



# MALAFAMA

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

**CHORIQUESO** . . . . . 12  
 Queso with Chorizo, Jalapenos, Poblanos,  
 Topped with Pico de Gallo and Queso  
 Fresco

**FAMOUS STREET CORN** . . . . . 12  
 Grilled charred Corn on a cob, Seasoned  
 Queso Fresco, Cilantro crema fresca and  
 tajin whipped butter.

**MALAFAMA QUESO** . . . . . 10  
 Queso, with Jalapeno Topped with Pico de  
 Gallo

## PARA PICAR

**GUACAMOLE DEL HUERTO** . . . . . 12  
 Aguacate, lime juice, and Pico de Gallo

**HANGOVER MATADOR** . . . . . 12  
 Piled Smoked Black Beans, Queso,  
 Mexican Crema, Guacamole, Pico De  
 Gallo  
 Add Chicken Tinga \$5, Carnitas \$6,  
 Birria, Beef Fajita \$8, or Chicken Fajita  
 \$6

**TOTOPOS Y SALSA** . . . . . 7  
 Fresh handmade chips and your choice  
 of Rojo or Verde Salsa

## MALAFAMA SPECIALTIES

**EL CHAPPO** . . . . . 150  
 Texas raised Prime Tomahawk Steak grilled to temp served with corn tortillas, Black beans and Spanish  
 Rice, Pickled onion and Pico de Gallo.

**DINO RIB** . . . . . 50  
 Beer Braised Dino Rib served with Spanish Rice, Smoked Black Beans Sauteed Bell Pepper and Onion, Pico  
 de Gallo, Tortillas and Worcestershire Dipping sauce.

**FILET MIGNON** . . . . . 40  
 8 Oz Filet on top of a bed of golden potatoes topped with pickled onions and pico de gallo

**EL POLLO LOCO** . . . . . 25  
 Free Range roasted Half chicken marinated in adobo sauce for 24 hours served with Spanish Rice, Smoked  
 Black Beans Pickled Onions and 4 tortillas.

## BLAZING FAJITAS

**TRES AMIGOS** . . . . . 1/2 LB \$30 OR 1 LB \$53  
 Sizzling Jumbo Shrimp, Marinated Beef Skirt and Juicy Chicken Breast with Grilled Green Bell Pepper, Onion, Charred Jalapeno, Rice, Black  
 Beans and Corn Tortillas

**BEEF FAJITA** . . . . . 1/2 LB \$36 OR 1 LB \$65  
 Marinated Beef Skirt Peppery Heat with Hickory smoke notes with Grilled Green Bell Pepper, Onion, Charred Jalapeno, Rice, Black Beans and  
 Corn Tortillas

**BEEF & SHRIMP COMBO** . . . . . 1/2 LB \$33 OR 1 LB \$55  
 Sizzling Jumbo Shrimp and Marinated Beef Skirt with Grilled Green Bell Pepper, Onion, Charred Jalapeno, Rice, Black Beans and Corn Tortillas

**BEEF AND CHICKEN COMBO** . . . . . 1/2 LB \$30 OR 1 LB \$51  
 Marinated Beef skirt and Juicy Chicken Breast with Grilled Green Bell Pepper, Onion, Charred Jalapeno, Rice, Black Beans and Corn Tortillas

**SHRIMP FAJITAS** . . . . . 1/2 LB \$32 OR 1 LB \$55  
 Sizzling Jumbo Shrimp with lime and Lemon zest with Grilled Green Bell Pepper, Onion, Charred Jalapeno, Rice, Black Beans and Corn Tortillas

**SHRIMP & CHICKEN FAJITAS** . . . . . 1/2 LB \$28 OR 1 LB \$45  
 Sizzling Jumbo Shrimp and Juicy Chicken Breasts with Grilled Green Bell Pepper, Onion, Charred Jalapeno, Rice, Black Beans and Corn Tortillas

**CHICKEN FAJITAS** . . . . . 1/2 LB \$27 OR 1 LB \$48  
 Juicy Chicken Breasts with Grilled Green Bell Pepper, Onion, Charred Jalapeno, Rice, Black Beans and Corn Tortillas

# STREET TACOS

- THE REAL PASTOR.** . . . . . 3 FOR \$14 OR 5 FOR \$20  
Marinated Pork, Charred Pineapple, Onions, Cilantro with Tortillas.
- CARNITAS.** . . . . . 3 FOR \$14 OR 5 FOR \$20  
traditional confit pork shoulder, onion and cilantro jalapenos toreado.
- POLLO TINGA.** . . . . . 3 FOR \$14 OR 5 FOR \$20  
Shredded Chicken Breast cooked in a tomatoes and onion guiso served with queso fresco, chile chipotle and cilantro.
- BIRRIA DE RES.** . . . . . 3 FOR \$16 OR 5 FOR \$22  
5 hour slow cooked beef in birria broth served with onions and cilantro, side of Consome and limes.
- I'M VEGAN TACOS.** . . . . . 3 FOR \$14 OR 5 FOR \$20  
Sauteed Mushrooms, Bell Pepper and Onions with Spices
- CARNE ASADA.** . . . . . 3 FOR \$16 OR 5 FOR \$22  
Diced Grilled Beef Skirt with Lime and Spices topped with Onion and Cilantro
- POLLO ASADO.** . . . . . 3 FOR \$14 OR 5 FOR \$20  
Diced Grilled Chicken Breast with lime and spices topped with Pico de Gallo
- CAMARONES DEL OCÉANO.** . . . . . 3 FOR \$16 OR 5 FOR \$22  
Sauteed Shrimp in Lime juice and Spices topped with Pico de Gallo

# QUESADILLAS

- THE REAL PASTOR \$16**  
Marinated Pork, Charred Pineapple, Monterrey Jack Cheese, Sour cream and Guac
- CARNITAS \$16**  
traditional confit pork shoulder, and Monterrey Jack Cheese, Sour Cream and Guac
- POLLO TINGA \$16**  
Shredded Chicken Breast cooked in a tomatoes and onion guiso with Monterrey Jack Cheese, Sour Cream and Guac
- BIRRIA DE RES \$18**  
5 hour slow cooked beef in birria broth served with Onions, Cilantro Monterrey Jack Cheese and Coseme
- I'M VEGAN \$14**  
Sauteed Mushrooms, Bell Pepper and Onions with Spices and Monterrey Jack Cheese, Sour Cream and Guac
- CARNE ASADA \$18**  
Diced Grilled Beef Skirt with Lime and Spices topped with Onion and Cilantro, Sour Cream and Guac
- POLLO ASADO \$16**  
Diced Grilled Chicken Breast with lime and spices, Monterey Jack cheese, Sour Cream and Guac
- CAMARONES \$18**  
Sauteed Shrimp in Lime Juice and Spices with Monterey Jack Cheese, Sour cream and Guac.

## SIDES

- BLACK BEANS** . . . . . 6  
Homemade black beans with fresh pico de gallo
- SPANISH RICE** . . . . . 6  
Mexican flavors with onions and garlic

## DESSERT

- DIPPING CHURROS.** . . . . . 9  
With dark chocolate & caramel dipping sauces
- SOPAPILLAS.** . . . . . 9  
Mexican Style Beignet Dusted in Powdered Sugar with a Honey Drizzle

ALL PARTIES 8 OR MORE WILL HAVE A 22% AUTO GRATUITY AND ANY RUNNING TAB OVER \$400