

# OUR ORIGINAL DISHES

Select the choice of your prefrence: Nopal or Tofu or Spinach & mushrooms **\$15** Chicken, chorizo or pork **\$16** Steak or shrimp **\$20** 

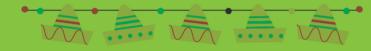
#### Burrito bowl fried flour tortilla **\$14**

#### **Tacos dorados**

3 hard shells with rice & beans, pico de gallo, and dairy on top **\$15** 

### Quesadillas

Flour tortilla with mexican cheese & dairy on top **\$12** 



# DESSERTS

**Tres leches \$10** 

Flan \$10

**Churros with Ice cream \$14** 





Request a coloring menu for your kids

Tag us at @pedrosbrooklyn

# MAIN COURSES

Fajitas

Served on a sizzling skillet with mixed peppers, onions, tomatoes and cilantro with rice & beans, guacamole and 3 corn tortillas on a side. Tofu & corn **\$24** Chicken **\$25** Shrimp or Steak **\$28** / Mix **\$30** 

Steak a la Mexicana Ribeye, sautéed vegetables, jalapeños on top with rice & beans **\$28** 

**Grilled Salmon with Mango Salsa** Salmon marinade in a fresh mango sauce, served with sautéed spinach and garlic **\$26** 

Chile Relleno Chile poblano with red sauce, dairy on top, served with rice & beans. Stuffed with cheese **\$22** Chicken **\$24** 

Pollo en salsa de mole Chicken breast with mole poblano sauce on top served with rice & beans \$24

## Camarones a la DIABLA 🍬

Shrimp covered in a red chile sauce served with rice **\$24** 

Al pastor platter

Pork marinated with pineapple served with rice, beans & tortillas **\$22** 

### **Camarones Xochimilco**

Shrimp in a buttery & creamy sauce served with rice **\$24** 

### **Burrito Chingon**

Steak with rice & beans on a flour tortilla, covered with guajillo & tomatillo sauce, sour cream and guacamole **\$22** 

### **Pollo Borracho**

Chicken Milanese with a wine, lime, and butter sauce, with rice and beans \$24