

TAKE OUT MENU

→ SMALL PLATES *Para Empezar*

TORTILLA SOUP\$10
Sopa Azteca
Tomato, guajillo and pasilla broth, charred tortilla, crema, cotija.

STUFFED CHILE\$18
Chile Relleno
Poblano pepper, winter squash, honey mushroom, Oaxaca cheese, peanut, salsa macha, spiced tomato puree.

GRILLED AVOCADO SALAD\$16
Ensalada de aguacate a la parilla
Mixed greens, chile-lime pepitas, pickled pearl onion, quinoa, cilantro, crema, cotija cheese, lime, guajillo-sesame oil.

CRISPY TACOS (2 PC)\$13
Tinga Flautas
Chicken tinga, adobo, crema, cotija, pico de gallo.

→ MAIN DISHES *Platos Fuertes*

BEEF SHORT RIB\$32
Costilla de Res
Braised short rib, Istmeñan mashed potato, pickled cabbage, red pipian.

ROASTED CHICKEN\$26
Pollo Rostizado
Roasted chicken supreme, tinga, poblano rice, esquites, bacon.

DROWNED BURRITO \$18.50
Burrito ahogado
Pork pibil, Oaxaca cheese, poblano rice, refried beans, spiced tomato salsa for dipping.

→ TACO KITS

TACO KIT FOR TWO\$50
Salsa verde
Pico de gallo
Chips
Black beans in broth with cotija cheese and pico de gallo
Poblano Rice
8 pc tortilla
1/2 lbs protein
(choice of one: chicken tinga, pork pibil, beef cheek birria)
5 pc churros with spiced chocolate ganache.

TACO KIT FOR FOUR\$100
Double everything above.
1 lbs protein
(choice of two 1/2lbs each)

→ REFRESHMENTS

SPARKLING
Mas Fi, Cava, Spain\$40

WHITE WINE
La Lot, Pinot Grigio, Italy\$40
Middle Earth, Sauvignon Blanc\$50

RED WINE
Cloud Break, Merlot, California\$40
Ironstone, Cabernet Sauvignon, California\$50

TALL BOYS \$6
Tecate
Cerveza
Mexico

MARGARITAS FOR 2\$20
Traditional Lime
Grapefruit
Passion Fruit

NON-ALCOHOLIC \$3.75
Jarrito's: Lime, Pineapple
Mexican Coke
Topo-Chico

→ TACO BAR

Los Tacos

Tortillas made from local, non-modified Ontario grown maize. Includes 3 tacos per dish.

SLOW ROASTED PORK SHOULDER
Cochinita Pibil\$18
Rubbed in achiote and citrus, salsa verde, pickled onion.

GRILLED STEAK
Carne Asada\$19
Quesillo, salsa guajillo, pico de gallo, cilantro.

OCTOPUS ON FLOUR TORTILLA (2 PC)
Pulpo
Jalapeño aioli, pico de gallo,\$19
slaw in escabeche, cilantro.

PAN SEARED FISH TACO
Pescado\$19
BC rockfish, tikin xic adobo, pickled slaw, jalapeño aioli, pineapple pico de gallo.

BIRRIA QUESADILLAS
Birria-Dillas\$19
Beef cheek, Oaxaca cheese, chile and beef broth for dipping.

WINTER SQUASH (FLOUR TORTILLA)
Calabaza
Beer battered winter squash, pickled...\$19
cabbage, crema, pico de gallo.

→ FOR THE TABLE *Para la mesa*

GREEN RICE\$10
Arroz Verde
Tomatillo, poblano, onion, garlic, cilantro.

BLACK BEANS\$10
Frijoles
Served in broth with cotija and pico de gallo.

MEXICAN PICKLED VEGETABLES \$6
Encurtidos
Cauliflower, carrot, onion, garlic, jalapeño in escabeche.

SALSA

All salsas available on the side

SALSA GUAJILLO\$3

SALSA VERDE\$3

SALSA DE MANGO\$3

SALSA TATEMADA\$3

SALSA MACHA DE CHAPULIN\$3

Cricket and Peanut Salsa

SALSA FLIGHT\$7
Salsa guajillo, salsa verde, salsa de mango.

GUACAMOLE

All guacamoles start with a base of avocado, lime, cilantro, onion, and your choice of:

FRESH HERB AND POMEGRANATE\$13

X'NI'PEC (Tomato, orange, habanero)...\$13

TRUFFLE OIL, PEPITAS, & COTIJA.....\$15

GUACAMOLE FLIGHT\$15
Herb and pomegranate, x'ni'pec, truffle oil & pepitas.

→ DESSERTS

Postre

FRIED DONUT \$9
Churros
Cinnamon Sugar, spiced chocolate ganache.

*Please add applicable tax.

Find us online!

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Por Vida
MEZCAL MEXICAN