

**Los Creadores de las Gringas®
de México**



STARTERS

Cheese Chicharron _____	(100 g Gouda Cheese) _____	\$ 95
Grilled Spring Onions _____	(200 g Spring Onions) _____	\$ 80
Seasoned Grilled Spring Onions _____	(200 g Spring Onions) _____	\$ 90
Refried Beans with Tortilla Chips _____	(150 g Beans) _____	\$ 65

SOUPS

Chicken Soup _____	(350 ml) _____	\$ 95
Tortilla Soup _____	(350 ml) _____	\$ 95

SPECIALITIES

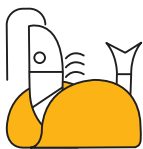
Parrillada Fogoncito _____	(5 Tacos of 30 g each) _____	\$196
Pastor Taco _____	(35 g Pastor) _____	\$ 35
Charro Beans _____	(350 ml Beans) _____	\$ 80
Qué me Ves _____	(100 g Steak, 35 g Pastor and 100 g Gouda Cheese) _____	\$215

TRY OUR
TACOS
AL PASTOR
AND FALL
IN LOVE



ALAMBRES

		With Cheese		
		Order	50 g	100 g
Beef Steak	(100 g Steak)	\$170	\$235	\$255
Chicken	(100 g Chicken)	\$145	\$210	\$230
Pastor	(100 g Pastor)	\$145	\$210	\$230



“TRY THE WORLD-FAMOUS GRINGAS DE EL FOGONCITO”

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de México*



GRINGAS

Gringa		\$ 80
(35 g Pastor y 50 g Gouda Cheese)		
Order of Gringas	(2 Pieces)	\$160
(2 Pieces) (70 g Pastor and 100 g Gouda Cheese)		
Shrimp Gringa	(60 g)	\$150
(A la Diabla, Grilled, Garlic, Chipotle Sauce)		
Meat Gringa	(35 g Meat y 50 g Gouda Cheese)	\$ 85
(Beef Steak, Rib, Spicy Cecina, Chorizo, Cutlet, Smoked Cutlet)		
Veggie Gringa	(35 g Vegetables y 50 g Gouda Cheese)	\$ 85
(Onion-braised Mushroom, Onion-braised Nopal, Poblano Pepper Stripes)		

TACOS

		With Cheese		
		Order	50 g	100 g
Beef Steak Tacos	(100 g Steak)	\$130	\$195	\$215
Rib Tacos	(130 g Rib)	\$135	\$200	\$220
Porkchop Tacos	(130 g Porkchop)	\$110	\$175	\$195
Special Porkchop Tacos	(130 g Cutlet, 15 g Bacon)	\$130	\$195	\$215
Smoked Porkchop Tacos	(100 g Smoked Porkchop)	\$120	\$185	\$205
Chorizo Tacos	(100 g Chorizo)	\$120	\$185	\$205
Spicy Cecina Tacos	(100 g Cecina)	\$115	\$180	\$200
Onion Chicken Tacos	(100 g Chicken)	\$ 90	\$155	\$175
Fajita Tacos	(100 g Arrachera - Skirt Steak)	\$165	\$230	\$250

OTHER CHOICES

Homemade Rice	(130 g)	\$ 65
Enfrijoladas	(50 g Gouda Cheese and 30 g Beans)	\$ 55
Quesadilla	(50 g Cheese)	\$ 55

MEATLESS OPTIONS

Onion-braised Nopal Tacos	(100 g Nopal)	\$ 75
Special Nopal Tacos	(100 g Prickly Pear and 50 g Panela Cheese)	\$ 85
Tacos de Queso Panela	(100 g Panela Cheese)	\$ 80
Onion-braised Mushroom Tacos	(100 g Mushroom)	\$ 85
Poblano Pepper Stripes with Cheese Tacos	(60 g Poblano Pepper and 100 g Gouda Cheese)	\$115

DESSERTS

Flan	(1 Piece)	\$ 90
Cajeta Crepes	(3 Pieces)	\$ 99
Nutella Crepes	(3 Pieces)	\$ 90
Blintzes	(2 Pieces)	\$ 95

BEVERAGES

Diet or Canned Soda	(355 ml)	\$ 55
Agua Fresca	(400 ml)	\$ 55
<i>Horchata, Jamaica o Tamarindo</i>		
Bottled Water	(355 ml)	\$ 55
Beer	(355 ml)	\$ 65
Bohemia	(355 ml)	\$ 76
Heineken	(355 ml)	\$ 75



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All beverages listed on this menu will only be sold with food.
The sale of alcohol to minors under 18 is prohibited.
ID is required.

Chef's Recommendation:

PARRILLADA FOGONCITO

1 chicken taco with onions, steak, smoked pork chop, chorizo, 1/2 quesadilla, and the Traditional Taco al Pastor.
Served with a crown of guacamole and our delicious variety of salsas.



We accept credit cards: Visa, Mastercard, and American Express.