

Vegan BARRIO

ALITAS DE COLIFLOR \$140

Cauliflower florets seasoned with a homemade blend of spices, breaded and sautéed in BBQ sauce.



EL PERRON \$75

Hot-dog prepared with artisan sausage, melted cheese, homemade mayonnaise, mustard, ketchup, pico de gallo and caramelized onion with chipotle.



DESSERT \$135

Gluten free brownie with a scoop of vanilla ice cream, cocoa nibs and sliced almond

GLUTEN FREE



SOPES DE BISTEC

\$ 145

Order of 3 sopos of steak with cabbage, handmade with nixtamalized corn, refried beans, homemade sour cream, lettuce and non-spicy guacamole sauce. Accompanied with our special sauce, morita with peanuts.



TACOS DORADOS

\$ 140

Order of 5 stuffed tacos dorados, accompanied with lettuce, artisan cheese, sour cream and guacamole sauce.

STEAK WITH CABBAGE POTATO

JAROCHAS

\$ 160

5 pieces of tortillas filled with steak with cabbage, bathed in homemade chipotle bean sauce, with cream, cheese and red chorizo (soy).



Vegan BARRIO

QUESA-BROSAS

\$145

Order of 2 quesadillas, served with guacamole sauce, cilantro and onion

CHEESE WITH STEAK AND CABBAGE
CHEESE WITH RED CHORIZO (SOY)



TACOS DE CANASTA

\$115

Tortilla stuffed with stew to taste, bathed in guajillo oil and accompanied by pickled onion (Order of 5 tacos)

PORK RIND IN GREEN SAUCE
POTATO WITH CHORIZO
BEAN
POTATO



CHORIQUESO

\$160

Chorizo with grilled cheese, served with hot sauce and corn tortillas.

ADD MUSHROOMS FOR \$15

