

COCKTAILS

Poblana Cocktail

2.790

Mezcal or tequila, citrus juice and tamarind syrup

Margarita

2.790

Mezcal or tequila, triple sec, lime juice

Paloma

2.790

Tequila, lime juice, salt, agave syrup, grapefruit juice, grape soda

Michelada

2.200

Beer of your choice, with mix of lime and clamato juice. Sprinkled with Tajín mix



TEQUILA & MEZCAL ARTESANAL

1.790

We have a wide variety of mezcal and tequila. Please ask to our staff for the mezcal and tequila of the month. Served with orange and tajin on the side for proper tasting

RED & WHITE WINE

1.890

SODAS

490

MEXICAN BEERS

1.590

Ask for the mexican beer of the month

DRAFT BEERS

1.590

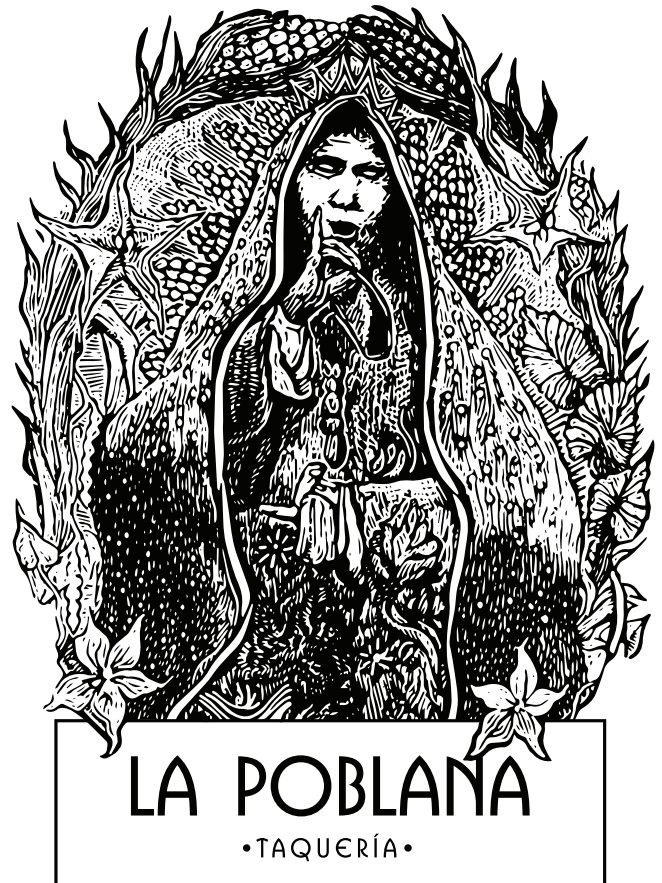
OME

Beer made from corn grains

A pilsner, 4,5% ABV brewed with a mix of malted barley, corn and hops. It is a crisp, light and refreshing beer



Dark lager style, 5% ABV, brewed with a higher percentage of roasted malts. It has a maltier, slightly sweet character with hints of liquorice and caramel



TACOS

1 × 1.390 • 2 × 2.590 • 3 × 3.490

Taco de Carnitas

Slow-cooked pork, fresh coriander, onions and our deliciously spicy salsa verde

Taco de Pescado

Crispy fish with salsa de piña topped with red pickled onions, jalapeño mayo and fresh red cabbage

Taco Campechano

Mexican chorizo (beef+pork) marinated in our special family's recipe, cheese, fresh coriander, onions and our deliciously spicy salsa verde

Vegan Taco

Vegan meat with traditional chorizo flavor, icelandic baby potatoes, Poblana's pineapple salsa, coriander, pickled cabbage and vegan jalapeño mayo

Taco de Pollo

Chicken marinated in our homemade chipotle-tomato tasty mix, with jalapeño mayo, red serrano salsa and fresh coriander

BURRITOS

3.490

Chicken Burrito

Chicken mixed with potatoes, cheese jalapeño mayo, coriander and pickled cabbage

Vegan Burrito

Traditional chorizo flavored vegan meat, icelandic baby potatoes, Poblana's pineapple salsa, coriander, pickled cabbage and vegan jalapeño mayo

NACHOS**Nachos Tres Salsas**

3.490

Homemade Nachos with our three unique salsas, creamy cheddar cheese, jalapeño mayo and fresh coriander. Meet of your choice: beef, chicken, pork or vegan meat

Nachos with cheese and salsa

2.490

Homemade Nachos with our three unique salsas, creamy cheddar cheese, jalapeño mayo and fresh coriander. No meat

WEEK SPECIALS**Flautas**

MONDAY & TUESDAY

3 × 3.490

Fried tortilla stuffed with potatoes, filled up with chicken or vegan chorizo, our red and green salsa, cheese, fresh salad, sour cream and red pickled onions

Enchiladas

WEDNESDAY & THURSDAY

3 × 3.690

Chicken or vegan enchiladas with salsa verde de tomatillos and serrano chiles, fresh onion, sour cream, cheese and fresh salad

Birria Taco

FRIDAY, SATURDAY & SUNDAY

2 × 2.790 • 3 × 3.690

Meaty stew of slow-cooked (14 hrs) beef brisket and short ribs, marinated in non-spicy smoked chilies. Cheese, fresh coriander, onion and our deliciously spicy salsa verde. Served with birria broth

TASTY LUNCH OFFER

EVERYDAY, 12-17h

2.990

Burrito + Soda + Chips + Cheese sauce or red salsa



Please let us know about any food intolerance or special need