

LUNCH

THURSDAY-FRIDAY
12-4

INMIGRANTE

LUNCH

<p><u>Guacamole</u> \$17</p> <p>Our best avocados vs our best chips. Extra chips. +\$2.50</p>	<p><u>Ceviche Peruano</u> \$18</p> <p>Peruvian fish ceviche with leche de tigre, onion & chulpe corn.</p>	<p><u>Vuelve a la vida</u> <i>PES</i> \$17</p> <p>Venezuelan style shrimp cocktail, lime, pico de gallo, avocado & crackers.</p>
<p><u>Gringa</u> \$19</p> <p>Flour tortilla, grilled cheese, pastor pork, pineapple, onion, cilantro and green sauce.</p>	<p><u>Seasonal Salad</u> \$16</p> <p>Ask your server for our options Add chicken+3 Add shrimp +4</p>	<p><u>Quesa Birria (3pcs)</u> <i>GF</i> \$25</p> <p>Beef marinated in mexican spices, grilled cheese on a corn tortilla and side of birria consome.</p>
<p><u>Arepas. 2 (pcs)</u> <i>GF</i> \$16</p> <p>Traditional cornmeal bread with your favourite filling:</p> <ul style="list-style-type: none"> • Reina pepiada. (Pull chicken,avocado,mayo). • Pelua (Shredded beef, cheddar cheese) • Pabellon veggie (Avocado,black beans,plantain, cheese). 	<p><u>Tacos (3pcs)</u> <i>GF</i> \$19</p> <p>3 Corn tortillas served with your choice of</p> <ul style="list-style-type: none"> • Wild mushrooms: BBQ homemade. • Cochinita Pibil.:Pulled pork, pickled onion) • Pastor :Grilled pork, pineapple, onion, cilantro, green sauce 	<p><u>Torta</u> \$17</p> <p>Traditional bread filled with your choice of:</p> <ul style="list-style-type: none"> • Pastor (Pork,pineapple,onion,cilantro) • Tinga (Chicken) • Cochinita Pibil (Pulled pork)
<p><u>Burritos</u> \$17</p> <p>Flour tortilla, rice, beans, pico de gallo, guacamole, lettuce served with your choice of:</p> <ul style="list-style-type: none"> • Queso Asadero • Tinga (Chicken) • Cochinita Pibil.(Pulled pork, pickled onion) 	<p><u>Tostadas (2pcs)</u> \$18</p> <p>Crispy corn shell tortilla with chicken tinga, lettuce, crema, beans, avocado & ranchera sauce</p>	<p><u>Avocado Toast (2pcs)</u> \$16</p> <p>Toasted bread with avocado, asadero cheese, olive oil and a side of ranchera sauce .</p>

POSTRES

<p><u>Churros</u> \$11</p> <p>Fried Mexican pastry with a side of chocolate & caramel syrup.</p>	<p><u>3 leches de mama</u> \$12</p> <p>Sponge cake with 3 kinds of milks, Mama's recipe</p>
<p><u>Quesillo de la abuela</u> <i>GF</i> \$12</p> <p>Caramel flan with a layer of clear caramel sauce</p>	<p><u>Alfajores (2pcs)</u> \$10</p> <p>Argentinian cookie filled with dulce de leche.</p>

SOFT DRINKS

<p><u>Aguas frescas</u> (Tamarindo Horchata, Jamaica & Orange juice..... \$7.5</p>
<p><u>Sparkling water</u>(750ML).....\$9</p>
<p><u>POP</u></p> <p>Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale,</p>
<p>Soda Water.....\$3.5</p>
<p><u>Nestea</u>.....\$4</p>
<p><u>Jarritos</u>.....\$4.5</p>
<p><u>Malta</u>.....\$4.5</p>
<p><u>Inka, Kola Tapa azul</u>(cream soda).....\$4.5</p>

INMIGRANTE

Lunch cocktails

When I drink alcohol, everyone says I am an alcoholic. But
when I drink fanta, no one says I am FANTASTIC .

Margaritas.....\$17.00

Tequila, triple sec, lime and love.
Classic / Tamarind /
Spicy+\$1

Mimosa\$18.00

Your own mini bottle of bubbles, fresh orange juice, bitters.

El emperador Cesar\$16.00

Vodka, clamato, worcestershire sauce, lime, valentina, love

Carajillo.....\$16.00

Espresso shot, liqueur 43, foamy and delicious.

Mojito\$17.00

You know is gonna be really good.
Classic / Berries+\$1

Aperol Spritz..... \$18

Aperol, prosecco, bitters, soda.

Tizana con piquete.....\$17.00

Red or white wine, brandy, garden of fruits, soda.

Smoked Cuba libre....\$18.00

Rhum, coke, bitters, smoked in apple wood chips.

Arenita playita.....\$18.00

Whisky, coconut water, bubbles & bitters.

Michelada Tilin.....\$13.50

Dos XX, clamato, valentina, worcestershire and lime. A perfect cure for last night .
ADD TAMARIND STRAW +\$3

Gin y Toñito\$18.00

House rosemary infused gin, lime, orange bitters, tonic water.

Cerveza

CORONA\$8.00

NEGRA MODELO.....\$8.00

DOS XX\$8.00

MODELO ESPECIAL\$8.00

INMIGRANTE LAGER ...\$9.00

TECATE\$9.00

SMOKED BEER\$11.00

Rotating gluten free beer.....\$9.00

INMIGRANTE BARRIL\$12.00

COASTAL WAVE IPA\$12.00

Non-ALCOHOLIC

Fresh Orange juice...\$7

Fresh Grapefruit juice... \$7

Horchata/ Tamarind/ Hibiscus flower ...\$7.50

Botomless CAFE\$4.50

Inka cola (tapa azul)\$4.50

Malta ...\$4.50

Jarritos.....\$4.50

Chocolate milk\$4.00

Apple juice\$4.00

POP\$3.50

Mocktails

Valentino \$13

Strawberries, horchata, kombucha, love

Noah-cohol \$13

Mint,seasonal berries,lime,soda

Pina colada \$14

Coconut cream, pineapple & lime

Citrus punch \$12

Orange, lime, grapefruit, mint.

Bloody sin marry \$13

Clamato,tajin,worchesiter sauce, lime

Parchita \$13

Passion fruit, lime, orange,, soda

Cold tea \$12