



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

SALSAS AND CHIPS (V) 88

Choose (if you can) any two:

Salsa verde / Chipotle mayo / Martajada / Habanero.

GUACAMOLE AND CHIPS (V) 125

The best guac in town.

NACHOS (V) 120

Beans, crema, cheese, guac and jalapeño peppers.

Add chicken +30 ; Add beef +45

ESQUITES (V) 88

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

QUESADILLA TRIO (V) 90

A trio of blue corn tortillas filled with melted cheese and salsa roja.

Add chicken +30 ; Add beef +45

CHICKEN ENCHILADAS 155

Chicken, salsa verde, onion, coriander, cheese.

TACOS

PESCADO 55

Baja-style fish, pico de gallo, chipotle mayo.

AL PASTOR 70

Spit-grilled pork, served with fresh pineapple.

Como en Mexico!

CARNE ASADA 70

Grilled wagyu steak, guacamole, peanut salsa verde.

LENGUA 55

Beef tongue, salsa verde, raw onions.

SOFT SHELL CRAB 70

Soft shell crab, tomato, chipotle mayo, pico de gallo cabbage.

RAJAS CON ELOTE (V) 55

Mexican poblano chilli, corn, sour cream, cheese.

NOPALES CON QUESO (V) 55

Grilled cactus, cheese, salsa roja, pico de gallo.

ZUCCHINI (V) 55

Baja-style zucchini, chipotle mayo, pico de gallo, sliced cabbage.

TACON MADRE 650

Plate it your way! Select a mix of 12 tacos of your choice for the ultimate experience.

DAILY SPECIAL

Ask us for the special of the day.

Ceviche specials are available every weekend or when preordering.

DESSERTS

CHURROS (V) 70

Homemade churros with chocolate dip.

15 minutes cooking time.

PAN DE ELOTE (V) 55

Mexican corn bread, strawberries, condensed milk.

DESSERT OF THE DAY (V)

LET'S GET FESTIVE

We're bringing you some classics traditionally served in Mexico over this festive season.

290 FOR THE SET

BACALAO DE NAVIDAD 220

Cod fish cooked in a fragrant tomato sauce with capers, olives, almonds, and Mexican chile güero. Served with a side of arroz blanco.

BUÑUELOS DE RODILLA 70

Traditional Mexican fritters, guava & sugar cane syrup, cinnamon.

OR

PONCHE NAVIDEÑO 60

Hot Winter drink with hibiscus, apple, tamarind, sugar cane, guava, prunes, cinnamon, Mexican tejocote.



**TE QUIERO
MUCHO**

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