

FRIDA'S



TAQUERIA + GRILL



LUNCH

entremeses

{appetizers}

SALSA AND CHIPS

Freshly made chips and salsa rojo 3.50

GUACAMOLE AND CHIPS

Made to order 6.50

TOSTADAS

Crispy corn tortillas with black beans, chihuahua cheese and red and green chili sauce 7.75

SOPA DEL DIA

Soup of the day cup 4.50/bowl 5.50

QUESO FLAMEADO

Flame broiled Chihuahua cheese with fire roasted poblano chilies and grilled onions 7.50

Add chorizo or mushrooms + 1.00

ensaladas

{salads}

ENSALADA MIXTA

A small green salad to accompany your meal 5.50

ENSALADA GRANDE

A salad of mixed seasonal greens with pickled onion, queso fresco and Jerez sherry vinaigrette 7.50

ENSALADA PICADA

A chopped salad of iceberg lettuce and napa cabbage with beets, cauliflower, cucumbers, hardcooked egg, queso fresco, toasted pumpkin seeds and chipotle hibiscus dressing 7.95

CAESAR DE FRIDA

Our variation on this classic salad first served at Caesar Cardini's restaurant in Tijuana, Mexico, Hearts of romaine lettuce with plantain croutons, parmesan cheese and lemon anchovy dressing 7.50

Chicken on any salad above + 4.50

Grilled salmon on any salad above + 5.50

Grilled skirt steak on any salad above + 6.95

BURRITOS

A grilled tortilla filled with rice, beans and Chihuahua cheese 6.50 Add chicken or pork 1.50

LA CARNE DE VACUNO BURRITO

Slow cooked and shredded beef brisket with pinto beans, queso fresco and New Mexico chili sauce 11.95

BAJA BURRITO

Crisp fried cod rolled with pickled red cabbage, black beans, avocado and tomatillo salsa 11.95

QUESADILLA 6.50

Add chicken or pork for 1.50 Add steak + 4.00

GORDITAS

Crispy on the outside fluffy on the inside.

Eats like a sandwich, a gluten free dream. 6.75

Choice of:

Chicken and avocado salad,

Roasted pork shoulder with spicy pineapple sauce, or

Black beans, napa cabbage, queso fresco and avocado

TACOS

Served on a soft house made corn tortilla. Price listed per taco OR choose any three tacos below and for 1.00 we will add a side of black beans and red cabbage salad

PESCADO

Crisp fried Atlantic cod with cabbage slaw, roasted jalapeno shallot mayonnaise and chili de arbol salsa 3.75

CARNITAS

Slow roasted pork with potatoes, iceberg lettuce and salsa verde 3.75

POLLO

Chicken poached and shredded with a sesame seed, chili de árbol sauce and pickled cucumbers 3.75

AL PASTOR

Guajillo chili and pineapple braised pork with iceberg lettuce and pineapple chili sauce 3.75

CAMARONES

Crispy shrimp with iceberg lettuce and mulato chili lime aioli 3.75

LENGUA

Beef tongue with shredded lettuce, queso fresco and cascabel chili sauce 3.75

COSTILLAS DE RES

Braised beef shortrib with shredded lettuce, queso fresco and crema 4.25

CARNE ASADA

Marinated grilled skirt steak with charred onions and avocado crema 4.25

VERDURAS

Chayote squash, delicata squash and kale with pumpkinseed sauce and crema 3.75

OSTRAS

Fried oysters with orange chipotle sauce and shredded lettuce 4.25

acompañamientos

{side dishes}

TORTILLAS FRESCAS

Warm soft corn tortillas 2.00 for four

ENSALADA DE REPOLLO

Cabbage slaw 2.00

ARROZ

House rice 2.50

FRIJOLES

Black beans 2.00

CHARROS

Cowboy style pinto beans with smoked bacon and chorizo 3.25

