

## AL CENTRO

### EL CHICHARRON DE RIBEYE

Ribeye served over guacamole | \$30

### EL ORO MEXICANO

Our traditional guacamole recipe made in a stone molcajete that goes well with everything | \$ 14

### LOS ESQUITES

Corn kernels, mayonnaise, queso, chile tajin and lemon juice | \$14

### LOS ELOTES

Sweet corn, house mayonnaise, queso and sprinkled with chili powder | \$ 14

### QUESO FUNDIDO

Fusion of mozzarella and queso fresco with corn tortillas | \$16

BEEF CHORIZO | \$22

### LAS AHOGADAS

Torta stuffed with carnitas, bathed in tomato sauce, accompanied with onion | \$ 18

### TRES DE FLOR DE CALABAZA

Corn tortilla quesadillas with queso and flor de calabaza | \$ 18

### OAXAQUEÑAS

3 empanadas filled with queso, cream, cilantro, aioli and avocado | \$ 18

### FRIES CON ASADA

Fries with prime arrachera beef, pico de gallo, avocado, aioli, cream and queso | \$ 20

### CRUJIENTES DE PAPA

Fried tacos stuffed with potatoes on a bed of cabbage and covered with cream, queso, avocado and aioli | \$ 18

## MARISCOS

### CEVICHE VERDE LIMÓN

Shrimp cooked in lime juice, salsa verde, cucumber, onion and avocado | \$ 18

### CEVICHE DOÑA JULIA

Cooked shrimp, salsa picosita, green apple, jicama, onion and cilantro. | \$ 18

### AGUACHILE VERDE LIMÓN

Cooked shrimp in lemon, boiled or mixed shrimp, sliced cucumber and onion | \$ 25 MIXTO | \$30

### AGUACHILE DON LUPE

Cooked shrimp in lemon, cooked or mixed shrimp, sliced cucumber, onion and salsa negra | \$25 MIXTO | \$30

## TACOS

### PESCADO BANDERA (3)

Flour tortilla and tempura fish, served over cabbage, chipotle Oli and tomato, onion and chile. | \$18

### CAPEADO PERFECTO (3)

Flour tortilla and tempura shrimp, served over cabbage, pico de gallo and chipotle al Oli | \$18

### LOS DE CARNITAS (4)

Corn tacos with carnitas, onion, cilantro and red sauce | \$18

### LOS DE ASADA (4)

Corn tortilla tacos, grilled, onion, cilantro and red sauce | \$18

### JUICY COCHINITA (4)

Cochinita pibil prepared for 4 hours in the oven, onion and salsa verde | \$18

### PARA CAMPECHANEAR (4)

Campechano corn tortilla tacos with arrachera steak, chorizo, chicharrón and salsa verde | \$18

### BIRRIA PRIME (4)

Birria quesatacos, accompanied with salsa verde | \$18

### CAULIFLOWER AL PASTOR (4)

Served in corn tortillas with cilantro, onion and salsa verde | \$18

## LAS FAVORITAS DE DOÑA JULIA

### CHILE EMBARAZADO

Stuffed with mozzarella and queso panela, bathed in our spicy tomato sauce | \$20

### SANTOS SOPES

2 handmade sopes with cochinita, refritos, onion and queso | \$20

### MOLE DOÑA JULIA

Chicken bathed in mole poblano sauce, sesame, onion and rice | \$25

### CARNE EN SU JUGO

Prime beef cooked in your source, Mexican beans cooked in a clay pot, bacon, chile güerito and onion. | \$ 25

### MARINERAS

Shrimp enchiladas bathed in chipotle sauce with cream and onion topping | \$26

### CAMARONES DON LUPE

Seasoned with butter and garlic mojo sauce | \$ 25

### VERDOSAS

Cheese stuffed enchiladas covered in a creamy salsa verde | \$20

CHICKEN | \$24 - CALABACITAS | \$23

### ROJIZAS

Enchiladas stuffed with queso, spicy tomato sauce and corn kernels. | \$20

CHICKEN | \$25 - CALABACITAS | \$23 ARRACHERA STEAK | \$25

### ENMOLADAS

Enchiladas covered in mole poblano sauce, stuffed with shredded chicken and toasted sesame seeds on top | \$25

### BUZAS

Enfrijoladas covered in black refritos, stuffed with queso, bathed in cream, queso fresco and beef chorizo | \$25

### LAS TLAYUDAS

Dipped in pork butter, black refritos, cecina, avocado, cabbage and morita chili sauce | \$20

## LA CARNICERIA

### A LO MEXICAN STYLE

Grilled meat with onions roasted, chile toreado and guacamole, accompanied by arroz and refritos | \$30

### TOREADAS

Juicy pork carnitas, onions, chiles toreados and guacamole accompanied by arroz and refritos | \$28

### MAR Y TIERRA

Rib-eye and jumbo shrimp with garlic butter sauce accompanied by arroz and refritos | \$40

### TOMAHAWK PRIME

Rib eye steak on the bone accompanied by arroz and refritos | \$150

## ENSALADAS

### TIJUANA PATRIA

Romaine Lettuce, crispy croutons, queso parmesano and caesar dressing | \$ 18 SALMÓN | \$38

### DOÑA JULIA

Fresh salad, watermelon, cilantro, queso panela, blueberries and house dressing | \$ 18,00 SALMÓN | \$38

### ROSA SALMÓN

Spinach, red onion, arugula, cucumber, with house dressing. | \$ 18 SALMÓN | \$38

## COMPLEMENTOS

REFRITOS | \$5

ARROZ | \$5

CHILES TOREADOS | \$5

MASHED POTATOES WITH CHORIZO | \$12

CHORIZO MAC & CHEESE | \$16



## LAS DE LA CASA

### DOÑA LENCHA

Vodka Tito's, muddle blackberry & raspberries, lemon juice, maple syrup and cranberry | \$18

### EL PECOSO

Vodka Tito's, passion fruit, mango, jalapeño syrup and black pepper | \$18

### EL FLACO

Rom, mint, lemon slices and syrup | \$18

### MACARIO

Tequila, blue curacao, mango, lemon juice and lechera | \$18

### DON LUPE

Tamarind Vodka, lemon, soda, chamoy and tajin | \$18

### DOÑA ROSA

Tequila, raspberries and lemon juice | \$18

### DOÑA PETRA

Tequila, Mezcal, lemon juice, pineapple, agave and soda | \$18

### DON ESPINOZA

Mezcal, cucumber, cilantro, lemon juice and chile ancho | \$18

### LA PIÑATA

Tamarind Vodka, Mezcal, lemon juice and mango infusion | \$30

## MARGARITAS

### PIÑA CON JALAPEÑO

Tequila, pineapple, jalapeño, lemon juice and triple sec | \$16

### LIMÓN CON CHIA

Tequila, homemade lemon infusion, chia, lemon juice and triple sec | \$16

### FRESA

Tequila, homemade strawberry infusion, lemon juice and triple sec | \$16

### MANGO

Tequila, homemade mango infusion, lemon juice and triple sec | \$16

### TAMARINDO

Tequila, homemade tamarind infusion, lemon juice and triple sec | \$16

### JAMAICA

Tequila, homemade jamaica infusion, lemon juice and triple sec | \$16

### PEPINO CON CILANTRO

Tequila, homemade pepino infusion, lemon juice and triple sec | \$16

### SANDIA

Tequila, homemade watermelon infusion, lemon juice and triple sec | \$16

### MARGARITAS FLIGHTS

Mango, jamaica, pepino cilantro y fresa | \$32

## MEZCALITAS

### PIÑA CON JALAPEÑO

mezcal, pineapple, jalapeño, lemon juice and triple sec. 16

### LIMÓN CON CHIA

Mezcal, homemade lemon infusion, chia, lemon juice and triple sec. 16

### MANGO

Mezcal, homemade mango infusion, lemon juice and triple sec. 16

### TAMARINDO

Mezcal, homemade tamarind infusion, lemon juice and triple sec. 16

### JAMAICA

Mezcal, homemade jamaica infusion, lemon juice and triple sec. 16

### PEPINO CON CILANTRO

Mezcal, homemade pepino infusion, lemon juice and triple sec. 16

### SANDIA

Mezcal, homemade watermelon infusion, lemon juice and triple sec. 16

### MEZCALITAS SHOT FLIGHTS

3 Shots de mezcal firme | \$25

## CERVEZA

MODELO | \$7

ULTRA | \$7

MODELO NEGRA | \$7

PACIFICO | \$7

CORONA | \$7

805 | \$7

CULICHI BEER | \$7

## CERVEZA DRAFT

BUD LIGHT | \$6

ULTRA | \$6

BLUE MOON | \$6

805 | \$6

MODELO | \$6

PACIFICO | \$6

MODELO NEGRA | \$6

CORONA | \$6

XX | \$6

IPA LAGUNITAS | \$6

BLOOD ORANGE | \$6

COORS | \$6

## AGUAS NATURALES

1 Refill for each purchase of aguas naturales

HORCHATA | \$8

LIMONADA FRESA | \$8

JAMAICA | \$8

LIMONADA | \$8

PEPINO | \$8

TAMARINDO | \$8

PIÑA | \$8

## BEBIDAS SIN ALCOHOL

### SOFT DRINKS \$6

•Coke

•Orange Fanta

•Diet Coke

•Sprite

•Dr Pepper

•Raspberry Iced Tea

•Strawberry Fanta

AGUA EMBOTELLADA \$10

## POSTRES

### PAN DE ELOTE

Nadie puede resistirse a este dulce, esponjoso y suave pan de elote con un sabor tan representativo como el del maíz | \$ 14

### LA JERICALLA

La cremosa, suave y original jericalla. Con cada cucharadita, sentirás un abrazo como los de Doña Julia | \$ 12

### LOS CHURROS

Cuando hablamos de México y sus delicias, no pueden faltar los churros acompañados de chocolate y dulce de leche | \$ 12

### FLAN DE MAZAPAN

El sabor casero y la textura suave de flan, hecho con mazapan, el dulce típico mexicano a base de cacahuete tostado y molido. \$ 12



*\*\*Todos nuestros postres son elaborados al momento por nuestros chefs*

## DIGESTIVOS

### HORCHATA CARAJILLO

Horchata, espresso coffee with Licor 43 | \$18

### COCO CARAJILLO

Coconut, espresso coffee with Licor 43 | \$18

### CARAJILLO

Espresso coffee with Licor 43 | \$18

### ESPRESSO MARTINI

Grey goose vodka, Espresso, Kahlua with Espresso beans | \$16

### WINNIE POOH

Shake of Baileys, kahlua and espresso served on the rock | \$16

### AMERICANO

Coffee from Bella Vista, Chiapas, Mexico | \$5

### ESPRESSO/DOUBLE

Coffee from Bella Vista, Chiapas Mexico | \$4 - \$6

### VASO DE LECHE \$5



## KIDS MENU

### LA QUESADILLA

Quesadilla de tortilla de harina con queso mozzarella y acompañada de los clásicos rice and beans | \$ 12

### EL TAQUITO

Asada prime en tortilla de maíz y servido con rice and beans | \$ 12

### FRIES CON NUGGETS

Chicken nuggets acompañados con papas fritas | \$ 12

### MAC & CHEESE | \$16



## BEBIDAS

### APPLE JUICE \$6

### ORANGE JUICE \$6

### CHOCO MILK \$8

### MILK \$6

### SOFT DRINKS \$6

- Coke
- Diet Coke
- Dr Pepper
- Strawberry Fanta
- Orange Fanta
- Sprite
- Raspberry Iced Tea

## AGUAS NATURALES

1 Refill por cada compra de agua natural

### HORCHATA | \$8

### LIMONADA FRESA | \$8

### JAMAICA | \$8

### LIMONADA | \$8

### PEPINO | \$8

### TAMARINDO | \$8

### PIÑA | \$8