



LOS BURRITOS

My head says gym, but my heart says TACOS!



Entradas

GUACAMOLE \$175

Aguacate, jitomate, cebolla, sal y pimienta. Avocado, tomato, onion, salt and pepper.

QUESO FUNDIDO

Delicioso queso fundido acompañado con tortillas de harina. Delicious melted cheese with flour tortillas.

NATURAL \$175
CON CHORIZO \$195

FRIJOLE CHARROS

Tradicionales frijoles con todo el sabor mexicano. Traditional beans with all the mexican flavor. (Chorizo & bacon)

GRANDE \$80

GRANDE CON CARNE \$120

CHICO \$60

CHICO CON CARNE \$80

ORDEN ARROZ \$60

PAPAS GAJO \$90
(Baked potato wedges)



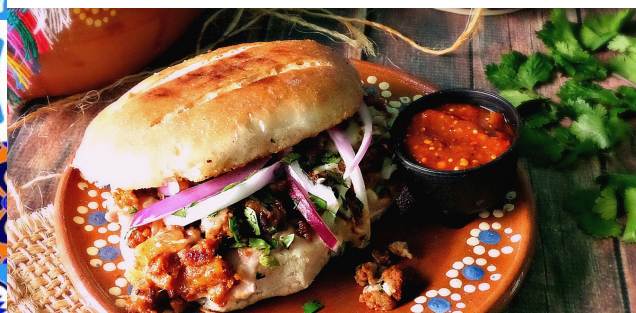
Megagringas

Carne, queso y tortilla de harina grande. Meat, cheese and big flour tortilla.

PASTOR | POLLO | CHULETA | CHORIZO \$185
VEGETARIANO

BISTEC | ARRACHERA \$230

CAMARÓN* \$320



Tortas

Servidas con guacamole, frijol, lechuga y mayonesa. Served with delicious guacamole, lettuce, beans and mayonnaise.

PASTOR | POLLO | CHULETA | CHORIZO \$120
VEGETARIANO

BISTEC | ARRACHERA \$160

CAMARÓN* \$220

QUESO EXTRA \$20

Hamburguesa \$180

Carne de res, jamon, queso, pepinillos, lechuga, jitomate y cebolla. Acompañada de papas gajo. Beef, ham, cheese, pickles, lettuce, tomato, and onion. Served with potato wedges.

*CAMARÓN OR SHRIMP IS SERVED WITH ONION AND PEPPER.

Tacos

**PASTOR
POLLO
CHULETA
CHORIZO
VEGETARIANO
QUESADILLA**

Tortilla
Maíz Corn
Harina Flour

\$35 \$45

**BISTEC
ARRACHERA**

\$45 \$55

CAMARÓN*
(Orden de 3)

\$200 \$230

QUESO EXTRA \$10



Burritos

Carne, cebolla, pimienta, frijoles y queso. Meat, onion, pepper, beans and cheese.

PASTOR | POLLO | CHULETA | CHORIZO \$230
VEGETARIANO

BISTEC | ARRACHERA \$270

CAMARÓN* \$320



Alambres

Carne, cebolla, pimienta y queso. Served with tortillas. Meat, onion, pepper and cheese.

PASTOR | POLLO | CHULETA | CHORIZO \$190
VEGETARIANO

BISTEC | ARRACHERA \$220

CAMARÓN* \$280

Gringa

Flour tortillas filled with cheese and meat.

PASTOR | POLLO | CHULETA | CHORIZO \$100
VEGETARIANO

BISTEC | ARRACHERA \$120

CAMARÓN* \$160

Cazuela de papa

Papa en trozos con queso y carne. Potato, cheese and meat.

PASTOR | POLLO | CHULETA | CHORIZO \$250
VEGETARIANO

BISTEC | ARRACHERA \$290



Nachos

Carne, cebolla, frijoles, queso y guacamole. Meat, onion, beans, cheese and guacamole.

PASTOR | POLLO | CHULETA | CHORIZO \$220
VEGETARIANO

BISTEC | ARRACHERA \$260

CAMARÓN* \$310

Instagram | facebook
@losburritosislamujeres



Forget the flowers. Bring me tacos.



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Bebidas

JAMAICA (Hibiscus)	\$50
HORCHATA (Rice milk)	\$50
LIMONADA	\$60
LIMONADA FRESA	\$80
AGUA DE MANGO	\$80
BOTELLA DE AGUA	\$40
REFRESCO / SOFT DRINKS	\$50



COLD BEER
\$70

MALTEADAS \$115

Milkshakes

- Chocolate
- Fresa / Strawberry
- Vainilla
- Cookies & Cream



CHOCOFLAN

A classic dessert with chocolate cake and flan.

\$80

The original \$100 Tequila shot

Will teach you how to dance.



Classic Margarita \$170

So good as leaving the kids with grandma's for the whole weekend.



Traditional \$170 Mezcalitas

The best way to solve-forget all your problems.



Refreshing Mojitos \$170

This is for cool people that is hot.



Caribbean Summer \$170 Piña Colada

If you are a manly man, relax and order one, we do not judge here.



Sexy Tequila Sunrise \$170

Delicious, sexy, and guaranteed to make you text someone you absolutely shouldn't.



Spicy \$110 Michelada

Hydrates, cures, revives, and resets—basically a full system reboot. Better than yoga.



About Tacos al Pastor

Tacos al pastor, a beloved Mexican dish, have a fascinating history that traces back to the 1930s in Puebla, Mexico. It's a delicious blend of Mexican and Lebanese influences, originating from Lebanese immigrants who brought the concept of shawarma to the region. The tacos al pastor we enjoy today evolved over time, especially in Mexico City around the 1960s. Thin slices of pork are marinated for several hours in a mix of spices and chilies such as guajillo, achiote, and adobo. The marinated meat is then carefully stacked onto a vertical spit, known as a trompo, and roasted. The outer layer becomes wonderfully crispy as it cooks, creating a tantalizing contrast of textures and flavors.

The addition of pineapple is one of history's most delicious mysteries.

