CEVICHE

The Original Cesare Cardini Salad from Tijuana Mexico.
ENSALADA CESAR (CHOPPED OR TRADITIONAL)
The Original Cesare Cardini Salad from Tijuana Mexico.

SPINACH AND GOAT CHEESE SALAD
Baby spinach, caramelized red onions and warm goat cheese encrusted with toasted pumpkin seeds, with our house vinaigrette and garnished with flour tortilla tostadas.
ENSALADA MISTA
Mixed greens dressed with radishes, tomatoes, red onions, corn kernels and green olives, with our house vinaigrette and garnished with flour tortilla tostadas.

SOUP

A classic Mexican version of tortilla soup.

PULPO (OCTOPUS) AL AJILLO
Gulf shrimp, fresh calamari, crawfish tails, mussels and red snapper sautéed with onions, peppers, cilantro and tomatoes, served with tortilla bread.
MARISCADA AL MEXICANA
Gulf shrimp, fresh calamari, crawfish tails, mussels and red snapper sautéed with onions, peppers, cilantro and tomatoes, served with tortilla bread.
CAMARON (SHRIMP) AL AJILLO
Gulf shrimp, fresh calamari, crawfish tails, mussels and red snapper sautéed with onions, peppers, cilantro and tomatoes, served with tortilla bread.

PIROS SIGNATURE SHAKER MARGARITAS

Herradura Reposado, Grand Marnier and fresh lime juice.
LA PATRONA
Herradura Silver, Cocoyoc, Brock’s Spiced Rum, lime, agave, Cointreau and Tuaca.
LA CRISTALINA
Herradura Sercial, Averion reposado, St. Elizabeth’s allspice dram, agave shaken straight up.
LA PERNONITA
Bacardi 3rd, lime, cherry, Pama Liqueur, PineappleJuice and Angostura.

PIROS EXCLUSIVE BARREL COLLECTION MARGARITAS

Picos Casa Noble Single Barrel Reposado Tequila, Cointreau, and fresh lime juice.
GRAN RESERVA
Picos Casa Noble Single Barrel Reposado Tequila, Cointreau, and fresh lime juice.

APPETIZERS

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COCKTAILS

Pulpo (Octopus) al Ajillo
Al ajillo is a condiment in Mexican cuisine which involves infusing olive oil with dried chilies and sliced garlic for a minimum of 72 hours, its name derives from the word del which means to cut, chile is often called the pepper of the devil and garlic as the devil’s tooth.

PIROS RESTAURANT

Mexican Restaurant in the heart of the Loop.

PIROS MIXED GREENS (Available as a side)
Mixed greens dressed with radishes, tomatoes, red onions, corn kernels and green olives, with our house vinaigrette and garnished with flour tortilla tostadas.

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