

PARA COMPARTIR

AY MI PA! BOTANA

Queso fundido, 4 chicken taquitos, corn on the cob, 3 birria tacos, guacamole, microgreens, pickled onions

CHICHARRON DE RIBEYE

Fresh fried Ribeye steak, guacamole, house sauce, grilled green onion, blue corn tortillas

CHICHARRON DE PORK BELLY

Pork belly, guacamole, house sauce, grilled green onion, blue corn tortillas

SHRIMP EMPANADAS (3)

Deep fried empanadas, shrimp, veggies, house cheese, chipotle mayo, pickled onions, cabbage

QUESO FUNDIDO

Melted house cheese, blue corn tortillas, choice of:

- Pork Belly Grilled mexican onion, Chile Toreado 18
- Chorizo Mexican sausage 18
- Ribeye Chicharron Grilled mexican onion, Chile Toreado 22

RIBEYE AGUACHILE

7oz Ribeye, pickled onion, serrano pepper, avocado, homemade aguachile sauce 28

PA'S TACO FLIGHT (4)

Flour tortillas, grilled cheese, Birria, Ribeye steak, Chorizo, Pork Belly, pickled onion, topped with microgreens 20

34

25

22

15

18

18

22

28

20

MANGOTUNA TARTARETOWER

Diced fresh tuna, avocado, mango, pickled onion, lime, salsa negra, topped with sesame seeds, cilantro 24

CEVICHE DE CAMARON

Lime cooked shrimp, onion, cucumber, tomato, avocado, shrimp juice, topped with microgreens 20

AGUACHILE

Fresh butterflied shrimp cooked in lime juice, pickled onion, cucumber, choice of salsa negra or verde 25

BLUE SEA OYSTERS

Fresh Mexican oysters, choice of salsa negra or verde. 6 | 22 22 | 42

With shrimp ceviche topping 30 | 48

SASHIMI

Thin sliced fresh fish, sliced serrano pepper, avocado, salsa negra, green onions

Salmon 20 • Tuna 24 • Hamachi 24 • Trio 26

OSTIONES A LAS BRASAS (6)

Oysters grilled with butter and home zarandeado sauce 26

SUSHI BOMBS (6)

Crab, spicy mayo, eel sauce, masago eggs 24

Tuna • Salmon • Hamachi

TACOS DE PAPA (4)

Fried corn tortilla stuffed with potato and cheese, house sauce, cotija cheese, avocado, lettuce

Pork Belly 18 • Ribeye 20



CHICHARRON DE RIBEYE



MANGO TUNA TARTARE



SHRIMP EMPANADAS



RIBEYE AGUACHILE



BLUE SEA OYSTERS

DEL COMAL

Add Bone Marrow to any plate \$8

Sides: Rice and Beans, Refried Beans, White Rice, Esquite, House Salad, French Fries

AY MI PA! TACOS 2 | 3
18 | 23
Best in town!
Grilled Ribeye steak, pickled onion, microgreens, guacamole, blue corn tortillas.
Served with one side

RIBEYE VAMPIRO 2 | 3
20 | 25
Grilled Ribeye steak, house cheese, blue corn tortillas, guacamole, pickled onion, microgreens.
Served with one side

ARRACHERA TACOS 2 | 3
17 | 22
Skirt steak, grilled cheese, pickled onion, blue corn tortillas, guacamole. Served with one side

PORK BELLY TACOS 2 | 3
17 | 21
Pork belly, pickled onion, microgreens, guacamole, blue corn tortillas.
Served with one side

BIRRIA TACOS 2 | 3
18 | 22
Marinated shredded beef, melted house cheese, birria consome.
Served with one side

GOBERNADOR TACOS 2 | 3
19 | 23
Layer of house cheese, shrimp sautéed with onion, bell pepper, tomato, guacamole, yellow corn tortillas.
Served with one side

VEGETARIAN TACOS (2) 18
Flour tortillas with grilled cheese, a creamy Chile Poblano stew, onion, bell pepper, potatoes.
Served with rice and salad

SALMON TACOS DEL MAR (2) 22
Seared salmon tacos, fresh coleslaw, chipotle-mayo, mango pico de gallo.
Served with white rice and black beans

DOÑA FELIPA QUESADILLAS (2)
Deep fried quesadillas, melted house cheese, queso fresco, lettuce, sour cream, pickled onions.
Served with one side

- Chicken Tinga 18
- Ribeye 22
- Shrimp 22

BURRITO DE MI MAMI!
Rice, beans, melted house cheese. Topped with suiza-verde salsa or red tomato salsa, guacamole, sour cream, pickled onions, microgreens

- Ribeye 26
- Grilled Chicken 22
- Shrimp 24
- Arrachera 23

MARY TIERRA BURRITO 28
Shrimp, Ribeye steak, rice, beans, mozzarella cheese, bell pepper and onion. Topped with suiza-verde salsa or red tomato salsa



RIBEYE VAMPIRO



GOBERNADOR TACOS



FILETEZARANDEADO

#COCINADEBRASAS



PULPO A LA BR



A LAS BRASAS

All of our cuts are USDA PRIME grade.
Add Bone Marrow \$8 • Add Garlic or Spicy Shrimp \$10

CORTES FINOS

TOMAHAWK STEAK 125

32 oz Certified Angus Tomahawk.
Served with mashed potato, broccolini, carrots, asparagus.
Cut at tableside

BONE-IN RIBEYE STEAK 64

20 oz Bone-in Ribeye steak, cooked to your liking. Served with mashed potato, baby carrots, broccolini, asparagus.

RIBEYE STEAK 50

14 oz Certified Angus Ribeye steak, cooked to your liking. Served with mashed potato, baby carrots, broccolini, asparagus

FILET MIGNON 45

8 oz Certified Angus Filet Mignon, cooked to your liking, mashed potato, baby carrots, broccolini, asparagus.
Make it bacon wrapped +6

ARRACHERA 32

12 oz Grilled skirt steak. Served with beans, rice, guacamole, blue corn tortillas.
Add cheese enchilada +4

DEL MAR

PESCADO ZARANDEADO DEL JEFE 32

Fresh Róbalo fish with seasonings, slowly grilled, refried beans, salad, white rice

CAMARONES ZARANDEADOS (12) 28

Shrimp marinated and slowly grilled, chipotle sauce, refried beans, salad, white rice

FILETE ZARANDEADO 26

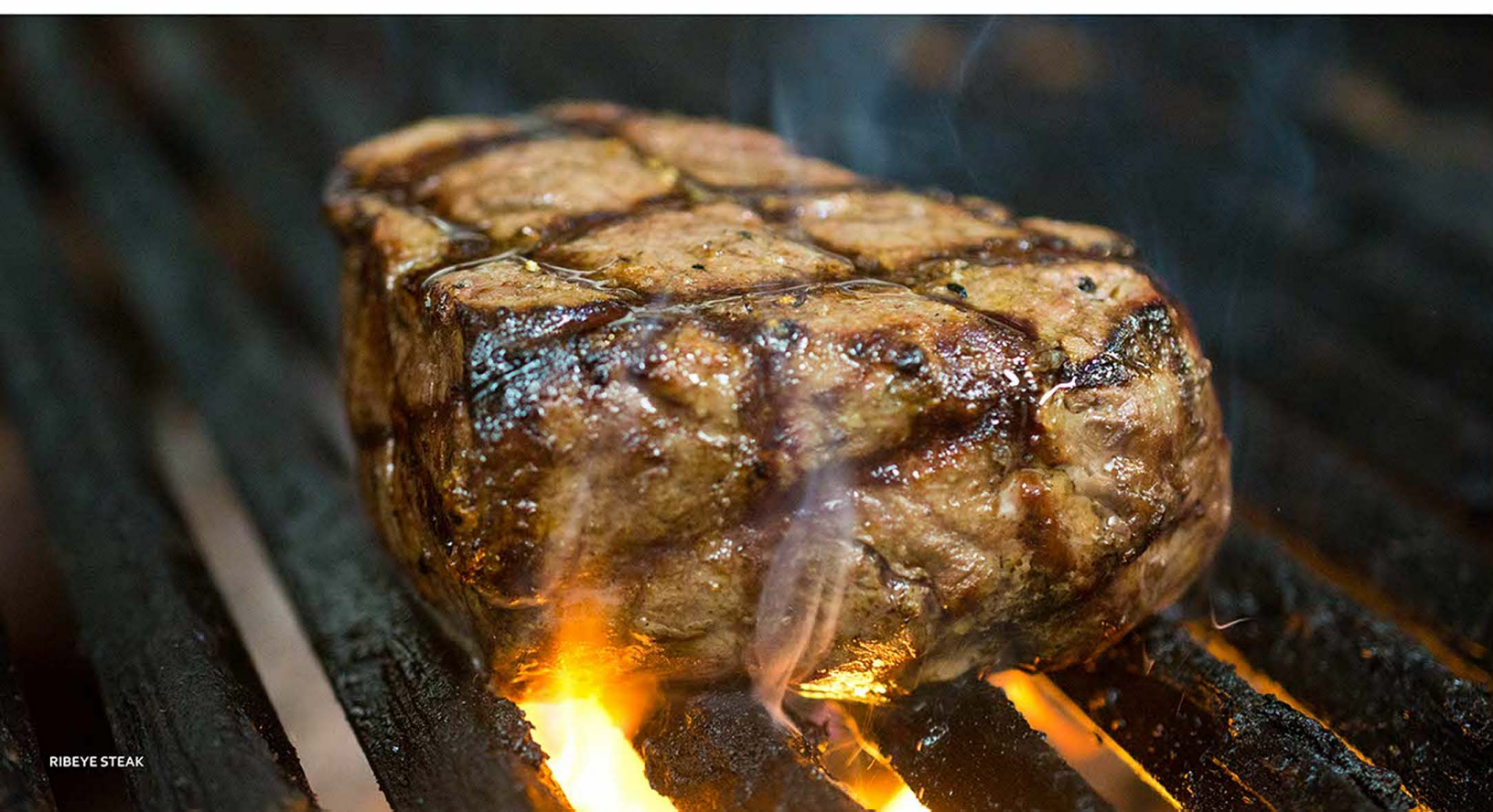
Fresh fish marinated and slowly grilled, refried beans, salad, white rice

SALMON ZARANDEADO 32

8 oz Fresh salmon marinated and slowly grilled, refried beans, salad, white rice

PULPO A LAS BRASAS 45

Young octopus marinated and grilled to perfection, refried beans, salad, white rice, pickled onion



RIBEYE STEAK

FAVORITES

COCTELES

Shrimp broth, onion, tomato, cilantro, cucumber, avocado

Shrimp 22

Pulpo 22

Campechana 28

Octopus, shrimp, oyster

CAMARONES A LA DIABLA (12)

Shrimp cooked with Ay Mi Pa! Spicy sauce, white rice, salad, refried beans, cotija cheese 28

GLAZED SALMON

8 oz Fresh salmon glazed with honey garlic sauce, white rice or mashed potatoes, carrots, broccolini, asparagus, salad 32

PESCADO FRITO

Fried fresh Róbalo, salad, white rice, refried beans, blue corn tortillas 32

POLLO CON SALSA POBLANA

Chicken simmered in a creamy poblano-chile sauce with corn. Served with rice or mashed potatoes, broccolini, baby carrots and asparagus 27

AY MI PA! FAJITAS

Protein, sautéed vegetables, cheese quesadilla, rice, beans, blue corn tortillas

Arrachera 28

Chicken 26

Shrimp 28

Trio 35



SUSHI

AY MI PA ROLL

Cucumber, avocado, shrimp, topped with aguachile, salsa negra and seasoned with tajin 20

FUEGO ROLL

Tempura shrimp, spicy crab, wrapped with salmon and eel sauce, topped with cilantro dressing, crispy onion and sesame seeds 20

JEFE ROLL

Tempura shrimp, cucumber, avocado topped with tuna and salmon, cilantro dressing, spicy mayo and eel sauce 22

AMP ROLL

Shrimp, avocado and cucumber, wrapped with salmon and shrimp, garnished with eel, spicy mayo sauce and tempura. Flame seared finish at table side 22

TIGER ROLL

Shrimp tempura, avocado and cucumber, topped with spicy crab, masago, green onion and fuego sauce 20

TULUM ROLL

Cooked shrimp, avocado, cucumber, wrapped with spicy crab and tuna, topped with fuego sauce, masago and crunchy tempura 22

HAMBURGUESAS

Served with potato wedges

AY MI PA! BURGER 26
Sliced Ribeye steak, bacon, Swiss cheese, lettuce, tomato, grilled onion, house dressing

SMASH BURGER 18
2 Quarter pound homemade beef patty, bacon, american cheese, house dressing, grilled onion, lettuce, tomato, avocado

ENSALADAS

Add Grilled Chicken +8 • Add Shrimp +12

CAESAR SALAD 9
Romaine lettuce, croutons, parmesan cheese, caesar dressing

ENSALADA AY MI MA! 10
Romaine lettuce, tortilla strips, cherry tomatoes, queso fresco, corn, avocado, cilantro-ranch dressing

ENCHILADAS

Served with rice and beans

ENCHILADAS DE QUESO (2) 17
Melted cheese enchiladas, suiza-verde salsa, house cheese, sour cream, pickled onion

CHICKEN ENCHILADAS SUIZAS (2) 19
Shredded chicken enchiladas, suiza-verde salsa, house cheese, sour cream, pickled onion, microgreens

SHRIMP ENCHILADAS SUIZAS (2) 24
Shrimp enchiladas sautéed with suiza-verde salsa, house cheese, sour cream, pickled onion, microgreens

SIDES

| | |
|--|---|
| Vegetables | 7 |
| Baby carrots, broccolini, asparagus | |
| Rice and Beans | 6 |
| White rice and refried beans | |
| Refried beans | 6 |
| Refried peruvian beans | |
| Frijoles de La Olla | 6 |
| Whole black beans | |
| White rice | 6 |
| Carrots, chickpeas | |
| French Fries | 6 |
| Shoestring fries | |
| Mashed Potatoes | 6 |
| House original recipe | |
| Esquite | 6 |
| Corn, chipotle-mayo, cotija cheese, lime wedge | |



❖ POSTRES

- CARROT CAKE** 9
Homemade with walnuts, carrots, pudding
- CHURROS** 10
Topped with cinnamon-sugar, served with a side of dulce de leche and whipped cream.
- PAN DE ELOTE** 12
Traditional Mexican corn cake, caramel popcorn, berries, topped with ice cream and dulce de leche
- CHOCOLATE CAKE** 13
3 Layer chocolate cake, whipped cream, chocolate syrup, berries
- AY MAMI!** 36
2 Ice cream cones, churros, dulce de leche, cheesecake, chocolate cake

❖ DRINKS

Full drink Menu Available

- CARAJILLO** 13
Espresso, Liquor 43, hand shaken and poured into a cinnamon smoked glass. Served tableside, with a churro stick. **Add Ice cream +3**
- ESPRESSO MARTINI** 13
Espresso, Tito's Handmade vodka, Caffé Borghetti Liqueur and agave nectar
- WHITE RUSSIAN** 13
Tito's Handmade vodka, Caffé Borghetti Liqueur and cream



CHOCOLATE CAKE



PAN DE ELOTE



CHURROS



ESPRESSO MARTINI



CARAJILLO



AY MAMI!