

Menu

Ke'Tortas

7216 Rue St-Hubert, Montréal QC H2R 2N1, Canada | (438) 368-8087

Most Ordered

Milanesa

CA\$25.00

Bouf ou poulet, laitue, tomates, oignons sautés, avocat, haricots, fromage mozzarella, moutarde, mayonnaise, chipotle et piments rôtis. / Beef or chicken, lettuce, tomatoes, sautéed onions, avocado, beans, mozzarella cheese, mustard, mayonnaise, chipotle and roasted peppers.

Aguas Frescas

CA\$6.00

Watermelon, Pineapple, Horchata (rice and cinnamon drink), Tamarind, Hibiscus.

Norteña

CA\$25.00

Viande grillée, saucisse, chorizo, jambon, fromage mozzarella, jalapeños, chipotle, moutarde, mayonnaise, tomates et oignons. / Grilled meat, sausage, chorizo, Ham, mozzarella cheese, jalapeños, chipotle, mustard, mayonnaise, tomatoes and onions.

Pierna

CA\$22.00

Porc mariné, jambon, haricots, tomates, oignons sautés, jalapeños, chipotle, mayonnaise et moutarde. / Marinated pork, ham, beans, tomatoes, sautéed onions, jalapeños, chipotle, mayonnaise and mustard.

Tripa

CA\$21.00

Tripes de bouf sautées aux épices, coriandre et oignons. / Beef tripe sautéed with spices, coriander and onions.

Géante / Giant

CA\$39.00

Boeuf milanesa, cuisse de porc marinée, jambon, chorizo, saucisse, haricots frits, fromage mozzarella, fromage jaune, tomates, oignons, avocat, mayonnaise et moutarde. / Beef milanesa, marinated pork leg, ham, chorizo, sausage, refried beans, mozzarella cheese, yellow cheese, tomatoes, onions, avocado, mayonnaise and mustard.

Quesabirria

CA\$26.00

Bouf braisé, fromage mozzarella, coriandre, oignons, servi avec son bouillon. / Braised beef, mozzarella cheese, coriander, onions, served with broth.

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Gâteaux - 3 leches (3 laits) / Cakes - 3 Leches (3 Milks)

CA\$7.00

Sponge cake soaked with a mixture of evaporated milk, sweetened condensed milk, and whole milk, topped with whipped cream.

Al Pastor

CA\$25.00

Viande al pastor, coriandre, oignons, ananas et fromage. / Meat al pastor, cilantro, onions, pineapple and cheese.

Al Pastor

CA\$18.00

Petits morceaux de porc mariné aux épices, jus d'ananas et vinaigre, servis avec coriandre, ananas et oignons. / Small pieces of pork marinated in spices, pineapple juice and vinegar, served with coriander, pineapple and onions.

Boulangerie/pain mexicain

Ojo de buey

CA\$5.00

Soft, sweet bread typically filled with vanilla custard and dusted with powdered sugar.

Rebanada

CA\$4.00

A slice of bread typically topped with butter and sugar.

Pierna fraise

CA\$4.50

Shredded pork leg on Mexican bread, typically garnished with mayonnaise, lettuce, tomato, onion, avocado, and cheese.

Payaso

CA\$4.00

Marshmallow with chocolate-flavored coating, typically adorned with colorful gumdrops.

Bisquet

CA\$3.00

A traditional Mexican bread, typically soft and slightly sweet, often enjoyed as a breakfast pastry or snack.

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Laurel

CA\$4.00

A traditional Mexican bread, often flavored with aromatic bay leaves, typically enjoyed as a simple and rustic loaf.

Beigne sucré

CA\$3.00

Light, airy fried dough typically dusted with powdered sugar.

Beigne chocolate

CA\$3.00

Beignet typically filled with chocolate, dusted with powdered sugar, and drizzled with chocolate syrup.

Conchas chocolate

CA\$4.00

Mexican sweet bun with a soft, cocoa-flavored bread and a crunchy topping.

Conchas vanille

CA\$4.00

Concha is a traditional Mexican sweet bread with a soft, fluffy interior and a crunchy vanilla-flavored topping.

Déjeuners / Breakfast

Oufs au chorizo / Chorizo Eggs

CA\$16.00

2 oufs, chorizo, haricots frits, fromage frais et tortillas de farine ou de maïs. / 2 eggs, chorizo, refried beans, cream cheese and flour or corn tortillas.

Molletes

CA\$15.00

Haricots, fromage et pico de gallo. / Beans, cheese and pico de gallo.

Molletes avec chorizo / Molletes with Chorizo

CA\$16.00

Toasted bread with refried beans, melted cheese, chorizo, and pico de gallo.

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Oufs au jambon / Eggs with Ham

CA\$16.00

2 oufs, jambon, haricots frits et tortillas. / 2 eggs, Ham, fried beans and tortillas.

Oufs à la salsa verde / Eggs in Salsa Verde

CA\$16.00

2 oufs, salsa verde, haricots frits, fromage frais et avocat. / 2 eggs, salsa verde, fried beans, cream cheese and avocado.

Oufs à la mexicaine / Mexican Eggs

CA\$16.00

2 oufs, tomates, oignons, jalapeños, haricots frits, fromage frais et tortillas. / 2 eggs, tomatoes, onions, jalapeños, fried beans, fresh cheese and tortillas.

Huevos Divorciados

CA\$16.00

2 oufs miroir posés sur une tortilla grillée, nappés de salsa verde et roja, servis avec haricots frits, fromage frais et avocat. / 2 mirror eggs on a grilled tortilla, topped with salsa verde and roja, served with refried beans, fresh cheese and avocado.

Huevos Rancheros

CA\$16.00

2 oufs miroir nappés de sauce ranch, servis avec haricots frits, fromage frais, frites et tortillas de farine ou de maïs. / 2 mirror eggs topped with ranch sauce, served with refried beans, fresh cheese, French fries and flour or corn tortillas.

Entrées / Starters

Nachos ke Tortas

CA\$22.00

Croustilles de tortillas, fromage mozzarella, crème mexicaine, pico de gallo, jalapeños, bifteck et guacamole. / Tortilla chips, mozzarella cheese, mexican cream, pico de gallo, jalapeños, steak and guacamole.

Choriqueso

CA\$15.00

Fondue au fromage et au chorizo servie avec des tortillas de farine ou de maïs. / Cheese and chorizo fondue served with flour or corn tortillas.

Guacamole

CA\$15.00

Servie avec des croustilles de tortillas et de la salsa. / Served with tortilla chips and salsa.

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Calamares

CA\$18.00

À la plancha ou frits. / Grilled or fried

Nachos - mexicain (bouf haché ou chorizo) / Nachos - Mexican (Ground Beef or Chorizo)

CA\$17.00

Croustilles de tortillas, fromage mozzarella, crème mexicaine, pico de gallo et jalapeños. / Tortilla chips, mozzarella cheese, mexican cream, pico de gallo and jalapeños.

Nachos - régulier / Nachos - Regular

CA\$16.00

Croustilles de tortillas, fromage mozzarella, crème mexicaine, pico de gallo et jalapeños. / Tortilla chips, mozzarella cheese, Mexican cream, pico de gallo and jalapeños.

Tortas/sandwich

Milanesa

CA\$25.00

Bouf ou poulet, laitue, tomates, oignons sautés, avocat, haricots, fromage mozzarella, moutarde, mayonnaise, chipotle et piments rôtis. / Beef or chicken, lettuce, tomatoes, sautéed onions, avocado, beans, mozzarella cheese, mustard, mayonnaise, chipotle and roasted peppers.

Norteña

CA\$25.00

Viande grillée, saucisse, chorizo, jambon, fromage mozzarella, jalapeños, chipotle, moutarde, mayonnaise, tomates et oignons. / Grilled meat, sausage, chorizo, Ham, mozzarella cheese, jalapeños, chipotle, mustard, mayonnaise, tomatoes and onions.

Torta de arrachera / Arrachera Torta

CA\$29.00

Bavette de bouf, avocat, fromage mozzarella, mayonnaise, coriandre et oignons. / Beef flank steak, avocado, mozzarella cheese, mayonnaise, coriander and onions.

Carnitas

CA\$25.00

Porc, haricots, coriandre, oignons et avocat. / Pork, beans, coriander, onions and avocado.

Torta la Barda

CA\$25.00

Haricots frits, jambon, tête fromagée, chicharrón à la salsa verde, fromage jaune, fromage frais, chorizo, bouf effiloché, tomates, oignons et avocat. / Fried beans, ham, head cheese, chicharrón with salsa verde, yellow cheese, cream cheese, chorizo, shredded beef, tomatoes, onions and avocado.

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Pierna

CA\$22.00

Porc mariné, jambon, haricots, tomates, oignons sautés, jalapeños, chipotle, mayonnaise et moutarde. / Marinated pork, ham, beans, tomatoes, sautéed onions, jalapeños, chipotle, mayonnaise and mustard.

Chilaquiles avec bifteck ou chorizo / Chilaquiles With Steak or Chorizo

CA\$22.00

Chilaquiles verdes ou rojos, fromage frais, haricots, crème mexicaine et avocat. / Chilaquiles verdes or rojos, fresh cheese, beans, mexican cream and avocado.

Chilaquiles

CA\$17.00

Chilaquiles verdes ou rojos, fromage frais, haricots, crème mexicaine et avocat. / Chilaquiles verdes or rojos, fresh cheese, beans, Mexican cream and avocado.

Choriqueso

CA\$22.00

Fromage mozzarella, chorizo, coriandre, oignons et avocat. / Mozzarella cheese, chorizo, coriander, onions and avocado.

Bifteck / Steak

CA\$25.00

Bifteck, haricots, avocat, fromage mozzarella, coriandre, jalapeños et oignons sautés. / Steak, beans, avocado, mozzarella cheese, cilantro, jalapeños and sautéed onions.

Torta Ahogada

CA\$27.00

Torta baignant dans une sauce, porc carnitas, haricots et oignons rouges. / Torta bathed in sauce, carnitas pork, beans and red onions.

Torta del Chavo

CA\$14.00

Jambon, fromage, mayonnaise, tomates et avocat. / Ham, cheese, mayonnaise, tomatoes and avocado.

Torta de cochinita pibil / Cochinita pibil Torta

CA\$25.00

Porc effiloché, mariné dans mélange d'achiote, d'épices, de jus d'orange et de piments séchés. / Pulled pork, marinated in a mixture of achiote, spices, orange juice and dried chillies.

Torta de birria / Birria Torta

CA\$26.00

Bouf mariné aux piments séchés et aux épices, fromage, coriandre et oignons. / Marinated beef with dried chillies and spices, cheese, coriander and onions.

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Torta aux oufs / Egg Torta

CA\$15.00

Oufs, chorizo et haricots. / Eggs, chorizo and beans.

Géante / Giant

CA\$39.00

Boeuf milanese, cuisse de porc marinée, jambon, chorizo, saucisse, haricots frits, fromage mozzarella, fromage jaune, tomates, oignons, avocat, mayonnaise et moutarde. / Beef milanese, marinated pork leg, ham, chorizo, sausage, refried beans, mozzarella cheese, yellow cheese, tomatoes, onions, avocado, mayonnaise and mustard.

Al Pastor

CA\$25.00

Viande al pastor, coriandre, oignons, ananas et fromage. / Meat al pastor, cilantro, onions, pineapple and cheese.

Tacos

Arrachera

CA\$26.00

Bouf spécial, mariné avec des épices et grillé, et servi avec du pico de gallo (mélange de tomates, d'oignons et de piments) et du guacamole. / Special beef, marinated with spices and grilled, served with pico de gallo (a mixture of tomatoes, onions and chiles) and guacamole.

Tripa

CA\$21.00

Tripes de bouf sautées aux épices, coriandre et oignons. / Beef tripe sautéed with spices, coriander and onions.

Suadero

CA\$21.00

Bouf assaisonné aux épices. / Beef seasoned with spices.

Bifteck / Steak

CA\$22.00

Bouf, coriandre et oignons. / Beef, coriander and onions.

Carnitas

CA\$18.00

Porc effiloché, oignons et coriandre. / Pulled pork, onions and coriander.

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Campechano

CA\$18.00

Bifteck, chorizo, coriandre et oignons. / Steak, chorizo, coriander and onions.

Cochinita Pibil

CA\$21.00

Porc effiloché, mariné dans un mélange d'achiote, d'épices, de jus d'orange et de piments séchés. 4 tacos servis avec des oignons marinés et des piments habaneros. / Pulled pork marinated in a blend of achiote, spices, orange juice and dried chiles. 4 tacos served with pickled onions and habanero peppers.

Poulet / Chicken

CA\$18.00

Poitrine de poulet assaisonnée et grillée, pico de gallo. / Seasoned and grilled chicken breast, pico de gallo.

Birria

CA\$21.00

Bouf braisé dans une sauce aux piments et aux épices, servi avec son bouillon, coriandre et oignons. / Braised beef in a chili-spice sauce, served with broth, coriander and onions.

Lengua

CA\$21.00

Langue de boeuf cuite à la vapeur, servie avec coriandre et oignons. / Steamed beef tongue served with coriander and onions.

Quesabirria

CA\$26.00

Bouf braisé, fromage mozzarella, coriandre, oignons, servi avec son bouillon. / Braised beef, mozzarella cheese, coriander, onions, served with broth.

Tacos à l'agneau barbacoa / Lamb barbacoa tacos

CA\$22.00

Viande d'agneau assaisonnée avec un mélange d'épices et cuite à la vapeur. 3 tortillas maison servies avec de la coriandre, des oignons et du consommé. / Steamed lamb meat seasoned with a blend of spices. 3 homemade tortillas served with cilantro, onions and consommé.

Al Pastor

CA\$18.00

Petits morceaux de porc mariné aux épices, jus d'ananas et vinaigre, servis avec coriandre, ananas et oignons. / Small pieces of pork marinated in spices, pineapple juice and vinegar, served with coriander, pineapple and onions.

Chorizo

CA\$18.00

Chorizo de porc, coriandre et oignons. / Pork chorizo, coriander and onions.

Spécialités / Specialties

Enchiladas - Avec viande rôtie / Enchiladas - With roasted Meat

CA\$26.00

Servis avec haricots et salade. / Served with beans and salad.

Chilaquiles - avec viande / Chilaquiles - with Meat

CA\$24.00

Fried corn tortilla chips simmered in a red or green sauce, typically topped with meat, queso fresco, Mexican sour cream, and cilantro.

Gringa de pastor / Pastor's Gringa

CA\$20.00

Flour tortilla with melted cheese, marinated pork al pastor, onion, cilantro, pineapple, and guacamole.

Chilaquiles - avec fromage et crème mexicaine / Chilaquiles - With Cheese and Mexican Cream

Tortilla chips with cheese and Mexican cream. Available with green or red sauce.

Enchiladas suizas - Verdes, Rojas ou Divorciadas /

CA\$24.00

Tortillas farcies au poulet effiloché, roulées, baignées dans une sauce et gratinées avec du fromage. / Tortillas stuffed with shredded chicken, rolled, bathed in sauce and gratinated with cheese.

Pirata - bifteck / Pirata - Steak

CA\$20.00

Tortilla de farine de 10", fromage mozzarella, guacamole, oignons sautés et bifteck. / 10" flour tortilla, mozzarella cheese, guacamole, sautéed onions and steak.

Pirata - campechano

CA\$20.00

Tortilla de farine de 10", fromage mozzarella, guacamole, oignons sautés, bifteck et chorizo. / 10" flour tortilla, mozzarella cheese, guacamole, sautéed onions, steak and chorizo.

Assiette birria / Birria Dish

CA\$25.00

Servie avec des tortillas maison. / Served with homemade tortillas.

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Machete

CA\$20.00

Tortilla de maïs maison, ragoût au choix, fromage et avocat. / Homemade corn tortilla, choice of stew, cheese and avocado.

Chilaquiles - Avec ouf / Chilaquiles - With Egg

CA\$20.00

Corn tortilla chips in red or green salsa, topped with eggs, queso fresco, crema, and cilantro.

Tampiquena

CA\$29.00

Viande grillée, haricots frits, enchiladas verdes farcies au fromage frais, guacamole, chile toreado. / Grilled meat, refried beans, enchiladas verdes stuffed with fromage frais, guacamole, chile toreado.

Enchiladas - Verdes, Rojas ou Divorciadas /

CA\$20.00

Tortillas farcies au poulet effiloché, roulées et baignées dans une sauce. / Tortillas stuffed with shredded chicken, rolled and bathed in sauce.

Amuses-gueules / Snacks

Huarache bifteck, chorizo ou campechano / Huarache Steak, Chorizo or Campechano

CA\$21.00

Tortilla de maïs, haricots frits, fromage frais, crème mexicaine, avocat, coriandre et oignons. / Corn tortilla, refried beans, cream cheese, mexican cream, avocado, cilantro and onions.

Tacos Dorados

CA\$19.00

Poulet, guacamole, laitue, tomate, fromage frais et crème mexicaine. / Chicken, guacamole, lettuce, tomato, cream cheese and Mexican cream.

Sopes (3)

CA\$18.00

Tortillas de maïs frites, garnies de haricots frits, bouf haché, fromage frais, crème mexicaine, laitue et tomates. / Fried corn tortillas topped with refried beans, ground beef, fresh cheese, mexican cream, lettuce and tomatoes.

Tostadas de tinga / Tinga Tostadas

CA\$8.00

Crispy tostada topped with tinga, available in 1 or 3 pieces.

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Quesadillas frites (3) / Fried Quesadillas (3)

CA\$22.00

Picadillo de bœuf, poulet tinga ou cochinita pibil. / Beef picadillo, chicken tinga or cochinita pibil.

Tamal

CA\$7.00

Poulet à la salsa verte, porc à la salsa roja ou verte, rajas au fromage et poulet mole. / Chicken with salsa verde, pork with salsa roja or verde, rajas with cheese and chicken mole.

Pambazo

CA\$23.00

Sandwich fait avec un pain trempé dans la sauce guajillo, garni de pommes de terre, chorizo, haricots frits, fromage frais, crème mexicaine et laitue. / Sandwich made with bread dipped in guajillo sauce, topped with potatoes, chorizo, refried beans, fresh cheese, Mexican cream and lettuce.

Poisson et fruits de mer / Fish and Seafood

Crevettes panées / Breaded Shrimps

CA\$22.00

Chapelure, ail, sel et poivre. / Breadcrumbs, garlic, salt and pepper.

Ceviche de poisson / Fish Ceviche

CA\$19.00

Poisson mariné dans du jus de citron, tomates, oignons, coriandre, sauce piquante, ketchup, jus de citron, oignons sautés et avocat. / Fish marinated in lemon juice, tomatoes, onions, cilantro, hot sauce, ketchup, lemon juice, sautéed onions and avocado.

Cocktail de crevettes / Shrimp Cocktail

CA\$21.00

Crevettes, tomates, oignons, coriandre, sauce piquante, ketchup, jus de citron, craquelins et avocat. / Shrimp, tomatoes, onions, cilantro, hot sauce, ketchup, lemon juice, crackers and avocado.

Tacos aux crevettes (styleensenada) / Shrimp Tacos (Ensenada Style)

CA\$20.00

Camarones, pico de gallo (mezcla de tomates, cebollas y pimientos) con cebolla morada encurtida y repollo. / Shrimp, pico de gallo (a mixture of tomatoes, onions and peppers) with pickled red onion and cabbage.

Tacos au poisson (styleensenada) / Fish Tacos (Ensenada Style)

CA\$20.00

Filets de poisson, pico de gallo (mélange de tomates, oignons et poivrons), oignons rouges marinés et chou. / Fish fillets, pico de gallo (mixed tomatoes, onions and peppers), pickled red onions and cabbage.

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Aguachile de crevettes / Shrimp Aguachile **CA\$21.00**

Jus de citron, piments serrano, coriandre, oignons rouges et concombres. / Lemon juice, serrano peppers, cilantro, red onions and cucumbers.

Soupe de crevettes / Shrimp Soup **CA\$26.00**

Piments séchés, épices, coriandre, oignons et tomates. / Dried chillies, spices, coriander, onions and tomatoes.

Filet de poisson pané / Breaded Fish Fillet **CA\$25.00**

Servi avec riz, frites et salade. / Served with rice, fries and salad.

Molcajete terre et mer / Land and Sea Molcajete **CA\$58.00**

Bavette, poitrine de poulet, chorizo, crevettes, avocat, fromage panela, salsa molcajete et tortillas maison. / Flank steak, chicken breast, chorizo, shrimp, avocado, panela cheese, molcajete salsa and homemade tortillas.

Crevettes a la Diabla **CA\$21.00**

Piments mirasol, piments de árbol, ail, oignons et tomates. / Mirasol peppers, árbol peppers, garlic, onions and tomatoes.

Ceviche de crevettes / Shrimp Ceviche **CA\$22.00**

Crevettes marinées dans du jus de citron, tomates, oignons, coriandre, sauce piquante, ketchup, jus de citron, oignons sautés et avocat. / Shrimp marinated in lemon juice, tomatoes, onions, cilantro, hot sauce, ketchup, lemon juice, sautéed onions and avocado.

Empanadas aux crevettes / Shrimp Empanadas **CA\$7.00**

Fried empanadas filled with shrimp, cheese, and vegetables.

Tostada **CA\$8.00**

Ceviche de poisson ou de crevettes. / Fish or shrimp ceviche.

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Comida Corrida

Mole Poblano

CA\$20.00

Poitrine de poulet cuite dans une sauce aux piments séchés (guajillo, pasilla, ancho), tomates, chocolat et épices. / Chicken breast cooked in a sauce of dried chillies (guajillo, pasilla, ancho), tomatoes, chocolate and spices.

Puerco en Salsa Verde

CA\$20.00

Porc à la salsa verde ou aux piments morita et à la courge. / Pork with salsa verde or morita peppers and squash.

Asado de Boda

CA\$20.00

Porc mariné dans une sauce aux piments guajillo et aux épices. / Pork marinated in a sauce of guajillo peppers and spices.

Bistec Ranchero

CA\$20.00

Mélange de bœuf, tomates, oignons et piments jalapeños. / Mixed beef, tomatoes, onions and jalapeño peppers.

Texmex

Quesadillas

CA\$19.00

Al pastor, bifteck ou chorizo. / Al pastor, steak or chorizo.

Fajitas

CA\$28.00

Chicken, beef or shrimp. Peppers, onions, mozzarella cheese, Mexican cream, guacamole, fried beans and flour tortillas. / Chicken, beef or shrimp. peppers, onions, mozzarella cheese, Mexican cream, guacamole, fried beans and flour tortillas.

Burritos - Estilo Norteño

CA\$19.00

Viande mijotée, asado de boda, poulet tinga, chicharrón rojo, viande effilochée, pierna adobada, picadillo ou porc à la salsa verde riz, haricots, fromage mozzarella et ragoût. / Simmered meat, asado de boda, chicken tinga, chicharrón rojo, shredded meat, pierna adobada, picadillo or pork with salsa verde rice, beans, mozzarella cheese and stew.

Burritos - Estilo Suizo

CA\$22.00

Viande al pastor, bifteck, chorizo, carnitas, crevettes ou poisson baigné dans une salsa verde et gratiné avec du fromage manchego. / Meat al pastor, steak, chorizo, carnitas, shrimp or fish bathed in a salsa verde and gratinated with manchego cheese.

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Menu végétarien / Vegetarian Menu

Enchiladas (3)

CA\$18.00

Végétarien. Tortillas farcies de piments poblano rôtis, maïs, fromage, salsa verde, gratinées avec du fromage suisse et accompagnées de riz et de haricots. / vegetarian. Tortillas filled with roasted poblano peppers, corn, cheese, salsa verde, gratinated with Swiss cheese and served with rice and beans.

Chimichanga

CA\$18.00

Végétarien. Tortilla de farine frite, farcie de champignons, fromage, haricots, poivrons, oignons et maïs, accompagnée de crème mexicaine. / vegetarian. Deep-fried flour tortilla stuffed with mushrooms, cheese, beans, peppers, onions and corn, served with Mexican cream.

Burrito végétarien / Vegetarian burrito

CA\$16.00

Végétarien. Champignons, oignons, tomates, maïs, poivrons, riz, haricots et fromage mozzarella. / vegetarian. mushrooms, onions, tomatoes, corn, peppers, rice, beans and mozzarella cheese.

Enchiladas Verdes ou Rojas (3)

CA\$18.00

Végétarien. Tortillas farcies de champignons, piments rôtis, tomates, maïs, poivrons et fromage frais. Accompagnées de haricots et de riz. / vegetarian. Tortillas stuffed with mushrooms, roasted chillies, tomatoes, corn, peppers and fresh cheese. Served with beans and rice.

Menu pour enfants / Kids' Menu

Hotdog

CA\$9.00

Saucisse, mayonnaise, ketchup, oignons et moutarde. / Sausage, mayonnaise, ketchup, onions and mustard.

Frites / Fries

CA\$8.00

Golden, crispy French fries typically served with a side of ketchup.

Chicken nuggets

CA\$11.00

Golden crispy bites of tender chicken, a classic favorite for all ages.

Mini Torta Chavito

CA\$9.00

Jambon, fromage, tomates, avocat et mayonnaise. / Ham, cheese, tomatoes, avocado and mayonnaise.

Menu Ke'Tortas

Taquitos Dorados (3)

CA\$9.00

Tortillas de farine farcies au poulet ou au bouf effiloché. / Flour tortillas stuffed with chicken or shredded beef.

Repas familial / Family Meal

Forfait 4: Birria

CA\$80.00

1 kg de birria, 12 tortillas maison, 4 consommés, coriandre, oignons, quartiers de lime et sauces. / 1 kg birria, 12 homemade tortillas, 4 consommés, cilantro, onions, lime wedges and sauces.

Forfait 1: porc carnitas / Forfait 1: Carnitas Pork

CA\$80.00

1 kg de porc carnitas, 12 tortillas maison, 1 accompagnement de haricots, 1 guacamole, pico de gallo, coriandre, oignons, quartiers de lime et sauces. / 1 kg carnitas pork, 12 homemade tortillas, 1 beans, 1 guacamole, pico de gallo, cilantro, onions, lime wedges and sauces.

Forfait 2: agneau barbacoa / Forfait 2: Lamb Barbacoa

CA\$90.00

1 kg d'agneau barbacoa, 4 consommés, 12 tortillas maison, coriandre, oignons, quartiers de lime et sauces. / 1 kg lamb barbacoa, 4 consommés, 12 homemade tortillas, cilantro, onions, lime wedges and sauces.

Desserts

Chocoflan

CA\$8.00

Velvety chocolate and classic custard flan, seamlessly combined in one indulgent dessert.

Churros (3)

CA\$5.00

Fried dough pastries coated in cinnamon sugar. Typically served with options like chocolate or caramel sauce.

Gâteaux - 3 leches (3 laits) / Cakes - 3 Leches (3 Milks)

CA\$7.00

Sponge cake soaked with a mixture of evaporated milk, sweetened condensed milk, and whole milk, topped with whipped cream.

Flan napolitain / Neapolitan Flan

CA\$9.00

Sweet custard made from eggs, milk, cream cheese, and sugar, topped with a rich caramel sauce.

Menu Ke'Tortas

Boissons / Drinks

Boing! Jus de mangue / Boing! Mango Juice

CA\$6.00

Traditional Mexican mango juice made with real mango pulp.

Soda Squirt

CA\$5.00

Grapefruit-flavored carbonated soft drink, typically enjoyed as a refreshing beverage.

Jus jumex / Jumex Juice

CA\$5.00

Mangue, pêche, piña colada flavors available.

Soda Jarritos

CA\$4.00

Choice of Pineapple or Fruit Punch.

Chocolat chaud / Hot Chocolate

CA\$4.00

Hot chocolate made with milk and Mexican-style chocolate tablets.

Café de olla / Olla Coffee

CA\$5.00

Coffee brewed with cinnamon and piloncillo (raw cane sugar).

Champurrado

CA\$5.00

Rich and comforting Mexican-style hot chocolate for all chocolate lovers.

Eau En bouteille / Bottled Water

CA\$2.00

Bottled water, a convenient and portable source of hydration.

Menu Ke'Tortas

Eau pétillante / Sparkling Water

CA\$3.00

Carbonated water, typically effervescent and refreshing.

Café Américano / Americano Coffee

CA\$3.00

Espresso shots mixed with hot water, creating a smooth and bold black coffee.

Smoothies

CA\$6.00

Banana, Strawberry, Vanilla, or Chocolate.

Coca-Cola

CA\$2.50

Cola: Small, medium, or half-liter sizes.

Aguas Frescas

CA\$6.00

Watermelon, Pineapple, Horchata (rice and cinnamon drink), Tamarind, Hibiscus.
