

Extra Sides:

- 2oz extras (crema,cheese, pico de gallo, or guacamole) \$1
- Rice and Beans \$4
- Pico de gallo \$5
- Guacamole side \$5
- Ensalada de Nopal (Cactus salad) \$5
- Homemade Fries \$5
- Sauteed Mushrooms \$5

Dessert:

Flan - *Homemade Flan with cherry top* \$4

Drinks: \$2.50

(Free refills on soda, except Diet Pepsi)

Ginger Ale Pepsi Sierra Mist Orange Crush Diet Pepsi

MEXICAN SODA: \$3

Jarrito de Toronja Jarrito Tamarindo Jarrito Mandarinina
(Grapefruit) *(Tamarind)* *(Mandarin)*

Sidral *(apple)* Boing Mango Boing Guava

AGUAS FRESCAS: (Free refills) \$4

Jamaica (Hibiscus flower) Orchata (Rice and cinnamon)

ESPRESSO SHOTS: \$3

Lavazza Blue Intenso Lavazza Blue Decaf

Beer: \$6

Bohemia Victoria Modelo Negra Carta Blanca Heineken
Corona Sol Dos Equis Ambar Modelo Especial
Dos Equis Pacifico Heineken Light Corona Light

MICHELADAS: \$6

Chamoy, choice of beer, lime mix

Vista Point Wine: Glass \$5/Bottle \$16

Red:

- Merlot
- Cabernet Sauvignon

White:

- Pinot Grigio
- White Zinfandel
- Chardonnay



482 Broadway, Bayonne NJ 07002

P: 201-471-2135 / 201-471-2136 (Free delivery)

Hours: Sun-Thurs 11-10pm | Fri-Sat 11-11pm

"We believe in making everything in house from scratch, fresh everyday"

Prices are subject to change

Starters:

Octopus - *Cucumber, cilantro, spicy mayo, banana blossom* \$14

Crispy Pork Belly - *Radish, cilantro, Serrano pepper, lime* \$10

Shrimp Cocktail - *Mexican style* \$16

Fried calamari - *served with Mexican style sauce* \$12

Fish & Guacamole - *breaded cod* \$13

Stuffed Avocado *Choice of Shrimp or Octopus, jalapeño dressing* \$10

Shrimp Ceviche *Onions, lemon juice, tomatoes, cilantro, jalapeno* \$12

Plantain Fritters *plantains stuffed with cheese, crema, beans* \$6

Mexican Style Corn on the Cob *mayo, cheese, chile, lime* \$6

Guacamole & Chips *spicy or not spicy* \$8

Nachos *choice of beef, chicken, or chorizo.* \$12

House Salad *Served with cilantro cumin dressing & queso fresco* \$9

Add chorizo, chicken, or beef for \$4. Shrimp \$6

Fresh Pastas:

Homemade pastas are served with a choice of spaghetti or linguini.

Wild Mushroom 15

Mushroom variety, mushroom stock, butter, chives, cotija cheese, olive oil

Shrimp 18

Shrimp, roasted tomato and jalapeño sauce, butter, lemon zest, olive oil

Chorizo 15

Chorizo, olives, pickled jalapeño, white wine, and butter, olive oil

Chef's Specials:

Each dish includes one side of your choice. Extra sides additional \$5.

Ribeye steak 23

16oz Pan seared steak

Pork chop 18

16oz Pan seared pork topped with pickled mustard and pickled red onions.

Half Chicken 16

Pan seared young chicken with Mezcal glaze

Pan seared Fish 20

Sides:

Mixed Vegetables

Roasted Cauliflower

Wild Mushrooms

House Fries

Rice & Beans

Corn, Pepper, Onions

Platos / Entrees:

Dish Includes rice, beans, side of pico de gallo

- **Pollo Asado** - Grilled Chicken \$13
- **Pollo a la Mexicana** \$14
(Chicken sautéed w/tomato,onions, jalapeno)
- **Carne Asada** (Grilled beef) \$14
- **Carne en salsa verde** \$14
(Beef or Chicken in green tomatillo sauce)
- **Carne Asada** (Beef with peppers and onions) \$15
- **Carne a la Mexicana** \$15
(Beef sautéed w/tomato,onions, jalapeno)

Mexican Street Food:

TACOS:

3 per Order – soft tortillas, one choice of meat, onion, cilantro, radishes

- **Pollo** (Chicken) \$10
- **Carne Asada** (beef) \$11
- **Chorizo y Piña** (spiced crumbled sausage w/pineapple) \$10
- **Carnitas** (pork) \$10
- **Mushroom** (sautéed with onions) \$10
- **Guacamole**, queso fresco, radish \$10
- **Nopal**, mushroom, sautéed w/onions \$10
- **Pescado** – crunchy Fish \$14
- **Shrimp** (served with pico de gallo) \$14
- **Calamari** (w/guacamole topping) \$14
- **Ribeye** \$14

TOSTADAS:

3 per Order, crispy corn tortilla, one choice of meat, pinto beans, lettuce, tomato, queso fresco, cream, radishes

- **Pollo** (Chicken) \$12
- **Carne Asada** (beef) \$13
- **Carnitas** (pork) \$13
- **Chorizo** (home made spiced crumbled sausage) \$13
- **Mushroom** (sautéed with onions) \$12
- **Guacamole**, queso fresco, radish \$12
- **Nopales**,(cactus, mushroom, sautéed w/onions) \$12
- **Camarones** – Shrimp \$15

HUARACHES:

1 per Order, soft pinto bean and corn tortilla, one choice of meat, one choice of salsa, lettuce, diced radishes, cream, avocado

- **Pollo** (Chicken) \$12
- **Carne Asada** (beef) \$13
- **Carnitas** (pork) \$13
- **Chorizo** (home made spiced crumbled sausage) \$13
- **Mushroom** (sautéed with onions) \$12
- **Guacamole**, queso fresco, radish \$12
- **Nopal**, mushroom, sautéed w/onions \$12

BURRITOS:

Rice, pint beans, three cheese mix, lettuce, tomatoes, sour cream, choice of salsa, flour tortilla

- **Carne Asada** (beef) \$11
- **Pollo** (Chicken) \$10
- **Chorizo** (home made spiced crumbled sausage) \$11
- **Mushroom** (sautéed with onions) \$10
- **Guacamole**, queso fresco, radish \$10
- **Nopales**, (cactus), mushroom, sautéed w/onion \$10
- **Camarones** – Shrimp \$15

AMERICAN QUESADILLAS:

1 per Order, 12" flour tortilla, cheddar cheese & mozzarella mix, pico de gallo, cream.

- **Cheese** \$10
- **Chicken, Beef, Carnitas, or Chorizo** \$12
- **Shrimp** \$15
- **Ribeye** \$15

ENCHILADAS:

3 per order –Stuffed tortilla, cream, queso fresco, onions, radishes, avocado, over lightly spicy green sauce

- **Pollo** (Shredded chicken) \$14
- **Queso Oaxaca** - (home made cheese) \$14
- **Mushrooms** \$14