

A M Q

Aquí me Quedo

MENU

Appetizers

GUACAMOLE
Over Crispy Tlayuda

QUINOA SALAD
Hummus, and Tlayuda

CRUDITÉS
Jicama, Cucumber, Carrots, Celery

THE TUNA TOSTADA
Spread with Ceviche topped with Slices of Fresh Tuna,
Avocado and Salsa Macha

SEA SCALLOPS TOSTADA
King Crab, Lemon Zest, Roasted Sea Scallops, Salsa Verde and Sprouts

Ceviches



AGUACHILE ROJO
Striped Bass, Octopus & Shrimp with Lime Juice,
Chiltepín, Jicama & Mango

CEVICHE BLANCO
Jicama, Chives, Coconut Milk, Chile Jalapeño & Lychees

FROM THE TRUCK

THE DUCK BIRRIA TACOS
Slow Cooked With Dry Chiles,
Cilantro, Onion And Salsa Verde

SMOKED BRISKET SANDWICH
With Homemade Pickles...
That's It!

TACOS CARNE ASADA
Steak And Chorizo With Grilled
Onions, Beans & Lime

SHRIMP "TJ" STYLE TACOS
Ajillo, Salsa Mexicana & Cheese
In Flour Tortilla

"EL BURRITO"

GRILLED CATCH OF THE DAY
Cabbage, Caramelized Onions,
Tamarind Sauce and Chipotle
Mayonnaise

SOFT SHELL CRAB BURRITO
Mango Salsa & Habanero Mayo



COCKTAILS

AGUA DE VIDA 🍷
400 Conejos Mezcal, Tequila Patron
Reposado, Watermelon, Lime,
Lemongrass Syrup, Ginger Beer

SMOKED PINEAPPLE MOJITO
Pineapple and Mezcal

PUREPECHA
Charanda & Hibiscus Infusion,
Lemongrass Syrup, Lemon,
Sparkling Wine

SMOKEY & SPICY MOJITO
Lime, Jalapeño, Mezcal,
Ancho Chile Liqueur

CHARANDINA
Charanda Blanco, Mint Syrup,
Local Lime, Agavero Liqueur

CARIBBEAN MOJITO
Passion Fruit,
Lime and Sparkling Water

*El Ponche
de la Casa*

- Charanda
- Syrup
- Lime
- Orange
- Earl Grey
- Local Lime
- Ancho Reyes

