

ANTOJITOS *cravings*

Tostaditas

Five round crispy fried tortilla chips filled with chicken, guacamole, corn, cured onion and jalapeno / 70

Frijoles

Slow cooked mashed beans with various seasonings and corn chips to dip / 65

Ceviche

Latin American recipe of fresh raw fish, seafood marinated in citrus juice, tomato, red onion and coriander / 70

Nachos

Northern Mexican starter that consists of heated tortilla chips covered with melted cheese, black beans, tomato salsa, jalapenos, vegan sour cream and coriander / 80

Mini Elotes

Mexican street style sweet corn grilled in a spicy mixture of mayonnaise, crema, and chili powder. Sprinkled with cheese / 70

Pico de Gallo

Also called salsa fresca our secret sauce consists of some chopped tomatoes, onions, jalapenos with salt, lime juice, and coriander, served with corn chips / 60

Guacamole

Classic Mexican dip consisting of smashed avocados, tomato, onion, lime juice, and coriander. Served with corn chips / 75

LAS FUERTES *mains*

Served with Rice and Beans, Pico De Gallo

Los Jefes Burrito

White Rice mixed with corn, guacamole, carrot, red cabbage, cured onion, tomato salsa. Choice of Barbacoa or Chicken / 75

Quesadilla

Flour tortillas filled with mozzarella cheese, spinach, crispy mushrooms, served with refried beans and tomato salsa / 55

Paisano Camarones

Grilled prawns with Los Jefes secret sauce, served with tortillas, guacamole and pineapple salsa / 130

Pescado Veracruz

Barramundi fish, Veracruz sauce with red, green, and yellow paprika, capers, black olives. Served with white rice / 135

Additional beef, chicken, pork, or fish to any dish / 25

TACOS

Pollo

Our abuelita's (grandma) chicken recipe garnished with red cabbage, carrot, and coriander mayo / 35

Barbacoa

Traditional slow cooked beef topped with guacamole, cured onion and red radish / 35

Puerco

Slow cooked pork loin with pineapple salsa, coriander mayo and grilled onions as toppings / 35

Hongos

Refried beans, spinach and crispy mushrooms, with a splash of vegan sour cream / 35

Pescado

Well known in Mexico as taco Baja we fry our fish in tempura batter and top it off with chipotle mayo, sour cream and tomato salsa / 35

Camaron

Freshly fried prawn tempura topped with mayonnaise chipotle, guacamole and red cabbage / 35

ACOMPONANTES *sides*

Frijolitos – Refried Black Beans / 35

Arroz Verde – Cilantro & Lime Rice / 35

Chicharrons – Fried Pork Skins / 40

Chile Con Queso – Addictive like crack, won't make you skinny. Let us be your dealer / 45

House Made Red Salsa / 25

Vegan Sour Cream / 25

POSTRES *desserts*

Flan

Sweetened egg custard with a minty honey and toasted sesame seeds / 50

Churros

Traditional crispy pastries with cinnamon sugar, chocolate and cajeta / 45

Sopapillas

Fluffy fried pillows served with local honey / 50

Prices in thousands of rupiah; exclusive of tax and service.