

# Chilangos

Mexican Restaurant



## Antojitos (Appetizers)



**Chips and Salsa**   \$6.95  
Homemade tortilla chips served with your choice of salsa on the side.

**Chips and Pico de Gallo**   \$8.50  
Homemade tortilla chips served with pico de gallo on the side. Pico de gallo is a fresh salsa made from chopped tomato, onion, cilantro and lime.

**Guacamole and Chips**   \$13.50  
Our traditional mashed avocado dip. Served with our homemade tortilla chips.



**Tres Amigos Platter**   \$12.95  
Our homemade chips served with guacamole, pico de gallo and your choice of salsa.

**Tamal Verde** \$5.00  
A delicious tamal made with corn masa, stuffed with pork and salsa verde, steamed in a corn husk.

**Sopes**   \$12.95  
Four handmade corn tortillas with refried beans, lettuce, onions, cheese and sour cream. With your choice of salsa served on the side.


Add *chipotle chicken, pork chorizo sausage or scrambled eggs* \$4.50 • Add *grilled steak* \$5.95


**Banchos Nachos**  \$15.95  
Our homemade tortilla chips with melted mozzarella cheese, pork chorizo sausage, refried beans, sour cream, tomato, cilantro and your choice of jalapenos or salsa. *Make it a meal* \$19.95

**Tacos Botaneros**   \$13.95  
Ten crispy taquitos stuffed with poached chicken breast and topped with cheese and sour cream served with spicy guacamole and your choice of salsa.










## Sopas y Ensaladas (Soups and Salads)

**Consome de Pollo**   
Traditional chicken broth soup with shredded chicken, fiesta rice, cilantro, onion and lime. Served with two hot corn tortillas.

 **Crema de poblano con elote**  
Roasted Poblano pepper cream soup with corn.  
**The people's choice as Best Soup**  
**2019 "Savour The Chill" soup contest.**

12 oz Bowl \$6.95

**Garden Salad**   \$8.95  
Iceberg lettuce, cucumber, carrot, avocado, onion, tomato and choice of chipotle dressing, poblano-avocado dressing or balsamic vinaigrette.  
Add *grilled chicken 5oz* \$4.50

-  Salsa de chipotle (chipotle salsa)
-  Salsa verde (green salsa)
-  Salsa de chile de arbol (arbol salsa)
-  Salsa morita (smoky)
-  Salsa taquera (mix of arbol & morita)

# Entradas (Entrées)



## **Enchiladas Verdes** \$19.95

Three corn tortillas filled with chicken in a green salsa topped with melted mozzarella cheese, sour cream and onions. Served with fiesta rice and refried beans.

## **Enchiladas Suizas** \$20.95

Three corn tortillas filled with chicken in a red salsa topped with melted jalapeno havarti cheese, sour cream and onions. Served with fiesta rice and refried beans.

## **Enchiladas Poblanas** \$19.95

Three corn tortillas filled with chicken in a roasted poblano cream sauce topped with melted mozzarella cheese, sour cream, roasted poblano slices and corn. Served with fiesta rice and refried beans.

## **Enmoladas** \$20.50

Three corn tortillas filled with chicken, smothered with delicious mole sauce topped with sour cream, cheese and onions. Served with fiesta rice and refried beans.

*Mole, our national dish with more than 20 ingredients including chile pasilla, chile mulato, cinnamon, cookies, toasted almonds and chocolate!*

## **Carne a la Tampiqueña** \$23.95

Two enchiladas verdes with all the toppings, served with a grilled carne asada (beef cutlet), refried beans, fiesta rice, chips and our homemade guacamole.



## **Pechuga Colonial** \$23.95

Two Enchiladas Suizas with all the toppings served with a lightly breaded chicken breast, refried beans, fiesta rice, and our homemade guacamole.

## **Chilaquiles**

Crispy corn tortillas with choice of salsa (red or green), topped with sour cream, fresh cheese and onions. Served with refried beans and your choice of protein:

- Two over easy eggs \$14.95
- Steak 4oz \$16.95

## **Pambazo** \$13.50

One of Mexico City's favourites. Hot sandwich filled with potatoes and pork chorizo sausage, dipped in warm guajillo pepper salsa, grilled and topped with lettuce, cheese and sour cream. Served with your choice of salsa and a side of chips.

## **Tostadas de Tinga** \$17.50

Chipotle shredded chicken in a mild chipotle sauce served on two crispy corn tortillas, topped with lettuce, cheese and sour cream. Served with fiesta rice and your choice of salsa.

## **Huevos Rancheros** \$13.95

Our Mexican style brunch. Two over easy eggs on tostada shells topped with pico de gallo. Served with vegetarian fiesta rice, refried beans and your choice of salsa.

## **Torta de Milanesa** \$15.95


Bolillo stuffed with pechuga de pollo (breaded chicken breast), onions, tomato, refried beans, avocado, jalapeños and mayonnaise. Served with chips and your choice of salsa.

## **Torta al Pastor** \$15.95

Bolillo stuffed with pastor meat (pork marinated with spices and grilled pineapple), refried beans, melted mozzarella cheese, cilantro, onions. Served with chips and your choice of salsa.



## **Corn Tortilla Quesadillas**

Three crispy corn tortillas stuffed with your choice of one filling topped with lettuce, cheese, sour cream, served with fiesta rice and your choice of salsa.

- Mushrooms  \$15.50
- Mix of pork chorizo sausage and potato \$15.95

## **Flour Tortilla Quesadillas**

12" flour tortilla stuffed with your choice of filling. Served with a side of fiesta rice, sour cream and your choice of salsa.

- Cheese  \$14.95
- Veggie & Cheese  \$15.95  
(mix of grilled peppers, onions and cheese)
- Chipotle chicken and cheese \$16.95
- Pork chorizo sausage and cheese \$16.95
- Steak and cheese \$17.50

 **Vegetarian Options**

 **Chilangos Favourite**

 **Gluten Free**

**We can also accommodate Vegan requirements. Ask your server for details.**



## Tacos

### A la parrilla From the Heart of Mexico City

All orders consist of three soft corn tortillas with your choice of 8oz of meat and topped with onions, cilantro and your choice of salsa. Served with fiesta rice or refried beans on the side.

	Regular	Con queso <small>(Melted mozzarella cheese)</small>
• <b>Bistec:</b> Tasty, grilled steak	\$20.95	\$23.45
• <b>Al Pastor:</b> Pork marinated with spices and pineapple	\$19.95	\$22.45
• <b>Chorizo:</b> Delicious, mild Mexican-style pork sausage	\$19.95	\$22.45

Add extra single taco \$5.00  
Add guacamole or Pico de Gallo \$2.95

## Volcanes

Two crispy corn tortillas with your choice of steak or pork chorizo sausage, topped with melted mozzarella, onions, cilantro, served with your choice of salsa, pico de gallo and lime.

• <b>Chorizo:</b>	\$15.95
• <b>Steak:</b>	\$16.95

## Alambre (Fajita Chilanga) \$23.95

Prepare your own tacos with your choice of grilled steak or chicken mixed with grilled peppers and onions with melted mozzarella cheese, served with fiesta rice, refried beans, lime, sour cream and your choice of salsa and four corn tortillas. Add guacamole \$2.95

## Vegetarian Alambre \$21.95

Grilled peppers, onions, mushrooms & melted cheese. Served with vegetarian rice, refried beans, lime, sour cream and your choice of salsa and four corn tortillas. Add guacamole \$2.95

## Gringa \$17.95

Two 8" flour tortillas stuffed with pastor meat (Pork marinated with spices), ham and melted mozzarella cheese, topped with pineapple salsa, served with guacamole.

## Choriqueso \$17.95

Our delicious Mexican style pork chorizo sausage with melted mozzarella cheese, garnished with cilantro, served with a side of refried beans, chips, your choice of salsa and four corn tortillas.

## Tacos Dorados \$15.50

Four crispy tacos stuffed with poached chicken breast and topped with lettuce, cheese, sour cream and tomato. Served with fiesta rice and your choice of salsa. Add guacamole \$2.95

## Tacos Chilangos \$18.50

Three rolled crispy chicken tacos topped with red and green salsa, sour cream, cheese, tomato and cilantro. Served with fiesta rice and refried beans.

## Burritos

### Steak Burrito \$15.95

12" flour tortilla stuffed with steak, fiesta rice, refried beans, sour cream, mozzarella cheese, lettuce, tomato and cilantro. Served with chips and your choice of salsa.

### Chipotle Chicken Burrito \$15.50

12" flour tortilla stuffed with chipotle chicken, fiesta rice, refried beans, sour cream, fresh cheese and lettuce. Served with chips and your choice of salsa.

### Burrito Gringo \$15.50

12" flour tortilla stuffed with our pastor meat (pork marinated with spices and grilled pineapple), fiesta rice, refried beans, sour cream, mozzarella cheese, lettuce, tomato and cilantro.

### Vegetarian Burrito \$15.50

12" flour tortilla stuffed with mixed grilled peppers, vegetarian fiesta rice, refried beans, lettuce, tomato, sour cream and mozzarella cheese. Served with chips and your choice of salsa.

### Burrito Bowl \$15.50

Your choice of chipotle chicken, steak, pastor or grilled vegetables served in a bowl with fiesta rice, refried beans, lettuce, tomato, sour cream and cheese. Served with chips and your choice of salsa.

Add guacamole to any burrito \$2.95

## Extra Sides

Fiesta Rice:	\$3.50	Side of Queso	
Vegetarian Rice:	\$3.50	Fresco:	\$1.50
Refried Beans:	\$3.50	Corn Tortillas (3):	\$1.00
Guacamole 4 oz	\$2.95	Side of Chips:	\$1.95
Guacamole 8oz	\$5.95	Medium Chips:	\$3.95
Pico de gallo 4 oz	\$2.95	Large Chips:	\$5.95
Pico de gallo 8oz	\$5.95	Sour Cream:	\$0.50
Extra salsa 4 oz	\$1.50	Mozzarella	
Extra salsa 8 oz	\$2.95	Cheese:	\$2.50
Side Salad:	\$3.95		
Side of Mole:	\$2.95		

# Bar

## Vinos (Wine)

A selection of VQA wines from Sandbanks Estate Winery & Niagara Estate Winery.

**Pinot Grigio 12.5%**  
6 oz. \$9 | 1/2 L \$23 | Bottle \$36



**Baco Noir 12.8%**  
6 oz. \$9 | 1/2 L \$23 | Bottle \$36



**Merlot 13%**  
6 oz. \$9 | 1/2 L \$23 | Bottle \$36



**Riesling 11.3%**  
6 oz. \$9 | 1/2 L \$23 | Bottle \$36



**Rosé 12%**  
6 oz. \$9 | 1/2 L \$23 | Bottle \$36



## By the bottle only

**Chardonnay 13%**  
Bottle \$36



**Dunes White 12%**  
Bottle \$36



**Baco Noir - Pinot Noir 12.8%**  
Bottle \$38



**Riesling - Pinot Grigio**  
11.8% - Bottle \$38



## Tequila Shots (imported) - 1 oz.

**Tequila Blanco "Patron"**  
100% Agave, 40% Alc./Vol. - **\$7.95**

**Tequila Reposado "Jose Cuervo"**  
100% Agave, 40% Alc./Vol. - **\$5.95**

**Tequila Añejo "Reserva 1800 Añejo"**  
100% Agave, 40% Alc./Vol. - **\$6.95**

**Mezcal Artisanal "Uno Joven"**  
100% Maguey Espandin, 45% Alc./Vol. - **\$7.95**

**Tequila Blanco "Sauza"**  
100% Agave, 40% Alc./Vol. - **\$6.95**

**Tequila Reposado "Don Julio"**  
100% Agave, 40% Alc./Vol. - **\$6.95**

## Ion Cerveza with Lime \$7.50

A bright, light, sunny beer with a hint of lime, locally crafted by Signal Brewery.



## Margaritas \$9 - 1 oz. Tequila / \$11.95 - 2 oz.

**Lime** (Frozen or on the Rocks)  
**Strawberry or Mango** (Frozen)  
Available with salty or sweet rim.

**Virgin (no alcohol) \$5.95**



## Margarita Pitchers 48 oz. \$29 - 4 oz. Tequila

Lime, mango and strawberry - frozen only

## Margarona \$12.95 - 1 oz. Tequila / \$15.95 - 2 oz.

A Coronita floating on a Margarita of your choice: lime, strawberry or mango.

## Paloma \$11.95 - 2 oz. Tequila

A classic Mexican cocktail made with grapefruit Jarrito, tequila and lime, served on the rocks.

## Charro Negro \$8.50 - 1 oz. Tequila

Iced White Tequila, lime juice and coca-cola.

## Mojito \$11.95 - 2 oz. Rum

A refreshing cocktail made with rum, mint and freshly squeezed lime juice.



## Piña Colada \$9 - 1 oz. Rum/ \$11.95 - 2 oz.

Our delicious mix of coconut cream and pineapple juice and rum to refresh your senses.

**Virgin (no alcohol) \$5.95**



## Strawberry Daiquiri \$9 1 oz. Rum / \$11.95 2 oz.

A refreshing blended drink with strawberries and gold rum.

## Cerveza (Beer) \$6.95 - per bottle (imported)

There are many great Mexican beers, here are a handful of our favourites:

- o Corona - 4.6%
- o Corona Light - 3.99%
- o Dos Equis XX - 4.5%
- o Dos Equis XX Amber - 4.7%
- o Modelo Especial - 4.6%
- o Negra Modelo - 5.3%
- o Sol - 4.5%



## Postres (Desserts)

**Pastel de Tres Leches** 🍷 \$6.95

A must have at a Mexican party! Homemade, traditional three milk cake with peaches.

• Pre-order a full cake \$45 (12 portions)

**Flan Napolitano** 🍷 \$5.50

Sweet custard made with eggs and milk then glazed with a hint of sweet caramel.

**Dulce de Leche Xangos** \$6.95

Our delicious deep fried tortilla stuffed with dulce de leche cheese cake tossed in cinnamon sugar, served with vanilla ice cream and caramel.

**Chipotle Chocolate Brownie** 🌱🍷 \$6.50

A delicious vegan/gluten free chocolate brownie, with a hint of chipotle.



## Bebidas (Drinks)

**Limonada** \$4.50

Fresh squeezed lime juice with club soda

**Aguas Frescas** \$5.00 - 500ml

**Horchata:** Our refreshing drink made from rice, almonds, milk, cinnamon and sugar.

**Jamaica:** Our traditional hibiscus flower drink.

**Coca-Cola products** \$3.25

Coke, Diet Coke, Gingerale, Sprite, Fanta, Nestea



**Mexican Coca-Cola (Imported)** \$3.50

Real sugar cane

**Coffee, Tea, Milk or Bottled Water** \$2.50

**Chocolate Milk, Orange or Apple Juice** \$2.95

**Café de Olla** \$2.50

Mexican style coffee with cinnamon and brown sugar

**Jarritos or Boing**

\$3.50 - Imported Mexican pop

**Jarritos flavours:** mango, pineapple, mandarin, guava, lime, strawberry, tamarind, grapefruit, fruit punch.

**Sidral Mundet**  
(apple)

**Sangria Señorial**  
(non-alcoholic)

**Boing (juice) flavours:**  
mango and guava.



**Chilangos** 🍷  
Mexican Restaurant

For parties of 6 or more, a 15% gratuity will be added.



*Having a fiesta? Book our restaurant for your event. Please contact the Manager.*

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