



1122-24 S 9TH STREET
PH: (215) 660-9594
OPEN M-SUN 10AM-10PM,
CLOSED WED

BRUNCH 10AM-2PM

HUEVOS CON CHORIZO \$15

scrambled eggs mixed with savory chorizo

HUEVOS A LA MEXICANA \$15

scrambled eggs mixed with tomato, pepper, and onion

HUEVOS DIVORCIADOS \$15

two sunny side up eggs in tortillas with a red and green salsa/*dos huevos en tortillas con salsa roja y salsa verde*

CHILAQUILES CON HUEVOS \$15

tortilla chips served with two sunny side up eggs in a red or green salsa

CHILAQUILES CON HUEVO

Y BISTEK \$18

tortilla chips served with two sunny side up eggs in a red or green salsa, topped with marinated steak

*brunch is served with rice and beans/*desayuno esta servido con arroz y frijoles*

SPECIALS



POLLO ROSTIZADO

rotisserie chicken made daily with our in-house marinade/*hecho diario*

WHOLE BIRD \$18

POLLO ENTERO

HALF BIRD \$9.50

MITAD DE POLLO

POLLO ENTERO COMBO \$25

whole bird served with rice, beans, pickled hot peppers, and tortillas/*pollo entero servido con arroz, frijoles, chiles en vinagre, y tortillas*

MITAD DE POLLO COMBO \$13.50

half bird served with rice, beans, pickled hot peppers, and tortillas/*mitad de pollo servido con arroz, frijoles, chiles en vinagre, y tortillas*

COSTILLAS EN ADOBO \$18

short ribs in guajillo pepper salsa with rice and beans/*costillas de puerco en salsa de guajillo con arroz y frijoles*

CHILES RELLENOS \$15

two breaded, fried poblano peppers stuffed with Mexican cheese in tomato sauce/*dos chiles poblanos rellenos de queso y con salsa de jitomate*

PIPIÁN \$18

two chicken drumsticks in green tomatillo sauce served with rice and beans/*dos piernas de pollo en salsa verde con semilla de calabaza servido con arroz y frijoles*

MOLE POBLANO \$18

two chicken drumsticks in a thick, rich brown sauce made with Mexican chocolate/*dos piernas de pollo en salsa mexicana hecha con chiles y chocolate*

GUISADOS ENTRÉES

QUESADILLA CON POLLO \$14
crispy, lightly toasted tortilla filled with cheese and chicken/*tortilla rellena de queso y pollo*

ENMOLADAS CON POLLO \$13 🔥
rolled tortillas filled with chicken covered in mole/*tortillas rellenas de pollo con mole*

CHOOSE YOUR CARNE: POLLO, CARNITAS, CECINA, CHORIZO, AL PASTOR +\$2, BISTEK +\$2, LENGUA +\$2.

TORTA DE CARNE \$14
mexican sandwich filled with chipotle mayo, beans, veggies, oaxaca cheese and your choice of meat/*pan relleno de salsa de chipotle, frijoles, verduras, queso oaxaca, y carne*

ENCHILADAS DE POLLO \$13
rolled tortillas filled with chicken covered in a red or green sauce/*tortillas rellenas de pollo con salsa roja o verde*

FLAUTAS DE POLLO \$12
fried, rolled tortillas filled with chicken/*taquitos dorados rellenos de pollo*

BURRITO CON CARNE \$14
flour tortilla filled with beans, veggies, cheese, and your choice of meat/*tortilla de harina rellena de frijoles, verduras, queso, y carne*

VEGETARIANO

TACOS DE NADA \$10 (V)
three tacos filled with rice, beans, pico de gallo, cheese, and sour cream topped with cilantro and onion/*arroz, frijoles, pico de gallo, queso, crema, cilantro, y cebolla*

MESSY MEAT TACOS \$14 (V)
plant-based meat, sauteed bell peppers, topped with cilantro and onion/*carne vegetariana y pimiento, con cilantro y cebolla*

SOY RIZO TACOS \$14
three tacos filled with vegan chorizo/*tacos rellenos de chorizo vegano*

TORTA DE QUESO/MESSY MEAT \$12/\$14
mexican sandwich filled with chipotle mayo, beans, veggies, oaxaca cheese or plant-based meat/*pan relleno de salsa de chipotle, frijoles, verduras, queso oaxaca o carne vegetariana*

BURRITO DE QUESO \$12
tortilla wrap filled with chipotle mayo, rice, beans, veggies, cheese, and sour cream/*salsa de chipotle, arroz, frijoles, verduras, queso, y crema*

LOADED NACHOS \$12
house-made chips loaded with beans, cheese, and fresh veggies/*nachos con frijoles, queso, y verduras*

QUESADILLA \$12
crispy, lightly toasted tortilla filled with cheese/*tortilla doblada relleno de queso*

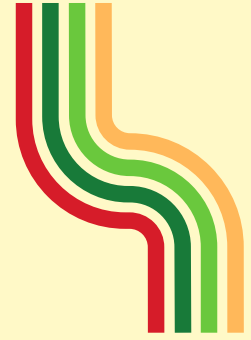
SOPA DE TORTILLA \$14 (V)
soup with avocado, tortilla strips, cheese, and sour cream/*aguacate, tortillas fritas, queso y crema*

FLAUTAS \$12 (V)
fried, rolled tortillas with cheese or potato/*de queso o de papa*

ENCHILADAS/ENMOLADAS/ENFRIJOLADAS \$12 (V) 🔥
rolled tortillas filled with cheese or potato covered in a red or green salsa, frijoles, or mole/*tortillas rellenas de queso o papa con salsa roja o verde, frijoles, o mole*

(V) **vegan/vegano**

WINTER SPECIALS OCT-FEB



POZOLE BLANCO O ROJO \$18.50 🔥

hearty red or white soup made with hominy and chicken, served with three tostadas filled with beans and cheese/*caldo de maiz blanco o rojo con pollo deshebrado, servido con tres tostadas de frijoles y queso*

PANCITA DE RES \$19.50 🔥

traditional soup made with tripe, cow knuckle, and a red chili pepper broth/*caldo de estómago y patita de res*

CHAMPURRADO \$3

hot beverage made with corn flour, cinnamon, and chocolate/*atole hecho de maiz canela, y chocolate*

TAMALES DE DULCE \$3

strawberry-flavored flour with cranberries steamed in a corn husk/*masa dulce con arándanos en hojas de maiz*

TAMALES VERDES O ROJOS \$3

filled with chicken and green salsa or pork and red salsa steamed in a corn husk/*masa rellena de pollo y salsa verde o puerco y salsa roja envueltos en hojas de maiz*

ATOLE DE CALABAZA \$3

hot beverage made with pumpkin and brown sugar/*bebida mexicana hecha de calabaza y azucar*



TACOS

- 3 TACOS PER ORDER WITH CILANTRO AND ONION -
- 3 TACOS POR ORDEN CON CILANTRO Y CEBOLLA -

POLLO \$12

shredded chicken marinated in house/*pollo deshebrado*

BISTEK \$14

grilled steak marinated in house/*carne de res marinada*

TINGA DE POLLO \$12

shredded chicken breast in chipotle sauce/*pechuga de pollo deshebrado en salsa de chipotle*

LENGUA \$15

seasoned cow tongue
lengua de res con especias

CECINA \$14

salted and cured beef
carne de res

CHORIZO \$12

savory mexican sausage/*carne de puerco picada*

AL PASTOR \$14

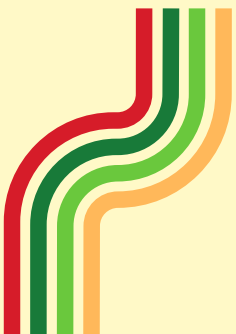
marinated pork with pineapple/*carne de puerco con piña*

CARNITAS \$13

shredded pork
carne de puerco

BIRRIA \$15

spicy, marinated beef with cheese and a side of broth/*carne de res servido con consomé*



BEBIDAS REFRESHMENTS

\$3 JARRITOS/CLASSIC MEXICAN SODA
\$3 COCA VIDRIO/MEXICAN COKE
\$3 SIDRAL/APPLE SODA
\$3 SQUIRT/GRAPEFRUIT SODA
\$3 JUMEX/MANGO NECTAR JUICE
\$2 COCA COLA
\$3 FANTA
\$2 PEPSI

\$2 CAFÉ
\$3 SANGRIA
\$3 TOPO CHICO
\$3 TÉ DE MANZANILLA
\$2 AGUA(SML)
\$3 AGUA(LG)
\$4 FIJI

- AGUAS FRESCAS -

LARGE \$5 / SMALL \$3
GRANDE \$5/PEQUEÑA \$3

HORCHATA
TAMARINDO
JAMAICA
LIMON

- EXTRAS -

GAUCAMOLE & CHIPS \$12
EXTRA TORTILLAS \$2
EXTRA TOSTADA \$1
ARROZ \$4
FRIJOLES \$2
1/2 AGUACATE \$4

- DESSERT -

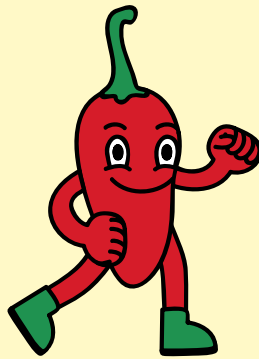
FLAN \$6

delicious baked custard
dessert topped with
caramel

ENSALADA DE FRUTA

PEQUEÑA/SMALL \$5
GRANDE/LARGE \$10

fruit salad filled with
nuts and a sweet
cream/*rellena de
nueces y crema dulce*



ESPERAMOS VOLVER A VERTE PRONTO
WE HOPE TO SEE YOU AGAIN SOON