



## TACO CANTINA

### Menu

**Address:** 720 Buckingham Square

**Phone:** 1 (345) 946 7745

**Cuisine:** Mexican Tequila & Taco Bar

## APPETIZERS

### **Quesadillitas Fritas**

**CI\$7.5**

Deep-fried corn quesadillitas stuffed with Monterey Jack cheese and ground beef, served with queso fresco, lettuce and salsa verde

### **Chicharron Street Corn**

**CI\$6.5**

Par-boiled and skewered corn, rolled in butter and mayonnaise, then dusted with cotija cheese, chicharron, and chili flakes

### **Quesadilla**

Served with guacamole, pico de gallo and Mexican sour cream. Chicken, beef or pork CI\$14.50 / shrimp, barbacoa or jerk chicken CI\$16.50 / lobster or lengua CI\$18.50

### **Sopes**

**CI\$7.5**

Deep-fried thick corn tortilla with refried beans, sour cream, queso fresco, lettuce and pickled onion. Choose from steak, chicken or chorizo

### **Roasted Corn Dip**

**CI\$6.5**

Smokey paprika flavored corn kernels, blended with cream cheese and sour cream

### **Mexican Street Corn** ☐

**CI\$6.5**

Par-boiled and skewered, then rolled in butter and mayonnaise and dusted with cotija cheese and chili flakes

### **Queso Fundido**

**CI\$10.5**

Oaxaca and Manchego cheeses with refried beans, oven-baked and served with tortilla chips. Choice of steak, pastor or chorizo

### **Chicharron**

**CI\$6.5**

Fried pork belly crisps with a sweet and spicy vinegar cilantro cabbage slaw

### **Cantina Nachos** ☐

**CI\$12.5**

Fried tortillas, refried beans, guacamole, onions, peppers, twin cheeses. Add: chicken, beef or shrimp CI\$5

**Chips n Dips** v**CI\$9.5**

Fried corn tortilla chips with cantina guacamole, pico de gallo, warm refried beans and sour cream

**Enchiladas (2)****CI\$12**

Pulled chicken wrapped in flour tortillas with red sauce and melted cheese

**Fried Cheese (4)****CI\$10**

Skewers of manchego cheese, bacon wrapped dates and sweet and spicy sauce

## SOUP

**Sopa de Tortilla****CI\$6.5**

Tomato-based soup with pulled chicken, avocado, queso fresco and tortilla chips

**Chicharron Crema****CI\$6.5**

Chicharron and chipotle cream with pork belly chunks, avocado chimichurri and crispy chicharron

## SALAD

Add: shrimp (3) CI\$5 / mahi mahi CI\$5 / chicken CI\$4.50 / fried manchego cheese CI\$4.50 / lobster CI\$10

**Cantina Caesar** v**CI\$12.5**

Romaine hearts, creamy achiote dressing, cotija cheese, tortilla chips

## CEVICHE

**Shrimp Aguachile****CI\$14.5**

Cooked in lime juice and covered with spicy cucumber-habanero sauce, with carrot, red onion, avocado and cucumber salad, served with tortilla chips

**Ceviche Daily****CI\$14.5**

Prepared with Cayman's freshest fish, served with tortilla chips

## STANDARD TACOS

All served in a choice of corn or flour tortilla

|   |                |
|---|----------------|
| <b>Peanut Prawn</b>   | <b>CI\$6.5</b> |
| Grilled with sweet peanut and chili sauce, cilantro, scallions                        |                |
| <b>Coconut Prawn</b>  | <b>CI\$6.5</b> |
| Ultimate crunchy taco! Served with sweet chili and lightly spiced mango chutney sauce |                |
| <b>Jerk Chicken</b>   | <b>CI\$6.5</b> |
| Grilled with mango salsa, guacamole, scallions, cilantro, crema                       |                |
| <b>Peanut Chicken</b>   | <b>CI\$6.5</b> |
| Spicy and sweet fried chicken tenders with peanut sauce, honey yogurt, cilantro       |                |
| <b>Mahi Mahi</b>  | <b>CI\$6.5</b> |
| Fish taco with chipotle ranch dressing, lettuce, crispy tortilla chips                |                |
| <b>Gringo</b>   | <b>CI\$6.5</b> |
| Spiced ground beef, shredded lettuce, twin cheese, pico de gallo, sour cream          |                |
| <b>Pork</b>   | <b>CI\$6.5</b> |
| Pulled with guacamole, pickled Spanish onions, cilantro, chimichurri                  |                |
| <b>Chicken</b>  | <b>CI\$6.5</b> |
| Pulled with salsa verde, red cabbage, roasted peppers, crema, cilantro                |                |

## REGIONAL & PREMIUM TACOS

|  |                 |
|--|-----------------|
| <b>Lengua (2)</b>  | <b>CI\$12.5</b> |
| Slow-cooked beef tongue in chile ancho sauce with onion and cilantro. Served with consomé on the side                              |                 |
| <b>Barbacoa (2)</b>  | <b>CI\$12.5</b> |
| Lamb cooked in the oven for 8 hours with roasted banana and maguey leaves, spicy red chili salsa, onion and cilantro               |                 |
| <b>Beef Birria</b>   | <b>CI\$12.5</b> |
| Slow-cooked brisket in chile ancho and guajillo, cheese crust, onion, cilantro and salsa macha. Served with traditional beef broth |                 |

## ENTRÉES

|   |                 |
|---|-----------------|
| <b>Chicken Poblano</b>  | <b>CI\$21.5</b> |
| Grilled chicken breast in a creamy poblano chile sauce with a touch of roasted corn. Served with rice and refried beans |                 |

**Tequila Shrimp****CI\$26.5**

Flambéed with cilantro-infused tequila, served with rice and creamy chipotle coleslaw

**Ajillo Fish****CI\$29.5**

Red snapper filet sautéed in butter, garlic, and guajillo peppers. Served with Mexican rice and creamy chipotle coleslaw

**Cantina Mixed Grill (to share)****CI\$47.5**

Steak, chorizo, chicken, lobster tail, shrimp skewer, queso fresco, and green onions in salsa borracha. Served with pico de gallo, guacamole, and corn tortillas

## DESSERTS

**Churros**

Cinnamon sugar dusted with vanilla ice cream and chocolate sauce. 2 sticks CI\$7.50 / 4 sticks CI\$10.50

**Impossible Cake****CI\$10.5**

Layer of rich chocolate cake topped with smooth creamy flan

**Lava Volcano****CI\$10.5**

Death by chocolate with vanilla ice cream, coco dust, chocolate sauce and sprinkles

**Cantina Ahogado****CI\$12.5**

Vanilla ice cream drowned in a shot of espresso, warm reposado tequila and Cointreau

**Fried Ice Cream****CI\$10.5**

Wrapped in homemade Tukka Rum cake, rolled in corn and tortilla flakes, flash-fried, served with chocolate sauce and agave caramel syrup

Last updated: Wed 19 Feb, 2025