

Chilangos

Mexican Restaurant



Botanas / Appetizers

(Great options to share)

Chips and Salsa

Homemade tortilla chips served with your choice of salsa on the side.

\$8.00

Chips and Pico de Gallo

Homemade tortilla chips served with pico de gallo. Pico de gallo is a fresh salsa made from chopped tomato, onion, cilantro and lime.

\$10.00

Chips and Guacamole

Our traditional freshly made avocado dip. Served with our homemade tortilla chips.

\$14.50

Tres Amigos Platter

Our homemade chips served with guacamole, pico de gallo and your choice of salsa.

\$14.00



Tacos Botaneros

Eight crispy taquitos stuffed with poached chicken breast and topped with cheese and sour cream served with spicy guacamole and your choice of salsa.

\$14.00

Banchos Nachos

Our homemade tortilla chips with melted mozzarella cheese, pork chorizo sausage, refried beans, sour cream, tomato, cilantro and your choice of jalapenos or salsa.

\$18.00

Make it a meal \$23.00



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.

\$8.00

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.

\$8.00

Tortilla Soup

Homemade tomato broth soup with chicken and crispy corn tortilla strips. Garnished with avocado, cheese, onions and sour cream.

\$9.00

Pozole

A traditional hearty soup built on a base of hominy and tender pork. Topped with lettuce, radishes, onion, oregano and lime. Served with three tostadas shells.

\$12.00

Garden Salad

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

\$12.00

Aztec Salad

A fresh salad made with romaine lettuce with a mix of beans, avocado, tortilla strips with our homemade vinaigrette.

\$14.00



Antojitos From The Streets of Mexico City

Tamal Verde

\$6.00

A delicious tamal made with corn masa, stuffed with pork and salsa verde, steamed in a corn husk.

Gorditas

\$14.00

Two hand made gorditas made with corn dough, stuffed with pork, cilantro, onions, radishes, cheese and your choice of salsa.

Sopes

\$14.00

Four handmade corn tortillas with refried beans, lettuce, onions, cheese, sour cream and your choice of salsa. Add chipotle chicken, pork chorizo sausage or scrambled eggs \$4.50 • Add grilled steak \$6.00

Pambazo

\$15.00

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

\$17.00

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

Tacos Dorados

\$15.00

Four crispy tacos stuffed with poached chicken breast and topped with lettuce, cheese, sour cream, tomato and your choice of salsa.


Add guacamole \$3.00

Corn Tortilla Quesadillas

Four crispy corn tortillas stuffed with your choice of one filling topped with lettuce, cheese, sour cream and your choice of salsa.

• Mix of pork chorizo sausage and potato

\$17.00

• Mushrooms 

\$16.00

Gringa

\$19.00

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



From the Abuela's Kitchen (Entrées)

Enchiladas Verdes

\$21.00

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 Poblanas

\$22.00

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

\$23.00

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

\$25.00

Two enchiladas verdes with all the toppings, served with a grilled carne asada (beef cutlet), 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:

• Steak 4oz

\$18.00

• Two over easy eggs

\$16.00

Chile Relleno

\$19.00

Whole poblano pepper stuffed with cheese, covered in egg batter and simmered in tomato sauce. Served with vegetarian fiesta rice, refried beans and three corn tortillas.



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 four soft tortillas with your choice of 8oz of meat and topped with onions, cilantro and your choice of salsa.



	Tortilla de Maiz (Corn Tortilla)		Tortilla de Harina (Flour Tortilla)	
	Regular	Con queso	Regular	Con queso
• Bistec: Tasty, grilled steak	\$19.00	\$22.00	\$20.00	\$23.00
• Al Pastor: Pork marinated with spices and pineapple	\$18.00	\$21.00	\$19.00	\$22.00
• Chorizo: Delicious, mild Mexican-style pork sausage	\$18.00	\$21.00	\$19.00	\$22.00
• Pollo a la Parrilla: Grilled marinated chicken	\$18.00	\$21.00	\$19.00	\$22.00
 • Nopales:  Cactus, onions, avocado, cilantro & queso fresco	\$18.00		\$19.00	

Alambres (Fajita Chilanga)

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, your choice of salsa and corn or flour tortillas.

Steak \$26.00 **Chicken** \$25.00 **Veggie** \$23.00

From the North of Mexico Burritos & Quesadillas

Steak Burrito \$17.00

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 \$16.50

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.

Gringo Burrito (Pork) \$16.50

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. Served with chips and your choice of salsa.

Vegetarian Burrito \$16.00

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.

Extra Sides

Fiesta Rice:	\$3.00	Side Garden Salad:	\$5.00
Vegetarian Rice:	\$3.00	Tortillas (4):	\$1.50
Refried Beans:	\$3.00	Side of Chips:	\$2.00
Guacamole 3 oz	\$3.00	Medium Chips:	\$5.00
Guacamole 8oz	\$8.00	Large Chips:	\$8.00
Pico de gallo 3 oz	\$3.00	Sour Cream:	\$1.00
Pico de gallo 8oz	\$7.00	Mozzarella	
Extra salsa 3 oz	\$2.00	Cheese:	\$3.00
Extra salsa 8 oz	\$5.00		

Burrito Bowl

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.

Steak \$16.50 **Chicken** \$16.00

Pork \$16.00 **Veggie** \$15.50

Add guacamole to any burrito \$3.00

Flour Tortilla Quesadillas

12" flour tortilla stuffed with your choice of filling. Served with sour cream and your choice of salsa.

• Veggie & Cheese (mix of grilled peppers, onions and cheese)	\$14.00
• Chipotle chicken and cheese	\$15.00

Bar

Vinos (Wine)

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

White

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



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



Red

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



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



Rose

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



Tequila Shots (imported) - 1 oz.

Tequila Blanco "Patron"
100% Agave, 40% Alc./Vol. - **\$9.00**

Tequila Reposado "Jose Cuervo"
100% Agave, 40% Alc./Vol. - **\$7.00**

Tequila Añejo "Reserva 1800 Añejo"
100% Agave, 40% Alc./Vol. - **\$8.00**

Mezcal Artisanal "Uno Joven"
100% Maguey Espandin, 45% Alc./Vol. - **\$9.00**

Tequila Blanco "Sauza"
100% Agave, 40% Alc./Vol. - **\$7.00**

Tequila Reposado "Don Julio"
100% Agave, 40% Alc./Vol. - **\$8.00**

Margaritas \$9.50 - 1 oz. Tequila / **\$12.00** - 2 oz.

Spicy Lime Jalapeño (on the Rocks)
Lime (Frozen or on the rocks)
Mango (Frozen)
Strawberry (Frozen)
Strawberry & Guava (Frozen)
Available with salty or sweet rim.
Virgin (no alcohol) \$6.50



Margarita Pitchers 32 oz. \$26 - 4 oz. Tequila

Lime, mango and strawberry - frozen only

Paloma \$12.00 - 2 oz. Tequila

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

Charro Negro \$9.00 - 1 oz. Tequila

Iced White Tequila, lime juice and coca-cola.

Margarona \$14.00 - 1 oz. Tequila / **\$16.00** - 2 oz.

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

Piña Colada \$9.50 - 1 oz. Rum/ **\$12.00** - 2 oz.

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

Virgin (no alcohol) \$6.50

Strawberry Daiquiri \$9.50 1 oz. Rum / **\$12.00** 2 oz.

A refreshing blended drink with strawberries and gold rum.

Imported (Beer) \$7.00 - per bottle

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

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



Domestic (Beer) \$6.00 - per bottle

- **Molson Canadian** - 5%
- **Coors Light** - 4%
- **Alexander Keith's** - 5%



Postres (Desserts)

Pastel de Tres Leches  \$7.50

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

Flan Napolitano  \$6.00

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

Churro Bites \$6.00

Ten Mexican style donuts tossed in cinnamon sugar, and served with chocolate dipping sauce

Dulce de Leche Xangos \$8.00

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 Cake   \$7.00

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



Bebidas (Drinks)

Limonada \$5.00

Fresh squeezed lime juice with club soda

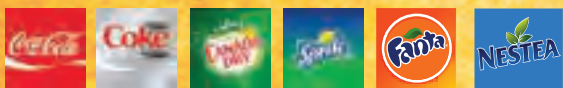
Aguas Frescas \$5.00 - 500ml

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

Jamaica: Our traditional hibiscus flower drink.

Coke products \$3.50

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



Mexican Coca-Cola (Imported) \$4.00

Real sugar cane

Coffee, Tea, Water \$2.50

Chocolate Milk, Orange or Apple Juice \$3.00

Café de Olla \$3.00

Mexican style coffee with cinnamon and brown sugar

Mexican Hot Chocolate \$4.00

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

 **Chilangos Favourite**

Jarritos

\$3.50 - Imported Mexican pop

Jarritos flavours: mango, pineapple, mandarin, guava, lime, strawberry, tamarind, grapefruit, fruit punch, Mexican cola



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

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