN
grilled chicken Maryland
w achiote jalapeño,
cilantro, soy and orange
sauce, served with rice
and beans

BARBACOA BEEF CHEEK
slow cooked, prepared
with with barabacoa
seasonings and served
with both a hot habanero
tomatillo and chipotle
barbecue with papas
fritas (crinkle fries)

CHARRED COLIFLOR 
charred cauliflower,
salsa adobo, fried
chickpeas, rice, black
beans, corn, tomato
salsa, chimichurri




ELOTE
grilled corn, coffee
mayonesa, parmesan,
tajín

GRILLED OCTOPUS
char-grilled octopus,
salsa macha, papas,
pickled jalapeño, onion,
cilantro



TACO CHOICE PER PERSON

1. BAJA FISH
2. CRISPY-CRUMBED CHICKEN (NOT GF)
3. DOUBLE PORK
4. GAMBA CON PIÑA
5. FRIJOL NEGRO 





PORK RIBS
twice-cooked pork ribs,
chile morita barbeque
sauce, watermelon
salad, papas fritas


BARBACOA LAMB
slow cooked, prepared
with with barabacoa
seasonings and served
with both a hot habanero
tomatillo and chipotle
barbecue with black
beans & rice

DUCK SALAD
crispy greens, tomato,
corn, orange, coriander,
walnuts, pomegranate w
chile guajillo, honey
dressing





GUACAMOLE CON TOTOPOS 
house made guacamole w
tortilla chips

ELOTE 
grilled corn, vegan
coffee mayonesa, vegan
parmesan, tajín

FRIJOL NEGRO TACO 
fried blackbean,
avocado, mang salsa



CHARRED COLIFLOR 
charred cauliflower,
salsa adobo, fried
chickpeas, rice, black
beans, corn, tomato
salsa, chimichurri

ENCHILADAS DE VERDURAS 
sauteed eggplant,
zucchini capsicum
and onion wrapped in
corn tortilla, vegan
mayo, cheese
*Your choice of: adobo or
pistachio mole*