

Chilangos

Mexican Restaurant



Botanas/Appetizers

Great options to share

Chips and Salsa

\$8.00

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

Chips and Pico de Gallo

\$12.00

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

Chips and Guacamole

\$16.00

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

Tres Amigos Platter

\$15.00

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

Tacos Botaneros

\$15.00

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

Banchos Nachos

\$19.50

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

Make it a meal \$24.00



Sopas y Ensaladas

Soups and Salads

Consome de Pollo

\$8.00

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

Crema de Poblano con Elote

\$8.00

Roasted poblano pepper cream soup with corn. The people's choice as Best Soup 2019 "Savour The Chill" soup contest.

Tortilla Soup

\$9.00

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

Pozole

\$14.00

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.

Garden Salad


\$14.00

Iceberg lettuce, cucumber, carrot, avocado, onion, tomato and your choice of chipotle dressing, poblano-avocado dressing or balsamic vinaigrette. Add grilled chicken 5 oz. \$6.00

Aztec Salad

\$16.00

A fresh salad made with romaine lettuce, a mix of beans, avocado, tortilla strips and our homemade vinaigrette. Add grilled chicken 5 oz. \$6.00

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

 **Vegetarian Options**

 **Chilangos Favourite**

 **Gluten Free**

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

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

Antojitos

From the streets of Mexico

Tamal Verde

\$7.00

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

Sopes

\$14.00

Four handmade corn tortillas with refried beans, lettuce, onions, cheese, sour cream and your choice of salsa.

Add scrambled eggs \$4.50

Add chipotle chicken, grilled steak or pork chorizo sausage \$6.00

Pambazo

\$16.00

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.

Gorditas

\$15.00

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



Enmoladas

\$24.00

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!

Enchiladas Poblanas

\$23.00

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.

Enchiladas Verdes

\$22.00

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.

Carne a la Tampiqueña

\$26.00

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



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 \$3.50

Torta de Milanesa

\$17.00

Sandwich stuffed with breaded chicken breast, onions, tomato, refried beans, avocado, jalapeños and spicy mayonnaise. Served with chips and your choice of salsa.

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.

Corn Tortilla Quesadillas

\$17.00

Four crispy corn tortillas stuffed with a mix of pork chorizo sausage and potato topped with lettuce, cheese, sour cream and your choice of salsa.

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 Abuela's Kitchen Entrées

Chilaquiles

Crispy corn tortilla chips with your choice of salsa - red (mild) or green (spicy), topped with sour cream, cheese and onions. Served with refried beans and your choice of protein:

- Steak 4 oz. \$19.00
- Two over easy eggs \$17.00

Chile Relleno

\$19.00

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




Tacos



A la Parrilla From the Heart of Mexico City

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

- **Bistec:** \$19.00
Tasty, grilled steak
- **Al Pastor:** \$18.00
Pork marinated with spices and pineapple
- **Chorizo:** \$18.00
Delicious, mild Mexican-style pork sausage
- **Pollo:** \$18.00
Grilled marinated chicken
- **Nopales:**  \$18.00
Cactus, onions, avocado, cilantro & queso fresco




Add ons:

- Fiesta Rice \$3.00
- Guacamole 3 oz. \$3.50
- Melted Mozzarella Cheese \$3.00
- Substitute Corn for Flour Tortillas \$1.00



Fish Tacos

- Baja Fish Tacos**  \$21.00
Three fish tacos (battered cod), topped with our homemade coleslaw, pico de gallo, chipotle dressing and your choice of salsa.

Build Your Own Tacos

Alambres (Fajita Chilanga)

Make your own tacos with your choice of 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
- Choriqueso** \$21.00
Our delicious Mexican style chorizo pork sausage with melted mozzarella cheese, garnished with cilantro, served with pico de gallo, your choice of salsa and four tortillas (flour or corn).



Vegetarian Options



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From the North of Mexico

Burritos and Quesadillas

Steak Burrito \$19.50

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 \$19.00

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

Gringo Burrito (Pork) \$19.00

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 \$18.50

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

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 \$19.00 **Chicken** \$18.50

Pork \$18.50 **Veggie** \$18.00

Add guacamole to any burrito \$3.50

Flour Tortilla Quesadillas

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

• Veggie & Cheese \$16.00

(mix of grilled peppers, onions and cheese)

• Chipotle chicken and cheese \$17.00



Extra Sides

| | | | |
|---------------------|--------|--------------------|--------|
| Fiesta Rice: | \$3.00 | Side Garden Salad: | \$6.00 |
| Vegetarian Rice: | \$3.00 | Tortillas (4): | \$1.50 |
| Refried Beans: | \$3.00 | Side of Chips: | \$2.00 |
| Guacamole 3 oz: | \$3.50 | Medium Chips: | \$5.00 |
| Guacamole 8 oz: | \$9.00 | Large Chips: | \$8.00 |
| Pico de gallo 3 oz: | \$3.50 | Sour Cream: | \$1.00 |
| Pico de gallo 8 oz: | \$8.00 | Extra Cheese: | \$3.00 |
| Extra salsa 3 oz: | \$2.00 | | |
| Extra salsa 8 oz: | \$5.00 | | |



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Postres

Desserts

Pastel de Tres Leches 🍮 \$8.00

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.

Xango \$8.50

Our delicious deep fried 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

Non-Alcoholic Drinks

Coke products: \$3.50

Fountain pop: Coke, Diet Coke, Gingerale, Sprite & Nestea (Free refills)

Bottles: Coke, Diet Coke, Fanta, Gingerale, Sprite, Nestea (380 ml)



Imported Mexican Pop:

Mexican Coca-Cola \$4.00

Real sugar cane

Jarritos - Imported Mexican pop: \$3.50

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

Sidral Mundet (Apple) \$3.50

Sangria Señorial \$3.50

Limonada \$5.00

Fresh squeezed lime juice with club soda.

Aguas Frescas - 500ml \$5.00

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

Jamaica: Our traditional hibiscus flower drink.

Tamarindo: Our popular sweet and tangy drink made from tamarind fruit.

Dasani Bottled Water \$3.50

Tea: Orange Pekoe, Chamomile, Earl Grey, Mint \$3.50

Coffee \$3.50

Café de Olla: Mexican style coffee with cinnamon and brown sugar \$4.00

Orange or Apple Juice \$3.50

Chocolate Milk \$3.50

Mexican Hot Chocolate \$4.50



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