

Appetizers

Platinum class

Chips with salsa - 90

Chips with salsa & guac - 140

Tacos



Two soft corn tortillas
served with:

Taco de pollo - 240

(Chicken, Guac, Salsa, Pico)

Taco de carne - 290

(Steak, Guac, Salsa, Pico)

Taco de pescado - 280

(Battered fish, Cabbage, Salsa, Pico)

Drinks

Horchata - 80

(Rice, Cinnamon
& Almond)

Tamarindo - 80

(Sweet Tamarind)

Churros with dip - 120



Appetizers

Guacamole - 15

Chips with salsa - 90

Chips with salsa & guac - 140

Tacos



Two soft corn tortillas
served with:

Taco de pollo - 240

(Chicken, Guac, Salsa, Pico)

Taco de carne - 290

(Steak, Guac, Salsa, Pico)

Taco de pescado - 280

(Battered fish, Cabbage, Salsa, Pico)

Drinks

Horchata - 80

(Rice, Cinnamon
& Almond)

Tamarindo - 80

(Sweet Tamarind)



Churros with dip - 120



Degree of Doneness

Rare (120F - 125F) - Cool to warm red texture centre, soft and tender texture.

Medium Rare (130 - 135F) - Warm red centre, the perfect steak. (Recommended)

Medium (140F - 145F) - Hot pink centre , slightly firmer texture.

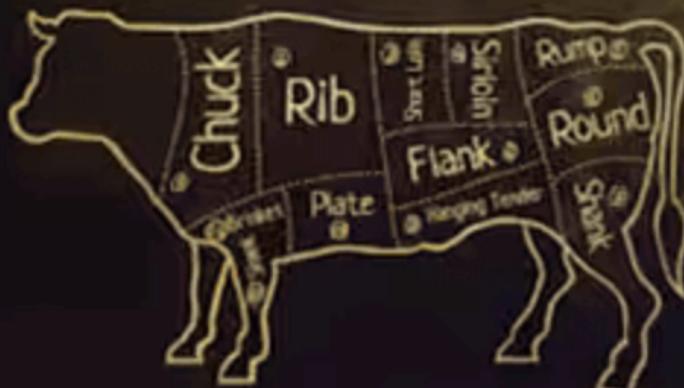
(Alright , we still have some flavour left)

Medium well (150F -155F) - Mostly brown with some pink left, firm texture.

(Almost jerky, very little flavour left)

Well done (160F+)

No pink colour , no flavour and very firm texture.
(Oye, you have destroyed the steak, zero flavour)



Burrito Salad

210₹



Burrito bowl

220₹

Classic burrito

180₹

Protein

Grilled adobo chicken

Steak + 40₹

Rice

Seasoned mexican rice

Cilantro lime rice

Beans

Black beans

Pinto beans

Half black half pinto

Toppings

Guacamole + 40₹

Cheese

Fajita veggies

Pickled jalapenos

Lettuce

Sour cream

Salsas

Pico de gallo (Mild)

Roasted tomato salsa (Med)

Chili corn salsa (Mild)



Steaks (Served with chimichurri, Tater tots/French fries and flaky salt)

Prime Cuts

Filet Mignon - 2.7/g

Extremely tender cut with a very lean profile, comes from the tenderloin section.

Ribeye - 2.5/g

Highly marbled cut from the rib section.

Picanha - 2.25/g

Rich steak with a very intense beefy flavour, comes from the rump section.

NY Strip / Striploin - 1.95/g

Tender cut from the short loin section, beefy and a personal favourite.

Recently discovered steaks

Denver - 2.1/g

A little bit tougher cut from the chuck portion, has a lot of blood flow and extremely beefy.

Flat Iron - 1.75/g

A very tender cut which comes from the chuck, little more towards the leaner side

Drinks

Chillers

Green apple - 140

Mint mojito- 120

Virgin Margarita- 130

Virgin Paloma (seasonal) - 150 

Agua frescas (Mexican)

Horchata (Rice , cinnamon & almond)- 95

Tamarindo (Sweet tamarind) - 95

Iced tea

Normal iced tea - 100

Strawberry iced tea - 130

Aerated beverages

Sober & Co Mocktails

(Green apple, Cranberry and
Orange lime jalapeño)

Non alcoholic beer

Dessert

Churros with chocolate dip - 135

Add Ons

Chocolate Dip - 30

Guacamole small - 55

Guacamole large - 90

Sour cream - 30

Roasted tomato salsa - 30