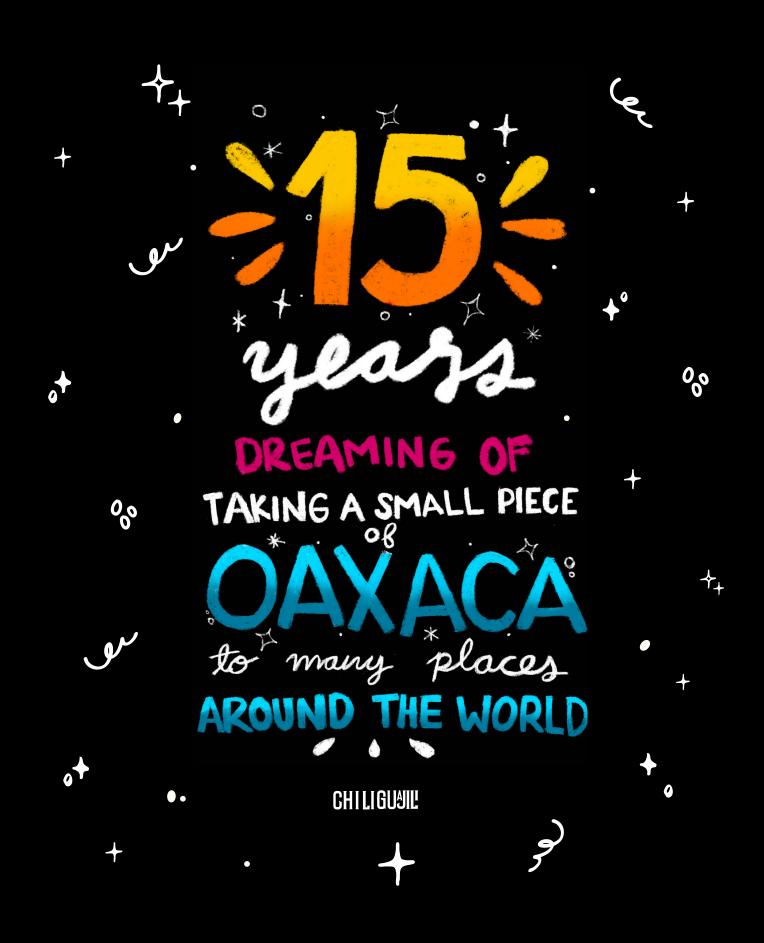


f Chili Guajili © @chiliguajili @chili\_guajili







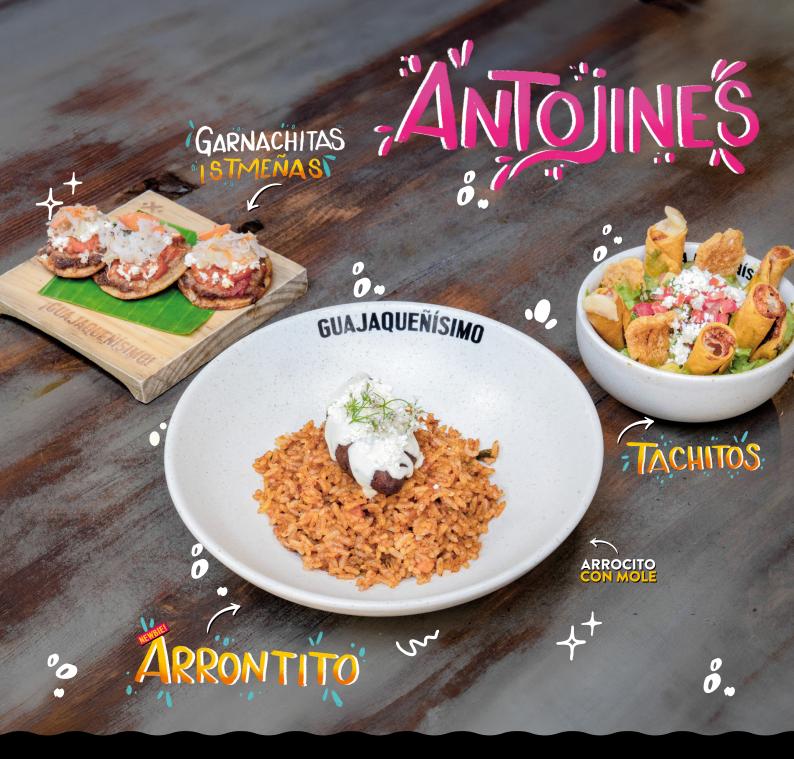
CALIENTES	CONTRACTOR OF THE PARTY OF
CALIETY	
* COFFEE FROM THE OAXACAN MOU	UNTAINS\$31
* AMERICANO HOUSE RECIPE	\$31
(COFFEE FROM THE OAXACAN WITH TRADITIONAL MEXICAN COC	N MOUNTAINS OKIE ICE CREAM) \$69
* AJONTOLITO(HOT SESAME SEED DRINK-CORI	
* HOT CHOCOLATE MILK BASED	\$59
* HOT CHOCOLATE WATER BASED.	\$55

rrios -	AAA DAA
F ICH	COLD ONES
<b>** AGÜITA FRESCA 100% NATURAL</b>	\$29
100% NATURAL FRUIT DRINK, TO CHOOSE FROM: HORCHATA, JAMAICA OR PENNYROYAL.	/
* CANNED SODA	\$35
<b>** BOTTLED WATER 600 ML</b>	\$25
<b>** SPARKLING MINERAL WATER-TO</b>	POCHICO\$37
** SEASONAL NATURAL FRUIT JUIC	CE\$49

AGUITAS SUPERIORES SUPERIOR ON		
	* PINK LEMONADE	\$49
	* MANGO AND PASSION FRUIT DRINK	\$49
No.	* HORCHATA CON NIEVE DE TUNA	\$55
	RICE MILK WITH PRICKLY PEAR FRUIT SORBET	
	LIMONADA DE TUNA LEMONADE WITH A TOUCH OF PRICKLY PEAR FRUIT SORBET	\$59
	HORCHATA CON NIEVE DE ROMPOPE	\$55

7	ERVEZA	
L	ERVILLE	BEERS
	* XX LAGER	\$45
E-	* ULTRA	
	* BOHEMIA OBSCURA	\$49
	* REY OH! (OAXACAN BEER)	\$75
	* BASE MICHELADA O SUERO	\$35
	A MICHELADA SPICE MIX/LIME JUICE TO ACCOMPANY A BEEF	





# **<b>×** GARNACHITAS ISTMEÑAS **×**

3 PIECES OF TINY FRIED TORTILLAS TOPPED WITH FRIED BEEF, CHEESE AND TOMATO SALSA FINISHED WITH TASTY SOUR CABBAGE.

\$69

# ♦ ARRONTITO ♦

FLUFFY RICE SEASONED WITH MOLE, TOPPED WITH A SMALL FRIED PLANTAIN ROLL FILLED WITH CREAM CHEESE.

# **\*TACHITOS\***

TRADITIONAL SMASHED GUACAMOLE WITH SMALL FRIED TACOS FILLED WITH OAXACAN CHEESE ACCOMPANIED WITH PORK RIND AND MEXICAN SALSA.



# \* FLAN DE LA CASITA \*

HOME BAKED CREME CARAMEL, SERVED WITH A SWEET AND SOUR CREAM CHEESE TOPPING AND OUR CRISPY HOMEMADE GRANOLA.



# \* MOLOTITOS DE PLÁTANO \*

FRIED PLANTAIN ROLL STUFFED WITH CREAM CHEESE AND COVERED IN CREAM AND ISTMO-STYLE CHEESE.

1 PZA \$26

2 PZS \$49

4 PZS \$89





# **◆ HELADO PAY DE LIMÓN**

KEY LIME PIE ICE CREAM

**◆ HELADO PISTACHE** 

PISTACHIO ICE CREAM

**◆ HELADO <sup>™</sup> CHOCOLATE** OAXAQUEÑO E AGUA

OAXACAN CHOCOLATE
WATER BASED-ICE CREAM

**◆ HELADO OJOS NEGROS** 

PINEAPPLE + GUAVA + PEPPERMINT + CHEPICHE OAXACAN HERB- SORBET

**→ HELADO GALLETA ANIMALITOS** 

**● HELADO TROPICACHILI** 















# SOPITAS DEL DÍA

FRESHLY MADE SOUPS

# OPA DE LA MILPA TUESDAY - FRIDAY

DICED COURGETTES, PUMPKIN FLOWER, STRIPES OF POBLANO CHILI, ONION AND CORN.

\$69

**SOPA DE CHAMPIÑÓN** SUNDAY - WEDNESDAY TASTY MUSHROOM SOUP SERVED WITH FRIED STRINGS OF MAIZE TORTILLA

\$59

# SOPA DE HIERBA SANTA MONDAY - THURSDAY

**HOMEMADE PEPPERLEAF SOUP** WITH PASTA AND ZUCCHINI.

#### SOPITA DE LA ABUELA SATURDAY

A HEARTWARMING CHICKEN SOUP BASE WITH BUTTER AND DELICATELY DICED LEEK AND POTATOES.

\$69

#### **HOMEMADE SOUPS**

# SOPITAS ESPECIALES

SPECIAL SOUPS - AVAILABLE EVERYDAY

#### CONSOMÉ DE POLLO

HEARTWARMING CHICKEN SOUP WITH SHREDDED CHICKEN BREAST, RICE AND VEGETABLES SERVED WITH CORIANDER, JALAPEÑO CHILIES AND LIMES (MEXICAN LEMONS).

WITH AGÜITA FRESCA \$109

WITHOUT \$105

#### SOPA DE VERDURAS

A TASTY MIX OF VEGGIES AND RICE, SERVED WITH CORIANDER, JALAPEÑO CHILIES AND LIMES (MEXICAN LEMONS).

#### SOPA DE TORTILLA

A TASTY TOMATO SOUP WITH FRIED TORTILLA STRIPES, DICED FRESH CHEESE, CREAM AND PORK RIND. **\$79** 



# LAS TOSTADITAS

2 MEDIUM CRISPY FRIED TOSTADAS TOPPED WITH BEAN PASTE AND SERVED WITH PICKLED CHILIES.

PAPITA CON \$109

WITH OUR SPECIAL GUACAMOLE SAUCE, SOUR CABBAGE AND FRESH CHEESE.

**► PICADILLO \$119 DE POLLO** 

A BASE OF MOLE, SMALL BITES OF PLANTAIN AND RED ONION.

POLLITO \$139
DESHEBRADO

SMASHED GUACAMOLE AND CREAM, TOPPED WITH SOUR CABBAGE, CORIANDER, RED ONION AND RADISH.





LUNCH I INCLUYE AGÜITA

ALL DISHES COME WITH A 100% NATURAL 'AGÜITA' DRINK

TLAYUDA DE TASAJO

TASTY PORK RIND BITES!

FLAME GRILLED LARGE MAIZE TORTILLA (TLAYUDA) SLIGHTLY SPREADED WITH PORK FAT, STUFFED WITH OAXACA CHEESE, BEANS PASTE, CABBAGE, PORK RIND BITES, AVOCADO AND GRILLED ONION.

CLÁSICA \$132 CON CHORIZO ZAACHILEÑO

\$175

CHORIZO FROM THE REGION

**◆ AL PASTOR** \$175

SPIT GRILLED PORK

**★** CON TASAJO DE HEBRAS

\$189

OAXACAN-STYLE BEEF



# **≫ BLANDAS DE BARBACOA ≫**

HANDMADE MAIZE TORTILLA TACOS STUFFED WITH BEEF AND PORK OAXACAN-STYLE BBQ AND BEANS, TOPPED WITH SOUR CABBAGE, CORIANDER AND SMASHED GUACAMOLE.

2 PCS \$129

4 PCS \$179

#### **※ BLANDAS <sup>™</sup> PAPA CON CHORIZO ※**

4 HANDMADE MAIZE TORTILLAS, STUFFED WITH SOFT POTATO AND CHORIZO, OAXACA CHEESE, BEANS AND PICO DE GALLO, TOPPED WITH STIR FRIED JALAPEÑO AND GUACAMOLE SAUCE.



#### TAQUITOS CLÁSICOS

3 STUFFED AND FRIED TACOS COVERED WITH BLACK BEAN PASTE, LETTUCE, FRESH CHEESE, CREAM AND GUACAMOLE.

#### **ELICE TU RELLENO**

POLLITO

\$129 MINCED QUESILLO

OAXACAN CHEESE

E POLLO

\$119

MINCED AND SEASONED CHICKEN

#### **LOS CONSENTIDOS**

3 FRIED TACOS STUFFED WITH MASHED POTATOES AND OAXACAN CHEESE, TOPPED WITH SMASHED GUACAMOLE AND CRUMBLED CHEESE.

\$129



ALL DISHES COME WITH A 100% NATURAL 'AGÜITA' DRINK



SWAP THE MAIN FOR: MOLE CON POLLITO MENCHILADAS CASERAS MILANESA TASAJEÑA



#### **\* TACOS <sup>™</sup> COLORADITO \***

3 STUFFED TAQUITOS BATHED IN MOLE COLORADITO, TOPPED WITH LETTUCE, FRESH CHEESE, RED ONION AND PARSLEY.

**\$169** 

#### ♦ ENCHILADAS CASERAS ♦

3 TORTILLAS STUFFED WITH RICE, BATHED IN OUR HOUSE RECIPE MOLE COLORADITO, TOPPED WITH MINCED AND SPICED CHICKEN, CREAM, ONION AND BITES OF PLANTAIN ROLL.

\$179

# ♦ ENCHILADAS CHILI GUAJILI ♦

3 STUFFED TACOS BATHED IN OUR SPECIAL GREEN SAUCE, TOPPED WITH A MIX OF GRATED CHEESE, ONIONS, CREAM AND PARSLEY.

**\$165** 

# **\* ENCHILADAS CHILIÑESCAS \***

3 STUFFED TACOS BATHED IN GREEN SAUCE WITH PORK RIND BITES, TOPPED WITH A MIX OF GRATED CHEESE, ONIONS, CREAM AND PARSLEY AS TOPPING.

**\$179** 

#### **\* ENCHILADAS RANCHERAS \***

3 TAQUITOS STUFFED WITH CHORIZO AND POTATO, BATHED IN OUR TASTY SALSA RANCHERA (TOMATO SAUCE), TOPPED WITH LETTUCE, CHEESE AND CREAM AND A SIDE OF BLACK BEANS. LUNCH





ALL DISHES COME WITH A 100% NATURAL 'AGÜITA' DRINK



GRILLED OAXACAN-STYLE BEEF SERVED
WITH AN ENMOLADITA (SMALL FRIED TORTILLA
SOAKED IN MOLE), FRIED PLANTAIN SLICES AND
MINI CRISPY TACOS STUFFED WITH OAXACA CHEESE
TOPPED WITH SMASHED GUACAMOLE.

\$169

# **MILANESA TASAJEÑA**

BREADED OAXACAN-STYLE BEEF SERVED WITH OUR HOME RECIPE SALAD, FRIES AND SMASHED GUACAMOLE.

\$179

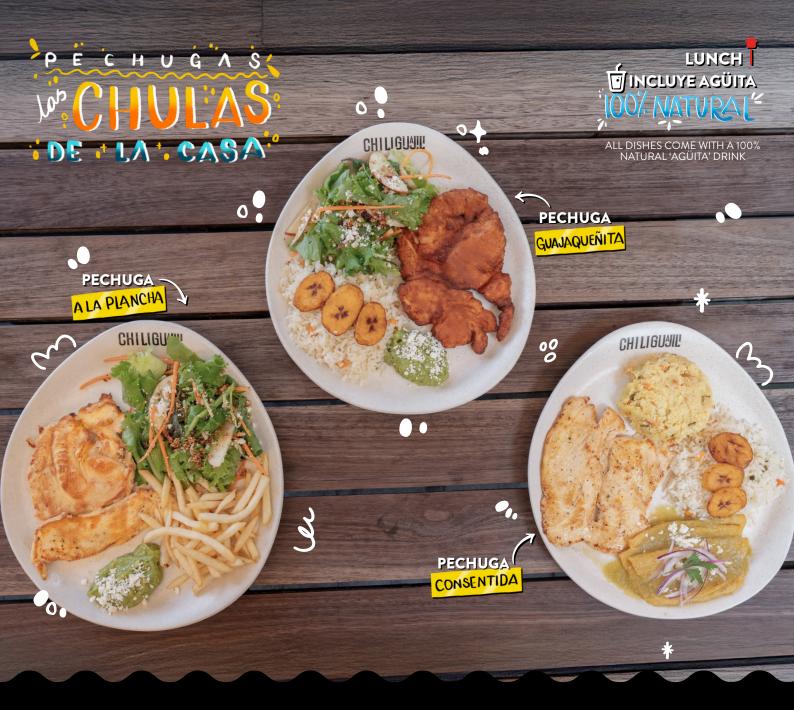
# TASAJO DE LA FONDITA

GRILLED OAXACAN-STYLE BEEF SERVED WITH BLACK BEANS, AVOCADO, PORK RIND BITES AND A MAIZE TORTILLA QUESADILLA.









# \* PECHUGA CONSENTIDA \*

PAN-SEARED AND WELL-SEASONED CHICKEN BREAST WITH GREEN ENCHILADAS, RICE WITH FRIED PLANTAINS AND ISTMO-STYLE POTATO PURE.

\$169

# \* PECHUGA A LA PLANCHA \*

PAN-SEARED AND WELL-SEASONED CHICKEN BREAST WITH SALAD OR RICE WITH FRIED PLANTAIN, SMASHED GUACAMOLE AND FRIES.

**\$175** 

# **\* PECHUGA GUAJAQUEÑITA \***

BREADED AND FRIED CHICKEN BREAST WITH SMASHED GUACAMOLE, RICE FRIED PLANTAINS AND SALAD.





# **\* BAGUI SUPREMA <sup>AL</sup> PASTOR \***

A LARGE BAGUETTE WITH MAYONNAISE, BEANS, SPIT-GRILLED PORK, HAM, BACON, MELTED OAXACAN CHEESE, AVOCADO AND PINEAPPLE.

\$159

**\* BAGUI TORTA <sup>EL</sup> CHIMPA \*** 

A LARGE BAGUETTE WITH MAYONNAISE, OUR SECRET AND TASTY CHEESE MIX, HAM, SPECIAL BACON, AVOCADO, CARAMELISED ONION AND PICKLED CHILIS.

**\*BAGUI SUPREMA <sup>™</sup> TASAJO \***A LARGE BAGUETTE WITH MAYONNAISE,
OAXACAN-STYLE BEEF, AVOCADO,
BEAN CHILAQUILES AND
GRATED OAXACAN CHEESE.



# **\* CROISSANT ™ CASA \***

HOMEMADE CROISSANT SPREAD WITH MAYONNAISE, FILLED WITH TURKEY HAM, LETTUCE, SMASHED GUACAMOLE, BACON AND A MIX OF CHEESE.

\$159

# **\* CLUB SANDWICH \***

HOMEMADE BREAD WITH MAYONNAISE, LETTUCE, SHREDDED CHICKEN, TURKEY HAM, BACON, AVOCADO AND GRATED CHEESE SERVED WITH FRIES.

\$175

# \* TORTÓN SUPREMO CHILI \*

TORTA WITH HOMEMADE BREAD, SPREAD WITH MAYONNAISE, BEANS PASTE, BREADED OAXACAN-STYLE BEEF, BACON, CHEESE CRUST, TOMATO AND AVOCADO.



# **\* LAS BARBACHONAS \***

2 MEXICAN BBQ GRINGAS, WITH A MIX OF GRATED CHEESE AND SERVED WITH ONION AND CORIANDER.

# **★ GRINGAS AL PASTOR ★**

2 GRINGAS (A SPECIAL VARIETY OF TACO WITH CHEESE) OF SPIT-GRILLED PORK WITH FONDUE-LIKE CHEESE, ONION, CORIANDER AND PINEAPPLE.

\$149



# ALAMBRES

# **ALAMBRE AL PASTOR**

SPIT-GRILLED PORK, BACON, HAM, SWEET PEPPERS, ONION, PINEAPPLE AND GRATED OAXACA CHEESE.

\$175

# **ALAMBRE MESTIZO**

OAXACAN-STYLE BEEF, ONION, PEPPERS, SPIT-GRILLED PORK, HAM, BACON, BEANS AND GRATED OAXACA CHEESE.



#### **TACOS DEL TROMPO**

5 TAQUITOS OF SPIT-GRILLED PORK TOPPED WITH PINEAPPLE, CILANTRO AND ONION \$119

#### **TAOUERO GUAJAOUEÑITO**

5 TAQUITOS OF OAXACAN-STYLE BEEF TOPPED WITH ONION AND STIR FRIED JALAPEÑO.

#### **TORITO ENAMORADO**

5 TAQUITOS WITH OUR SPECIAL CHEESE MIX, OAXACA-STYLE BEEF, FRIES AND A TASTY MIX OF BLACK BEANS AND PICO DE GALLO (TOMATO, ONION AND JALAPEÑO).

ALL DISHES COME WITH A 100% NATURAL 'AGÜITA' DRINK

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TACOS CAMPECHANOS
5 TAQUITOS WITH OAXACAN-STYLE
BEEF, CARAMELISED ONION,
CHORIZO AND PORK RIND.

**\$179** 

#### **TAQUERO GUACHI**

2 CHORIZO TAQUITOS AND 3 SPIT-GRILLED PORK TAQUITOS WITH ONION AND CORIANDER ON TOP.

# Ramiliar

5 TACOS AL PASTOR (TACOS WITH SPIT-GRILLED PORK) +5 TACOS DE CHORIZO Ó 3 TACOS DORADOS

(5 CHORIZO TACOS OR 3 FRIED TACOS STUFFED WITH MINCED AND SEASONED CHICKEN)

+ 3 GARNACHAS O 4 MOLOTES

(SMALL FRIED TORTILLAS TOPPED WITH TOMATO SAUCE OR PLANTAIN ROLLS)
+ 2 TLAYUDAS CLÁSICAS

+ 4 AGÜITAS FRESCAS 4 FRESH DRINKS





2 GRINGAS AL PASTOR Ó 4 MOLOTES

(SPECIAL TYPE OF TACOS WITH SPIT-GRILLED PORK OR OR PLANTAIN ROLLS)
+ 5 TACOS AL PASTOR

(TACOS AL PASTOR
(TACOS WITH SPIT-GRILLED PORK)

+ ALAMBRE AL PASTOR O TLAYUDA DE CHORIZO
(SPIT-GRILLED PORK, BACON, HAM, SWEET PEPPERS ONION,
PINEAPPLE AND GRATED CHEESE OR TLAYUDA WITH CHORIZO)
+ 2 AGÜITAS FRESCAS CON REFILL ILIMITADO
2 FRESH DRINKS (UNLIMITED REFILL)







# **UNLIMITED REFILL**

IN DINNERS FROM 8PM UNTIL CLOSED!





FRIED FOLDED MAIZE TORTILLAS (QUESADILLAS)
STUFFED WITH OUR SPECIAL ISTHMIAN BEEF, TOPPED
WITH SOUR CABBAGE, SAUCE AND SPECIAL CHEESE.
\$139







#### **★ QUESITO FUNDIDO CON CHORIZO ★**

MIX OF GRATED CHEESE AND CHORIZO, FRIES AND A LIGHT COVER OF STIR FRIED JALAPEÑOS ACCOMPANIED WITH FLOUR TORTILLAS.

\$169

#### \* OUESITO FUNDIDO CLÁSICO \*

MIX OF GRATED CHEESE, FRIES AND BACON BITES TOPPED WITH STIR FRIED JALAPEÑO ACCOMPANIED WITH FLOUR TORTILLAS.

#### 

MIX OF GRATED CHEESE AND SPIT-GRILLED PORK, FRIES, STIR FRIED JALAPEÑO AND PINEAPPLE, ACCOMPANIED WITH FLOUR TORTILLAS.





# **TACOS DORADOS CONSENTIDOS**

3 FRIED TACOS STUFFED WITH MASHED POTATOES AND OAXACAN CHEESE, TOPPED WITH SMASHED GUACAMOLE AND CRUMBLED CHEESE.



UNLIMITED AGÜITA FRESCA AND TRADITIONAL COFFEE

ALL DAY LONG



# **BAGUI CHIMPA**

A LARGE BAGUETTE WITH MAYONNAISE, OUR SECRET AND TASTY CHEESE MIX, HAM, SPECIAL BACON, AVOCADO, CARAMELISED ONION AND PICKLED CHILIS.



# **ARRONTITO**

LOVELY RICE SEASONED WITH MOLE, TOPPED WITH A SMALL PLANTAIN ROLL STUFFED WITH CREAM CHEESE.







