## Brunch Specials

**Chilaquiles**
- Crispy homemade tortito chips layered with pulled chicken and topped with your choice of tomato-based or green salsa, cotija cheese, and crema Mexicana.

**Chilaquiles Enmolados**
- Crispy homemade tortito chips layered with pulled chicken, topped with your choice of mole poblano or mole negro, cotija cheese, crema Mexicana, and white onions.

**Build Your Own Omelet**
- Choose four ingredients.
- Additional ingredients: 1 each.
- Eggs whites add $2.

**Build Your Own Pollo**
- Choose four ingredients.
- Additional ingredients: 1 each.
- Eggs whites add $2.

**Build Your Own Tacos**
- Choose four ingredients.
- Additional ingredients: 1 each.
- Eggs whites add $2.

**Build Your Own Burrito**
- Choose four ingredients.
- Additional ingredients: 1 each.
- Eggs whites add $2.

**Build Your Own Panuchos**
- Choose four ingredients.
- Additional ingredients: 1 each.
- Eggs whites add $2.

**Build Your Own Arepas**
- Choose four ingredients.
- Additional ingredients: 1 each.
- Eggs whites add $2.

**Build Your Own Masa**
- Choose four ingredients.
- Additional ingredients: 1 each.
- Eggs whites add $2.

**Build Your Own Sopes**
- Choose four ingredients.
- Additional ingredients: 1 each.
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**Build Your Own Gorditas**
- Choose four ingredients.
- Additional ingredients: 1 each.
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**Build Your Own Tostada**
- Choose four ingredients.
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**Build Your Own Enchiladas**
- Choose four ingredients.
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**Build Your Own Quesadilla**
- Choose four ingredients.
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**Build Your Own Chimichanga**
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APPETIZERS

CHILORIO “NAVEDA TEXAS MONTHLY TOP TACO IN TEXAS*” 12
Sinaloan style slow roasted seasoned pulled pork served with avocado slices, pico de gallo and fresh tortillas.

QUESO FLAMENCO 13
Melted Chihuahua cheese topped with house-made Mexican chorizo or sautéed mushrooms and poblano peppers.

TAMALES OAXAQUEÑOS 15
Three banana leaf-wrapped tamales - pork, chicken and portobello with guacamole.

NACHOS JORGE 14
Cochinita pibil, Chihuahua cheese, marinated red onions, jalapeños, guacamole, and refried black beans.

SPINACH QUESADILLAS 14
House-made flour tortillas, filled with melted Cotija and Chihuahua cheeses, sautéed spinach and roasted almonds served with cilantro-poblano dressing.

CRAB OR SALMON QUESADILLAS 16
House-made flour tortillas with your choice of sautéed lump crab meat or chipotle smoked salmon, melted Cotija and Chihuahua cheeses served with fresh guacamole and creamy chipotle sauce.

CURCAMOLE NATURAL 10

CANASTA DE CHICHARRON (CRACKLINS) 5

CHILE CON QUESO 10

CEVICHES Y COCTELES

CEVICHE PESCADOR 14
Onions, tomatoes, serrano peppers, cilantro and avocado.

CEVICHE COSTEÑO 14
Pineapple and mango pico, tomatoes and avocado.

CEVICHE CAMPECHEANO 14
Onions, tomatoes, cilantro, serrano peppers, avocado and fresh chipotle sauce.

CHOICE OF LIME-MARINATED FRESH SNAPPER, GULF SHRIMP OR COMBO 14

LAS TORTAS

CUBANA 15
Ham and roasted pulled pork.

NORTEÑA 15
Charbroiled beef or chicken fajita.

PIERRA DE PUERCO 14
Savory roasted pulled pork.

MILANCIA 15
Thick sliced beef or chicken cutlet lightly breaded and pan sautéed.

ALL TORTAS ARE MADE WITH REFRIED BEANS, MELTED CHIHUAHUA CHEESE, AVOCADO AND CRÉME, SERVED WITH PAPAS FRIITAS

CALDO TAPLÁNCO 12
Pulled chicken, diced vegetables, garbanzo beans and avocados in a chicken consommé served with chipotle peppers and limes.

TORTILLA SOUP AZTECA 9
A classic Mexican tortilla soup with a savory tomato, guajillo and pasilla pepper broth.

SALADS

CNSALADA VERDE 11
Crisp romaine tossed with cilantro-poblano dressing and garnished with fresh Cotija cheese, chicharrón de queso and chipotle dressing.

CNSALADA MISTA 11
Mixed greens dressed with radishes, tomatoes, red onions, corn kernels and green olives, with our house vinaigrette and garnished with Four turtles tortillas.

SPINACH AND GOAT CHEESE SALAD 11
Baby spinach dressed with caramelized red onions and warm goat cheese encrusted with toasted pumpkin seeds, with our hibiscus-infused vinaigrette and toasted pepitas.

SALPICÓN DE RES 14
House-made flour tortillas filled with your choice of sautéed lump crab meat or chipotle smoked salmon, melted Cotija and Chihuahua cheeses served with fresh guacamole and creamy chipotle sauce.

SUPER SIDES - 7 EACH

RICE, MOLÉ NOCDO AND FRIED MOO
SPRING SAUTÉED WITH GARLIC
SAUTÉED MEXICAN SQUASH
PURSILANCE SAUTÉED WITH GARLIC
SAUTÉED ROASTED CORN
CORN MOQUE CHUX
MEXICAN RICE
POBLOAN-CILANTRO RICE
GUADALUPE BLACK RICE
REFREDO PINTO OR BLACK BEANS
CHICHARRÓN BEANS
STewed BLACK BEANS

SIDES - 7 EACH

LUNCH MENUS

MONDAY-SATURDAY 11AM-3PM

LUNCH CLASSICS

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SALPICÓN DE RES 14
Pulled brisket, crisp romaine, red onions, tomatoes and cilantro tossed with oregano vinaigrette, topped with avocado slices and queso fresco.

CHOPPED CESAR SALAD 12
Original Cesar Cardini salad from Tijuana, Mexico.

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