

SALSA MADRE®

TACOS A LA
BRASA

APPETIZERS

MELTED CHEESE **\$125**

150 g of melted cheese blend, served with freshly made tortillas, salsa, and 100 g of your choice of protein.

TRIPA **\$250**
GRILLED BEEF **\$220**

MARINATED PORK (ADOBADA) **\$180**
PORK RIND (CHICHARRÓN) **\$250**

GUACAMOLE

150 g of fresh avocado served with pico de gallo, panela cheese, pickled onions, and crispy bean tacos.

CLASSIC **\$105**

WITH PORK RIND (CHICHARRÓN) (120 g) **\$210**

WITH GRILLED BEEF (120 g) **\$230**

WITH CHISTORRA (100 g) **\$180**

WITH TRIPA (100 g) **\$250**

EXTRAS

GRILLED ONION (45 g) **\$25**

GRILLED CHILES (3 pcs) **\$25**

CHARRO BEANS (220 g) **\$45**

VENENOSO TACO (2 pcs) **\$30**

TORTILLAS (3 pcs) **\$30**

AVOCADO (45 g) **\$35**

SPICE LEVEL / PREPARATION TIME

   HOT

  MEDIUM

 LONGER PREPARATION TIME

MAIN PLATES

MEAT ORDERS (150 g)

TRIPA \$250 | GRILLED BEEF \$200 | PORK RIND \$220 | MARINATED PORK (ADOBADA) \$180

Charcoal-grilled and served with handmade tortillas, charro beans and salsas.

RIB-EYE AGUACHILE

\$450

300 g of rib eye in black aguachile sauce, over a bed of avocado and cucumber slices, served with a toasted corn tortilla.

RIB-EYE

\$450

300 g of charcoal-grilled rib eye, served with venenoso tacos, guacamole and charro beans.

POTATO AGUACHILE

\$200

120 g of potato in habanero aguachile sauce with avocado and cucumber slices, topped with a curtain of onion and served with a toasted corn tortilla.

PICANHA STEAK

\$310

250 g of picanha, served with crispy bean tacos, guacamole, charro beans and salsas.



--- ALL MEATS ARE COOKED TO ORDER. ---
--- THANK YOU FOR YOUR PATIENCE! ---



AUTHENTIC FLAVOR, COOKED OVER **CHARCOAL.**



SANDWICHES

GRILLED BEEF **\$200**

PORK JOWL **\$230**

MARINATED PORK **\$170**

Sandwich served from the grill with your choice of 100g of protein, mixed cheese blend, guacamole and grilled onion.

VAMPIRO

MARINATED PORK **\$90** | GRILLED BEEF **\$150** | TRIPA **\$140**

Golden tortilla with melted cheese, served with 80g of grilled beef or marinated pork, or 60g of tripa, topped with pico de gallo, panela cheese, avocado and pickled onion.

CORN CARBONERA

\$160

Grilled corn with melted cheese, 80g of grilled beef, charro beans and guacamole with panela cheese and creamy jalapeño salsa.

VENENOSO TACOS COMBO

\$142

Combo of (4) crispy “venenoso” tacos filled with charro beans and grilled meat, served with pico de gallo, panela cheese, avocado, cucumber, radish and salsas.



**LONGER
PREPARATION TIME**

BURRITO

GRILLED BEEF **\$225**

MARINATED PORK **\$205**

Large flour tortilla burrito with a bed of charro beans, 120g of grilled beef, guacamole, onion, Anaheim pepper, cheese and pico de gallo, wrapped and grilled.

TACOS & QUESADILLAS

TACO SALSA MADRE \$115

Grilled tortilla with “venenoso” beans, 40g of sirloin and 30g of pork rind, served with pico de gallo, guacamole, panela cheese and grilled onion.

GRILLED BEEF TACO \$95

Handmade corn tortilla with 60g of sirloin, grilled onion and tomato salsa.
Served with grilled chilies, grilled onion and roasted chiles.

MARINATED PORK TACO \$90

Handmade corn tortilla with 60g of marinated pork, served with habanero and pineapple pickle, cilantro, creamy jalapeño sauce, radish and cucumber.

TRIPA TACO \$125

Corn tortilla with cheese crust, guacamole and 60g of tripa. Served with tomato salsa, grilled onion, cilantro and roasted chiles.

ADOBADA QUESADILLA \$100

Flour tortilla with a blend of cheeses and 80g of marinated pork, served with grilled onion, roasted chiles, radish, cucumber and salsas.

GRILLED BEEF QUESADILLA \$125

80g of grilled beef in a flour tortilla with a blend of cheeses. Served with grilled onion, roasted chiles, radish, cucumber and salsas.

PORK JOWL TACO \$125

Taco with 60g of grilled pork jowl.
Served with habanero pickle and avocado slices.

RIB-EYE TACO \$150

Handmade corn tortilla with 100g of rib-eye.
Served with tomato salsa and grilled onion.

PICANHA TACO \$119

Corn tortilla with a cheese crust, guacamole and 80g of grilled picanha, served with grilled onion.

ADOBADA GRINGA \$130

Flour tortilla grilled with a blend of cheeses, 80g of marinated pork, habanero and pineapple pickle, grilled onion, cilantro. Served with creamy jalapeño sauce, radish and cucumber.

GRILLED BEEF GRINGA \$155

Flour tortilla grilled with a blend of cheeses, 80g of grilled beef, grilled onion, tomato, Served with salsas, cucumber, radish and grilled onion.

\$205

QUESA BIRRIA

(2pcs) golden beef birria quesadillas with onion and cilantro.
Served with consommé, radish, cucumber and salsas.