



A LA CARTE 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 ; Add beef +45

SALSAS AND CHIPS (V) 80

Choose (if you can) any two:

Salsa verde / Morita mayo / Martajada / Habanero.

NOPALES SALAD (V) 120

Cactus salad with tomato, cheese, radish, and onion and oregano dressing.

ESQUITES (V) 88

Corn off the cob, dry chilli, chipotle mayo, queso ranchero.

SCALLOPS AGUACHILE 120

Hokkaido scallops with jalapeño, cucumber, and chilli.

CHICKEN ENCHILADAS 148

Salsa verde, onion, coriander, cheese.

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.

HAMBURGUESA DE CAMARONES 150

Nayarit style shrimp burger with cheese, chipotle mayo, tomato, onion, and lettuce. Served with chilli fries.

TACOS

AL PASTOR 70

Spit-grilled pork, served with fresh 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.

LENGUA 50

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

MUSHROOM TOSTADA (V) 50

Shiitake mushroom, guajillo chilli, garlic, and beans.

SOFT SHELL CRAB TACO 50

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

RAJAS CON ELOTE (V) 50

Strips of poblano chilli from Mexico, corn, sour cream, cheese.

DESSERTS

CHURROS (V) 70

House made churros with chocolate dip.

PAN DE ELOTE (V) 55

Mexican corn bread, strawberries, condensed milk.

GRITO DE DOLORES

Throughout September, we're celebrating Mexico's Independence Day with our chiles en nogada set.

220

CHILES EN NOGADA

Poblano chilli from Mexico, stuffed with minced beef, dry fruits, almonds, and topped with Nogada sauce and fresh pomegranate.

ARROZ ROJO

Red tomato rice, carrot, green peas, and corn.

PASTEL IMPOSIBLE

Homemade chocolate cake topped with classic Mexican flan, drizzled with Rompope sauce and served with raspberries



**TE QUIERO
MUCHO**

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