



# MALAFAMA

S O C I A L C A N T I N A

## PARA PICAR

### CHORIQUESO . . . . . 12

Mexican Cheese Blend, Chorizo with Chile rajas jalapenos toreados, y nopales.

### FAMOUS STREET CORN . . . . . 12

Grilled charred Corn on a cob, Seasoned Queso Fresco, Cilantro crema fresca and tajin whipped butter.

### GUACAMOLE DEL HUERTO . . . . . 12

Aguacate, jalapenos toreados, lime juice, tomatoes, red onions, cilantro and parsley.

### HANGOVER MATADOR . . . . . 12

Smoked Black Beans, Chihuahua Cheese, Mexican Crema, Guacamole, Pico De Gallo & Pickled Jalapeños Add Chicken or cochinita pibil or carne asada.

## STREET TACOS

### AL PASTOR POLLO . . . . . 13

Grilled marinated Chicken in pastor marination served with salsa ranchera cilantro and onions.

### THE REAL PASTOR . . . . . 14

Marinated Pork, Charred Pineapple, Onions, Cilantro with Tortillas.

### CARNITAS . . . . . 12

traditional confit pork shoulder, onion and cilantro jalapenos toreado.

### POLLO AL PASTOR . . . . . 13

Sheared Chicken Breast cooked in a tomatoes and onion guiso served with queso fresco, chile chipotle and cilantro.

### BIRRIA DE RES . . . . . 13

5 hour slow cooked beef in birria broth served with onions and cilantro and limes.

### I'M VEGAN TACOS . . . . . 13

Grilled nopales with roasted corn guacamole, onion, cilantro and jalapenos toreados.

## WHATS MIO IS YOURS Y LO TUYO IS MINE ("SHAREABLES" "PARA COMPARTIR")

### EL POLLO LOCO . . . . . 22

Free Range roasted Half chicken marinated in adobo sauce for 24 hours served with rice atomatado frijoles refritos grilled green onions and 12 tortillas.

### FILETE AZTECA . . . . . 55

8 oz grilled filet with ancho garlic butter, papa asadas, with roasted corn and grilled nopales salad

## DESSERT

### DIPPING CHURROS . . . . . 9

With dark chocolate & caramel dipping sauces



# MF SPELCIALTIES

## LA TOXICA MARGARITA. . . . . 14

Casa Del Sol Blanco, Smirnoff Tamarindo, Heering, Lime Juice

## RIVER WALK CARTEL. . . . . 14

Casa Del Sol Blanco, Tuaca, Infused Pineapple, Lime Juice, Chambord

## FRESCA DE BAYAS. . . . . 14

Empress Gin, Ciroc Red Berry, topped with Sprite and Lavender Bitters.

## COMO LA FLOR. . . . . 14

Seed Grapefruit Tequila, Grapefruit Juice, Elderflower Liqueur, Lime Juice, Rosemary Syrup

## ESPINARITA. . . . . 14

Casa Del Sol Blanco, Triple Sec, Prickly Pear Syrup, Splash of Sour, Garnished with Tajin, Lime and Jalapeno

## MALAFAMA PALOMA. . . . . 14

21 Seeds Grapefruit Tequila, Smirnoff Tamarindo, Grapefruit juice, Agave, Lime juice

## PUNCH TRIUNFO. . . . . 14

Mezcal, Triple Sec, Simple Syrup, Pineapple Juice, Muddled Raspberries, Garnished with a Pineapple

# SHOTS

## HAZELNUT HACIENDA. . . . . 14

Hazelnut Syrup, Orange Juice, Casa Del Sol Blanco

## TEQUILA PEPINO. . . . . 14

Cucumber Syrup, Pickle Juice, Casa Del Sol Blanco

## TRES AMIGOS. . . . . 14

Kahlúa, Rumchata, Casa Del Sol Blanco

# WINE

## GAUCHO. . . . . 14

Cucumber Syrup, Pickle Juice, Casa Del Sol Blanco

## TRES AMIGOS. . . . . 14

Kahlúa, Rumchata, Casa Del Sol Blanco

CHEF: WALTER BANDT