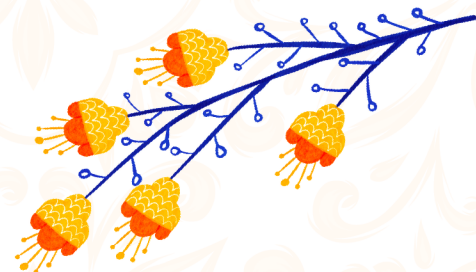




TOTYS

Mexican Restaurant



APPETIZERS

Guacamole \$12

Freshly made with avocado, roasted pepita, and fresh cheese. Served with house tortilla chips.

Tostadas Leyenda \$16

Two toasted tortillas (one blue corn, one yellow corn) layered with mashed avocado, topped with octopus, shrimp, Totys house sauce, and fresh greens.

Totys Gorditas \$10

Three mini memelas filled with black beans, topped with Mexican cream cheese, queso fresco, and greens.

Queso Flameado \$12

Melted white cheese topped with roasted, red bell peppers and served with tortilla chips. Add protein (shrimp, beef, or chorizo) +\$3.

SOUPS & SALADS

Sopa Azteca \$10

A traditional tortilla soup with pasilla pepper broth, epazote, avocado, pork rinds, and Mexican crema.



Sopa del Día \$10

Ask your server for today's seasonal soup selection.

Ensalada del Día \$12

Ask your server for today's seasonal salad selection.

TACOS



Taco de Cochinita \$12

Three blue corn tortillas filled with slow-roasted pork in achiote marinade, garnished with pickled red onions and cilantro.

Shrimp Tacos \$13

Two blue corn tortillas with shrimp, red and green cabbage, and avocado-lime dressing. Served with cilantro rice.

Arrachera Tacos \$18

Three yellow corn tortillas with grilled steak, sautéed onions, and a crispy melted cheese crust.

Ribeye Tacos \$22

Three yellow corn tortillas with ribeye, sautéed onions, and a crispy melted cheese crust.

HOUSE SPECIALTIES

Roasted Chicken al Pastor \$18

Chicken marinated in pastor-style sauce, served with guajillo-seasoned potato wedges, grilled pineapple, and cilantro rice.

Mixiote de Pollo \$16

Guajillo-marinated chicken slow-cooked on a maguey leaf, served with Mexican rice.

Huarache \$14

Blue corn masa sandal filled with black beans, topped with green salsa, fresh cheese, Mexican crema, and your choice of arrachera or cochinita.

Totys Quesadilla \$12

Bicolor tortilla, cheese, mushrooms and black mole.



Salmon con Mole \$17

Grilled salmon, white rice, topped with Oaxacan black mole.

totys

Mexican Restaurant



Mahi-Mahi Costeño - MKT

Seared Mahi-Mahi served with coconut rice, roasted cauliflower, and tropical mango salad.

Lamb Chops \$27

Grilled lamb chops, served with black mole and Mexican rice.

Camarones al Mezcal \$18

Shrimp sautéed in a mezcal-butter sauce. Served with cilantro rice and two yellow corn tortillas.

Memelas con Mole \$16

Two triangle-shaped gorditas filled with black beans, topped with your choice of protein over a rich black mole base.

DESSERTS

Tres Leches Cake \$7

Traditional sponge cake soaked in three milks, topped with whipped cream.



Churros \$7

Crispy, golden, cinnamon-sugar churros served with dulce de leche.

Xojol \$10

Artesanal sweet tamal served with cacao ice cream.

Sweet tamales \$3

[2] Sweet artesanal tamales. Ask your server for seasonal flavors.

Espresso Martini \$14

Carajillo \$16

SIDES

Blue Corn Tortillas [3] \$3

Yellow Corn Tortillas [3] \$2.50

Cactus Salad \$8

Guajillo Potatoes \$7

BEVERAGES

Aguas Aromáticas \$7

Herbal-infused drinks

🌿 Pineapple-Basil

🌿 Hibiscus-Basil

🌿 Watermelon-Rosemary

Blue-Corn Atole \$7

Finely ground blue corn masa, simmered with water, piloncillo, and cinnamon.

Café de Olla \$4

Spiced Mexican coffee and cinnamon, boiled traditionally in a clay pot.

🌿 Espresso \$3

🌿 Latte \$6

🌿 Mimosa \$6

KIDS

Quesadilla \$10

Yellow tortilla with cheese, served with rice.

Flautas de Papa \$12

Tree mini flautas filled with mashed potato, Mexican cream and cheese.

Tostada de Tinga \$8

Tostada with chicken tinga, lettuce, cream & cheese.

