

WINTER MENU

Bienvenidos a "Te Quiero Mucho"! To make this experience Juan in a Million, we recommend you share everything with "todos y todas", that's what we are all about!!!

ANTOJITOS

GUACAMOLE AND CHIPS (V) 120

Feeling healthy? Switch the tortillas for crispy veggies. +20

NACHOS (V) 110

Beans, crema, cheese, guac and jalapeño peppers. Add chicken **+30**

SALSAS AND CHIPS (V) 80

Choose (if you can) any two:
Salsa verde / Morita mayo / Martajada / Habanero.

NOPALES SALAD (V) 120

Cactus salad with cherry tomato, chayote, cheese, and radish.

ELOTE (V)

Grilled corn with dried chilli, mayo, and queso ranchero.

SCALLOPS AGUACHILE 120

Hokkaido scallops with jalape $ilde{\mathsf{no}}$, cucumber, and chilli.

TAMAL DE MOLE CON PATO 200

Traditional steamed corn dough with shredded duck.

MOLCAJETES

All served with a side of warm tortillas and salsa verde.

SEAFOOD 330

Pan seared seabass, tiger prawns, scallops, and chorizo.

CARNE 360

Wagyu skirt steak, chorizo and chiles toreados.

VEGETABLES (V) 220

Grilled seasonal vegetables.

CHAMORRO A LA CERVEZA 350

Pork shank, "Salsa Borracha" with mezcal and beer, served with a side of warm tortillas and frijoles.

TACOS

AL PASTOR 70

Spit-grilled pork, served with roasted pineapple. Como en Mexico!

PESCADO 55

Baja-style fish taco topped with pico de gallo and morita mayo.

CARNE ASADA 70

Grilled wagyu steak, guacamole, and peanut salsa macha.

THE TRUMP 50

Heaps of beef tongue, salsa verde, and raw onions.

MUSHROOM TOSTADA (V) 50

Shiitake mushroom, guajillo chilli, garlic, and hummus.

SOFT SHELL CRAB TACO 50

Soft shell crab with tomato and chipotle mayo in a lettuce wrap.

HIBISCUS FLOWER

TINGA TOSTADA (V) 50

 $\mbox{\sc Hibiscus}$ flower, chipotle sauce, crema, and queso ranchero.

DESSERTS

CHURROS (V) 70

House made churros with chocolate dip.

JOCOQUE WITH BERRIES (V) 70

House made compote, fresh berries, and agave syrup.

