



**BIRRIA
EL GUACAMOLE**

"GUACAMOLES"

BIRRIA

ALL OUR GUACAMOLES ARE MADE AT THE MOMENT

- PICO DE GALLO** \$100
Sauce with tomatoes, onions and cilantro
- CLASSIC GUACAMOLE** \$150
Fresh avocado, traditional pico de gallo with lemon, pepper and salt
- GUACAMOLE FUEGO** \$150
Fresh avocado, traditional pico de gallo with chopped serrano and habanero
- GUACAMOLE WITH CHAPULINES** \$180
Fresh avocado, traditional pico de gallo with fried grasshoppers
- GUACAMOLE WITH CHISTORRA** \$180
Fresh avocado, traditional pico de gallo with smoked chistorra (pork)
- GUACAMOLE CASTACÁN** \$180
Fresh avocado, traditional pico de gallo with Castacan
- GUACAMOLE MANGO/CHILE** \$160
Fresh avocado, traditional pico de gallo with serrano chili and mango chopped aweet

ALL GUACAMOLES INCLUDE TOTOPOS OR CHICHARRON MIX + \$15

EXTRAS

- CHAPULINES** \$40
- CASTACÁN** \$80
- GUARNICION DE GUACAMOLE** \$40
- CHICHARRON/TOTOPOS** \$25
- CONSOMÉ** \$25

- QUESABIRRIAS** \$170
Orden of 3 quesabirrias with corn tortilla, garnish with guacamole, onion, cilantro, lemon and hot sauce
- QUEZADAS DE BIRRIA** \$170
Order of 3 flour tortilla quesabirrias, garnish with guacamole, onion, cilantro, lemon and hot sauce
- ORDER OF BIRRIA** \$170
Meat and broth, with all trimmings and corn tortillas
- BIRRIA TACOS** \$150
Order of 3 tacos, with guacamole, onion, cilantro and hot sauce
- BIRRIA RAMEN** \$170
Ramen noodles with broth and birria meat, scallions, cilantro, radish and egg
- 1 KILO OF BIRRIA TO SHARE** \$600
Kilo of birria with broth, peccaf and with all the garnishes and tortillas
- TORTA DE BIRRIA** \$120
torta with mayonnaise, filled with birria, lettuce and avocado

ALL OUR BIRRIA ORDERS INCLUDE CONSOME

