

A M Q

Aquí me Quedo

SNACKS & SALADS

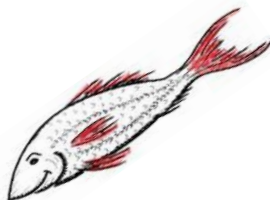
- GUACAMOLE V GF** \$550
Crispy tlayuda, xcatik chili and onion ashes
- CORN RIBS V GF** \$400
Cajun powder, paprika, lime and ranch dressing
- CRUDITÉS V GF** \$400
Curry hummus, jicama, cucumber, carrot, radish, cherry tomatoe, endive and honey mint
- GARDEN SALAD V GF** \$480
Mixed lettuce with pickled vegetables, chayote, jicama and radish
- QUINOA SALAD V GF** \$500
Tricolor quinoa, crispy rice, chard, avocado, cucumber, cilantro, mint, cherry tomatoe, sunflower, and pumpkin seeds with tamarind-tahini dressing

CEVICHE & TOSTADAS

- TUNA TOSTADA GF** \$380
Tuna ceviche (90g), avocado, macha salsa and lime
- OCTOPUS TOSTADA GF** \$365
Zarandeado Octopus (90g), guacamole, red onion, cherry tomatoe, Xcatik mayonnaise and serrano chili
- AQUÍ ME QUEDO CEVICHE GF** \$680
Shrimp (120g), roasted cherry tomatoe and onion, avocado salsa coctelera and habanero
- SWEET & SPICY FISH CEVICHE GF** \$680
Catch of the day (120g), roasted onion, jicama, orange, cilantro and chile Mixe salsa
- VULVE A LA VIDA GF** \$820
Catch of the day, shrimp, squid (150g), jicama, celery and house sangrita with cherry tomatoe

FROM THE TRUCK

- FISH TACOS GF \$770**
Slow-cooked fish with dried chilis, cilantro, onion and tomatillo sauce
- SUADERO TACOS GF \$730**
Braised beef rib (150gr), crispy shalot, cilantro, taquera red sauce and lemon
- FRIED FISH FILET \$1350**
Pickled cabbage salad, mint chimichurri
roasted lime and corn ribs (750gr)
- SOFTSHELL CRAB BURRITO \$820**
(160gr) Mango salsa and habanero mayonnaise with plantain chips
- SHRIMP "TJ" STYLE TACOS \$820**
Shrimp ajillo style (150gr), Mexican salsa, Oaxaca cheese, habanero mayonnaise in flour tortilla
- CRISPY CHICKEN SANDWICH \$700**
Crispy chicken breast (140gr), sambal mayonnaise, avocado, arugula, and plantain chips



Our culinary team works in collaboration with local suppliers to source the highest quality, fair trade ingredients



Consuming raw or undercooked products increases the risk of foodborne illness. All prices are in Mexican Pesos, Tax included (VAT).



COCKTAILS

- JUNE BUG \$470**
Gin, Midori, Kalani, pineapple juice, sour mix
- JUNGLE BIRD \$470**
Valdeflores rum, captain morgan rum, campari, pineapple juice, lime juice
- MARGARITA AQUÍ ME QUEDO \$490**
Tequila reposado, kalani, lime juice, agave nectar, mango, salt

- CATRINA \$470**
Mezcal, red fruit puree, agave nectar, lemon juice, basil



MEXICAN BEERS

- COLIMITA \$210**
(Lager) 4.2% alc. Colima
- INDIO \$210**
(Viena) 4.1% alc. Monterrey
- BOHEMIA WEIZEN \$210**
(Wheat beer) 5.7% alc. Cd. De México

DESSERTS



- SUMMER BREEZE GF \$325**
Cheesecake, macerated red fruits, guava gel, honey, strawberry, vanilla crumble and mango passion fruit sorbet
- PINEAPPLE PARADISE GF \$420**
Coconut sorbet, lime crumble and passion fruit jelly
- CHURRO SANDWICH \$325**
Chocolate spiral churro, vanilla ice cream, marshmallows and dulce de leche

