

LUNCH MENU

ANTOJITOS

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|---|-------|
| CHIPS & PICO DE GALLO(S/L) (V)..... | 7/18 |
| Fried Corn Tortillas & Fresh Tomato Salsa | |
| CHIPS & GUACAMOLE (S/L) (V)..... | 10/25 |
| HOLY TRINITY (S/L) (VG)..... | 13/29 |
| Fried Corn Tortillas, Fresh Tomato Salsa & Avocado Dip | |
| ESQUITES (V)👍..... | 9 |
| Grilled Corn Off the Cob, Chipotle Aioli, Cotija Cheese, Paprika Chili, Coriander | |

ENSALADA

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| GRILLED CACTUS & BROCCOLINI SALAD (V)..... | 16 |
| Grilled Cactus, Grilled Broccoli, Cherry tomatoes, Jalapenos, Roasted Pepitas, Oaxaca Cheese, Agave Lime Dressing | |
| WATERMELON SALAD (V)..... | 15 |
| Grilled Watermelon, Arugula, Green Tomatillos, Goat Cheese, Balsamic Vinaigrette | |

QUESADILLA

Served With Homemade Salsa + Sour Cream

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| SMOKED CHICKEN *..... | 16 |
| SMOKED BRISKET *..... | 21 |
| CHORIZO *..... | 20 |
| MUSHROOM * (V)👍..... | 15 |
| CUATRO QUESO * (V)..... | 13 |

ACOMPAÑAMIENTOS

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|--------------------------------------|----|---|------|
| PICKLED JALAPENO (VG)..... | 3 | MEXICAN RICE (VG)..... | 5 |
| BLACK BEANS (V)..... | 4 | CORN TORTILLAS (3 PCS) (VG)..... | 2 |
| FRIES WITH PAPRIKA (VG)..... | 10 | GUACAMOLE (S/L) (VG)..... | 6/15 |
| SALSA VERDE (VG)..... | 3 | PICO DE GALLO (S/L) (VG)..... | 5/12 |
| SALSA DE MOLCAJETE (VG)👍..... | 5 | SOUR CREAM (V)..... | 3 |
| CHIPOTLE AIOLI (VG)..... | 3 | | |

TACOS

2 Pcs Per Serving on Corn Tortillas, No Mix & Match

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|---|----|
| EL PUERCO | 17 |
| Smoked Pork Cochinita Pibil, Diced Onion Coriander, Pickled Onions & Guajillo Salsa | |
| BRISKET A LA PARRILLA 👍..... | 18 |
| Smoked Beef Brisket, Diced Onion Coriander, Pickled Onions & Verde Salsa | |
| POLLO AHUMADO | 15 |
| Smoked Boneless Chicken, Diced Onion Coriander & Chipotle Salsa | |
| PESCADO A LA PARRILLA *..... | 17 |
| Grilled Cod Fish Fillet, Pickle Carrots & Radicchio Topped With Grilled Pineapple Salsa And Chipotle Aioli. Served On A Flour Tortilla. | |
| CAMARONES GRANDES A LA PARRILLA 👍..... | 22 |
| Grilled Tiger Prawns, Rocket Salad & Radicchio, Topped With Grilled Mango Salsa On A Flour Tortilla | |
| CARNE IMPOSSIBLE (VG)..... | 18 |
| Plant-based Meat, Guacamole, Pico De Gallo, Diced Onion Coriander & Guajillo Salsa | |
| LOS HONGOS (VG)..... | 13 |
| Smoked Portobello, Shitake & Button Mushrooms, Diced Onion Coriander & Guajillo Salsa | |
| CHORIZO A LA PARRILLA | 16 |
| Smoked Spicy Chorizo, Guacamole, Diced Onion Coriander & Guajillo | |

PAPI'S POWER BOWLS

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|---|----|
| POLLO AHUMADO | 15 |
| Smoked Grilled Chicken, Couscous, Black Beans, Pico De Gallo, Sliced Avocado, Chipotle Salsa & Mint Sour Cream Dressing | |
| PESCADO A LA PARRILLA 👍..... | 17 |
| Grilled Cod Fillet, Couscous, Black Beans, Pico De Gallo, Sliced Avocado, Arugula Salad, Dill & Sour Cream Dressing | |
| CARNE IMPOSSIBLE (VG)..... | 25 |
| Plant-based Meat, Grilled Spiced Pumpkin, Smoked Garbanzo, Couscous, Pico De Gallo, Arugula &, Guajillo Salsa | |

POSTRE

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|---|----|
| CHURROS * (V)..... | 13 |
| Fried Dough Fritters Dusted With Sugar & Cinnamon, Paired With Hazelnut Chocolate Dip | |
| TRES LECHEs * (V)..... | 13 |
| 3-milk Sponge Cake Infused With Blue Agave Tequila & Blueberries | |

NON-ALCOHOLIC DRINKS

HOT DRINKS

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|-------------------------|---|--------------------------------|---|
| COFFEE | | TEA | |
| ESPRESSO | 4 | ENGLISH BREAKFAST | 4 |
| LATTE | 6 | EARLY GREY | 4 |
| CAPPUCCINO | 6 | GREEN TEA | 4 |
| FLAT WHITE | 6 | CHAMOMILE | 4 |
| MACCHIATO | 6 | PEPPERMINT | 4 |
| AMERICANO | 5 | ADD ICE +1 | |
| LONG BLACK | 5 | EXTRA SHOT +1 | |

JUICES

| | | | |
|------------------------|---|-------------------------|---|
| APPLE | 7 | LIME | 7 |
| ORANGE | 7 | MANDARIN | 7 |
| CRANBERRY | 7 | GRAPEFRUIT | 7 |
| PINEAPPLE | 7 | MANGO | 7 |
| GUAVA | 7 | PINK GUAVA | 7 |

JARRITOS

SOFT DRINKS

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|-------------------------|------|--------------------------|------|
| COKE | 4.50 | TONIC | 4.50 |
| COKE ZERO | 4.50 | SODA WATER | 4.50 |
| SPRITE | 4.50 | PERRIER | 6 |
| GINGER ALE | 4.50 | ACQUA PANNA | 8 |

AGUA FRESCA

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| AGUA DE JAMAICA | 9 | TAMARINDO | 9 |
| Hibiscus flower, Orange, Cinnamon, Lime Juice, Agave Nectar | | Tamarind Syrup, Tamarind Paste, Lime Juice, Agave Nectar | |

ALCOHOLIC DRINKS

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|---------------------------|---------------|-----------------------------------|-------|
| SHAKEN MARGARITA | | CERVEZA | |
| LIME | GLS/JUG 17/75 | PACIFICO CERVEZA | 13 |
| SPICY MANGO | 19/80 | NEGRA MODELO | 14 |
| STRAWBERRY | 19/80 | CORONA | 10/45 |
| PASSIONFRUIT | 20/85 | MIX BEER BUCKET OF 5 | 60 |
| TAMARINDO | 20/85 | | |
| HIBISCO | 20/85 | | |

DAILY \$10 HAPPY HOUR
12PM TO 7PM

BEERS

DRAUGHT BEER

SG LAGER
STOLEN BOAT SUMMER ALE

CRAFT BEER +2

HEART OF DARKNESS POMELO IPA (VN)
SIERRA NEVADA PALE ALE (US)
SIERRA NEVADA HAZY LITTLE THING IPA (US)
SPECIFIC GRAVITY WHEAT (SG)
COOPERS BEST EXTRA STOUT (AUS)
THE HILLS APPLE CIDER (AUS)
PAPI'S CRAFT PALE ALE (SG)

WINE

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|--------------------------------|---------------------------------------|
| WHITE WINE | RED WINE |
| VERDEJO SAUVIGNON BLANC | TEMPRANILLO CABERNET SAUVIGNON |

SPARKLING WINE

PROSECCO

FROZEN MARGARITA

LIME
STRAWBERRY +\$2
SPICY MANGO +\$2
PASSIONFRUIT +\$2
TAMARINDO +\$2
HIBISCO +\$2

HOUSE SPIRITS

GIN - TANQUERAY
VODKA - KETEL ONE
RUM - EL DORADO 5 YO
TEQUILA - 30-30 BLANCO
WHISKY - MONKEY SHOULDER
BOURBON - BULLEIT



Please Advise Staff Of Any Dietary Requiriements | V- Vegetarian | Vg- Vegan | *- Contains Gluten | 👍 - Best Sellers | Prices Are Subject To Prevailing Taxes & Service Charge