



HACIENDA SANTA TERESA



STARTERS

STUFFED JALAPENOS 18.99

Crispy bacon-wrapped jalapeños filled with creamy cheese, served with smoky chipotle mayo.

STREET CORN 8.99

Grilled Mexican corn brushed with mayo, chile piquín, cheese, and lime. A street-food classic.

FRESH GUACAMOLE 14.99

Hand-mashed avocado, lime, cilantro & pico de gallo with house-fried chips.

SIKIL P'AK 18.99

A traditional Mayan dip of roasted pumpkin seeds, tomato, and mild chile. Earthy, smoky, and unforgettable.

NACHOS 20.99

Golden tortilla chips layered with cheese, pico de gallo, house beans, crema, and jalapeños.

Chicken, Chorizo, Pastor, Carnitas, Cochinita +5 Ground Beef, Birria, Asada, Suadero +7

ESQUITES 14.99

Mexican corn kernels with mayonnaise, cheese, epazote, and chile piquín

CHICHARRONES 17.99

Fried pork belly bites served in a banana leaf with fresh guacamole and tortillas.

CHORIQUESO 17.99

Melted cheese dip topped with chorizo and served with chips or warm tortillas

TAMALE YUCATECO 8.99

Steamed corn masa filled with savory chicken and Yucatecan spices, wrapped in a banana leaf for rich, traditional flavor.

PANUCHOS (3) 17.99

Crispy fried tortillas stuffed with beans, topped with lettuce, tomato, pickled red onion, and avocado.

Choose from: shredded chicken, egg or cochinita

SIDES

BEANS	3.99	GUACAMOLE	7.99
RICE	3.99	PICO DE GALLO	4.99
FRIES	5.99	PLATANOS FRITOS	5.99
CHIPS REFILL	2.99	SWEET POTATO FRIES	6.99

LOS TACOS

ARRACHERA (4) 24.99

Mexico's classic steak taco: marinated skirt steak grilled to perfection, topped with onion, cilantro, and a fiery chile toreado on the side

PASTOR (4) 18.99

Marinated pork cooked with achiote & spices, served with pineapple, onion, and cilantro

CARNITAS (4) 18.99

Slow-simmered pork, tender on the inside and crispy on the edges, topped with onion and cilantro

COCHINITA (4) 18.99

A Yucatán classic: slow-roasted pork in achiote & citrus, finished with pickled red onions

TINGA (4) 18.99

Shredded chicken simmered in a smoky tomato-chipotle sauce, topped with onion and cilantro

PICADILLO (4) 18.99

Seasoned ground beef with potatoes, carrots, and peas, topped with lettuce

SUADERO (4) 22.99

A Mexico City street favorite: thin-cut beef, slow-cooked until tender, then seared for a juicy, flavorful bite. Served with onion, cilantro

CHORIZO (4) 18.99

Savory Mexican chorizo, perfectly seasoned and topped with onion and cilantro.

MOLE (4) 22.99

Tender chicken simmered in rich, velvety mole sauce, served on warm tortillas with onion and cilantro. Contains nuts in sauce.

FISH (4) 23.99

Deep fried, beer battered tilapia along with coleslaw, pico de gallo and chipotle sauce. Served in flour tortillas

TRIPA (4) 22.99

Beef tripe cleaned, seasoned, and cooked until golden and crispy on the outside, tender on the inside. Served with onion, cilantro

CAMARON (4) 23.99

Juicy shrimp sautéed with garlic, butter, and spices, served with fresh slaw and creamy chipotle sauce

BUCHE (4) 22.99

Tender, slow-cooked pork stomach, seasoned and served with onion, cilantro

CABEZA Y LENGUA(4) 22.99

A true delicacy: tender beef head meat and melt-in-your-mouth beef tongue, slow-cooked for rich flavor and served with onion, cilantro

MILANESA (4) 24.99

Crispy breaded chicken cutlet, sliced and served in flour tortillas with pickled onion and avocado

MAR Y TIERRA (4) 🍷 26.99

Our signature taco. Grilled beef, shrimp on a flour tortilla smothered in melted cheese and guacamole

BIRRIA (5) 🍷 26.99

Our most popular taco. Slow-braised beef tucked into soft tortillas, served with a side of rich, savory birria broth for dipping.
Quesabirria +\$1

ANTOJITOS

FLAUTAS (5) 18.99

Crispy rolled tortillas with your choice of filling, topped with lettuce, cheese, crema, and guacamole salsa. Choose from **Chorizo, Pastor, Carnitas, Cochinita, Tinga, Potato Birria, Suadero +4**

BURRITO 18.99

Large flour tortilla with rice, beans, corn, cheese, pico, burrito sauce, and your choice of filling. Served with fries. Choose from: **Chorizo, Pastor, Carnitas, Cochinita, Tinga, Ground Beef Birria, Suadero, Asada +4**

CHIMICHANGA 18.99

Golden-fried burrito filled with rice, beans, cheese, and your choice of filling. Served with fries. Choose from **Chorizo, Pastor, Carnitas, Cochinita, Tinga, Ground Beef Birria, Suadero, Asada +4**

SOPES (3) 18.99

Thick handmade corn rounds topped with beans, lettuce, crema, cheese, and your filling of choice. Choose from **Chorizo, Pastor, Carnitas, Cochinita, Tinga, Ground Beef Birria, Suadero, Asada +4**

TOSTADAS (3) 18.99

Crispy tortillas layered with beans, cheese, lettuce, crema, and your choice of filling. Choose from **Chorizo, Pastor, Carnitas, Cochinita, Tinga, Ground Beef Birria, Suadero, Asada +4**

GRINGA 22.99

Two large flour tortillas filled with your choice of filling, cheese, grilled until golden and served with pico de gallo. A bigger, heartier twist on the quesadilla. Choose from **Chorizo, Pastor, Carnitas, Cochinita, Tinga, Ground Beef Birria, Suadero, Asada +4**

BURRITO BOWL 17.99

A hearty bowl of rice, beans, corn, pico de gallo, cheese, crema, chipotle sauce, peppers, and your choice of: **Chorizo, Pastor, Carnitas, Cochinita, Tinga, Ground Beef Birria, Suadero, Asada +4**

SALBUTES (3) 18.99

Puffy fried tortillas topped with lettuce, tomato, avocado, and pickled red onion.
Choose from: shredded chicken, egg or cochinita

SOUPS & TORTAS

POZOLE 17.99

Traditional hominy stew slow-simmered with pork, served with fresh garnishes and crispy chips.

PANCITA 18.99

Mexican soup made of beef stomach, hominy and chile. Served in a large bowl with tortillas

TORTILLA SOUP 17.99

A comforting tomato-chile broth topped with shredded chicken, crispy tortilla strips, avocado, crema, and cheese

PAMBAZO 18.99

Mexico City street sandwich dipped in guajillo sauce, filled with chorizo, potatoes, lettuce, crema, and cheese. Served with fries.

GUAJOLOTE 18.99

A Hidalgo specialty — a hearty sandwich with beans, chicken enchilada, egg, cheese and onion. Served with fries.

TORTA DE COCHINITA 18.99

A Yucatán favorite: slow-roasted pork marinated in achiote and citrus, tucked into a fresh bolillo roll and topped with pickled red onions. Served with fries

TORTA DE MILANESA 21.99

Crispy breaded chicken cutlet in a bolillo roll, layered with avocado, lettuce, tomato, and cheese. Served with fries

SANTA TERESA SIGNATURES

FAJITAS



Marinated grilled chicken, served with onions, bell peppers, land flour or corn tortillas, sour cream, guac and cheese. Upgrade to skirt steak or shrimp for \$5

MILANESA CON ESPAGHETTI VERDE 26.99

Crispy, golden chicken breast served with creamy green poblano-rajas spaghetti

ALAMBRE AL PASTOR 26.99

A sizzling skillet of marinated pork al pastor with bacon, peppers, onions, grilled pineapple and melted cheese. Served with guacamole and esquites, and flour or corn tortillas

PESCADO FRITO 25.99

Whole tilapia, seasoned and fried until golden and crispy on the outside, tender and flaky on the inside. Served with rice, plantains, pico de gallo, sweet potato fries, and tortillas.

AGUACHILE 25.99

A refreshing Sinaloa specialty: raw shrimp marinated in lime juice, blended with chile, cucumber, and red onion for a bold, zesty kick.

POLLO MOTULENO 22.99

Grilled chicken breast topped with a rich tomato sauce, peas, ham, and cheese, served over fried plantains with rice.

POC CHUC 23.99

Grilled pork marinated in citrus and spices, served with pickled onion, avocado, rice, plantains, and tortillas.

CHILAQUILES 21.99

Crispy tortilla chips simmered in your choice of red or green salsa, topped with crema, cheese, onion, and cilantro. **Choose from: shredded chicken, egg or cochinita**

POLLO EN MOLE 22.99

Tender chicken simmered in abuela's iconic mole sauce, a rich blend of chilies, spices, and a hint of chocolate. Served with rice, plantains and warm tortillas.

ENCHILADAS 22.99

Corn tortillas rolled and filled with chicken, smothered in your choice of red, green, or **mole (+1)** sauce. Topped with crema, cheese, and onion, served with rice.

23.99 ARRACHERA 33.99

Smoky grilled skirt steak, esquites with epazote, guacamole, roasted chile toreado, sweet potato fries and charred tomatoes. Paired with corn tortillas

COCHINITA PIBIL 22.99

Yucatán's signature dish: slow-roasted pork marinated in achiote and citrus, wrapped in banana leaves, and served with pickled red onions, guacamole, sweet potato fries and warm tortillas

CEVICHE 23.99

Shrimp, tilapia fish, cilantro, lime juice, diced tomatoes and onions, mango, and cucumber, avocado and red onion. Served with chips

COCTEL DE CAMARON 23.99

Juicy shrimp served in a tangy tomato-lime sauce with onion, cilantro, cucumber, and avocado. A refreshing Mexican coastal classic, perfect with crackers or tostadas.

CAMARONES AL AJILLO 24.99

Succulent shrimp sautéed with garlic and chile de árbol in a buttery sauce, served with rice, salad, and tortillas.

TULUM PLATTER 27.99

A sampler platter of 1 taco, 1 empanada, 1 tostada, 1 panucho and 1 quesadilla and sweet potato fries Add a large Burrito or Chimichanga for \$11

JAVIER'S COMBO 21.99

In honour of our departed friend. This combo consists of Javier's favourite items; tacos (2) and sopes (2).

MOLCAJETE MAR Y TIERRA 49.99

Grilled beef, pork, chicken, fish, octopus, shrimp, jalapenos. cactus. guacamole, salsa in a volcanic rock bowl. Served with tortillas, rice, beans. 

LA TAQUIZA 79.99

A 1 kg platter of your choice of meat — served with tortillas, grilled onions, chile toreado, nopales, salsa, and all the classic taco toppings. Perfect for sharing ! Mix 2 from **Chorizo, Pastor, Carnitas, Cochinita, Tinga, Ground Beef**
Birria, Suadero, Asada +8



CHEF SPECIAL



CUSTOMER FAVOURITE



GRANDMA'S RECIPE

KIDS MENU

KIDS TACOS 13.99

2 flour tortilla tacos with chicken or ground beef, cheese and lettuce. Served with a side of rice or fries

KIDS QUESADILLAS 13.99

4 Mini quesadillas with cheese and chicken. Served with a side of rice or fries

KIDS BURRITOS 13.99

2 flour tortillas with rice, beans, tomato, lettuce and chicken or ground beef. Served with a side of rice or fries.

ROLLITOS DE SALCHICHA 15.99

Sausages rolled up with fried flour tortillas. Dipped in ketchup.

KIDS MILANESA 15.99

Crispy breaded chicken breast served with fries and a side of ketchup. A kid-approved favorite!

SWEET ENDINGS

CHURROS (4) 9.99

Warm, crispy cinnamon-sugar churros served with our homemade dulce de leche for dipping. Add ice cream +\$3

DESSERT CHIMICHANGAS (4) 9.99

Warm flour tortillas filled with banana and creamy Nutella, fried and dusted with cinnamon sugar. Served with homemade dulce de leche

TRES LECHES CAKE 10.99

soft, fluffy sponge cake soaked in three types of milk, topped with whipped cream. Sweet, creamy, and melt-in-your-mouth delicious.

FLAN 8.99

Classic Mexican caramel custard with a silky texture and rich vanilla flavor, topped with golden caramel sauce. Simple, smooth, and timeless.

CHOCOFLAN 10.99

The perfect duo of flavours: moist chocolate cake layered with creamy vanilla flan and topped with a drizzle of caramel. Baked together for a dessert that's as magical as it looks.

MAJA BLANCO YUCATECO 8.99

smooth, coconut milk pudding from Yucatán, delicately sweet and topped with cinnamon and shredded coconut. Light, creamy, and perfectly tropical