

TACOS

AL PASTOR

MARINATED PORK, TOPPED WITH CILANTRO, ONIONS AND PINEAPPLE

GRINGA

AL PASTOR WITH CHEESE, GRILLED TOGETHER IN A FLOUR TORTILLA

SUADERO

SLOW COOKED BEEF, TOPPED WITH CILANTRO AND ONIONS

VEGGIE GRINGA

MUSHROOM WITH CHEESE, GRILLED TOGETHER IN A FLOUR TORTILLA (VEGGIE)

MUSHROOM

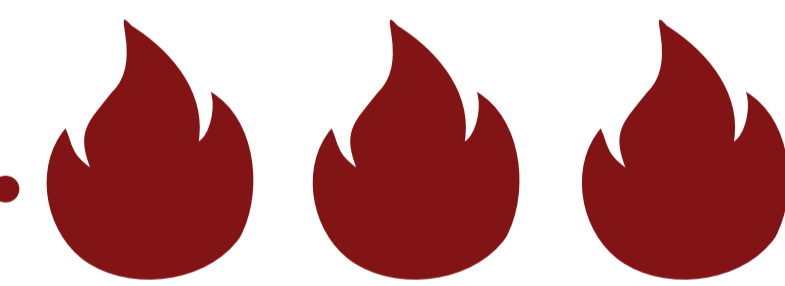
MARINATED IN OUR ADOBO, TOPPED WITH CILANTRO AND ONIONS (VEGAN)

SPECIAL

SEASONED CAULIFLOWER, TOPPED WITH AVOCADO CREAM AND PICKLED ONIONS (VEGGIE)

SALSA

WE DECIDE FOR YOU
ADD PICA PICA IF YOU DARE



SIDES

ESQUITES

CREAMY CORN IN A CUP WITH HOMEMADE MAYO, CHILLI POWDER AND WHITE CHEESE

PAPA APLASTADAS

GRILLED POTATOES, PAIRED WITH OUR HOMEMADE RICO SAUCE

ANT 2000

COMBOS

01-16 CDMX

OUR CLASSIC

EVENING COMBO

CHOOSE 2 TACOS,
1 SIDE & 1 COCKTAIL

OUR CLASSIC

LUNCH COMBO

CHOOSE 2 TACOS,
1 SIDE & 1 SOFT DRINK

DESSERT

TRES LECHES

OUR SPECIAL SOAKED MEXICAN CAKE



COCKTAILS

OUR HOMEMADE RECIPES

MEZCALITA

PALOMA

ROSITA

BEVERAGES

BEER (STELLA)

SOFT DRINKS

BEER (NON-ALCOHOLIC)

WATER
STILL/SPARKLING