SIN YOLANDA

ELEVATED MEXICAN CUISINE
& CONTEMPORARY CANTINA

APPETIZERS


Elotitos Maricarmen-Style

YELLOW CORN RIBS
6 pieces of yellow corn "ribs," sautéed in butter with fresh spices, and topped with cream and ranch-style fresh cheese. 9.95

ELOTITOS MARICARMEN-STYLE
A tasting of corn on the cob, topped with rancho cream, fresh cheese, and coated with a crunchy mix of Hot Cheetos and Doritos. 9.95

GUACAMOLE
Fresh avocado mashed with lime juice, cilantro, diced tomato, onion and jalapeño. Served with tortilla chips. 15

PROVOLONE QUESO FUNDIDO WITH CHISTORRA
Melted provolone cheese paired with regional chistorra, prepared over the grill. 15.95

FRIED QUESADILLA WITH GREEN SAUCE
Crispy fried quesadillas covered in green sauce, topped with marinated onion, fresh cream, and cheese. 2 pieces. 18.50

MIXED TOSTADITAS SAMPLER
Mini tostadas topped with shrimp aguachile, arrachera and Mayan pork (cochinita pibil), garnished with cilantro sprouts, baby onions, and mixed sesame seeds. 3 pieces. 19.50

SOPA AZTECA
Crispy tortilla strips in a rich, flavorful tomato-based broth, topped with avocado slices, cheese, and a touch of cream. 19.50

BONE MARROW SOPECITOS
Mini corn masa base with refried beans, pico de gallo, and cilantro, topped with grilled bone marrow. 3 pieces. 25.50

SIDES

WEDGE FRIES
Thick-cut pieces, crispy on the outside and tender on the inside, lightly seasoned. Served with ketchup and chipotle dressing. 8

FRENCH FRIES
Thin, crispy fries served fresh from the fryer with a light touch of salt. Comes with ketchup and chipotle dressing. 7

*If you have any food allergies, please inform your waiter.

SEAFOOD

GREEN AGUACHILE
Butterflied shrimp covered in green sauce, thinly sliced red onion, half-moon cucumbers, fresh lime juice, and freshly ground black pepper. 7 oz of shrimp. 19.50


Roasted Watermelon Aguachile

ROASTED WATERMELON AGUACHILE
7 oz of butterflied shrimp in a roasted chili sauce, topped with avocado and watermelon slices. 20

GRILLED OCTOPUS
9 oz of our house-style grilled octopus, served with a side of mixed greens and vegetables lightly seasoned with fine herbs. 32.50

CAJUN SHRIMP
15 oz of shrimp served with yellow corn and baby potatoes, all covered in our house special sauce made with paprika, smoked garlic, and aromatic fresh spices. 34.50

STEAKS

ARRACHERA
10 oz Arrachera served with sautéed baby vegetables, fine herb mashed potatoes, house sauce, and tortillas. 32.95

RIB-EYE
Rib-eye steak served with sautéed baby vegetables, fine herb mashed potatoes, house sauce, and tortillas.

8 oz	12 oz
34.50	45.95

PARTY OF 3 DISH
Includes rib-eye (7 oz), arrachera (7 oz), chorizo (7 oz), sautéed shrimp, yellow corn, grilled peppers, panela cheese and grilled vegetables. 58.95

PEPITOS

MAYAN PORK SANDWICH
Soft bread filled with slow-cooked Mayan pork (cochinita), spread with refried beans and finished with pickled red onion. 16.95

ARRACHERA / RIB-EYE PEPITO
House baguette with thinly sliced meat of your choice, Italian lettuce, cherry tomatoes, white onion, fresh cheese, pico de gallo, and sour cream, served with a side of french fries. 6.3 oz. 20

TACOS

ARRACHERA TACOS
Grilled arrachera tacos with avocado slice, marinated onion, and lime wedge. 16.50

PASTOR TACOS IN HIBISCUS SAUCE
Tortillas filled with pork marinated in hibiscus sauce, served with pineapple and lime. 18.60

GRINGA
Flour tortilla, melted provolone cheese, al pastor pork, and grilled pineapple with fresh cilantro. Served with a side of guacamole, lime slices, and pickled onions. 15

GRILLED PANELA CHEESE TACOS
Grilled panela cheese tacos with pico de gallo, salt, pepper, cilantro sprouts and lime wedge. 16.50

QUESABIRRIA
Jalisco-style roasted beef birria, perfectly cooked, served in a set of two corn tortilla quesadillas, accompanied by rich consommé. 20.50

MAYAN PORK TACOS
Tender Mayan pork (cochinita) served in warm tortillas, topped with pickled red onion for a classic flavor balance. 2 pieces. 15

RIB-EYE TACOS
Grilled rib-eye tacos with avocado slice, house red sauce, marinated onion, and lime wedge. 17.50

GRILLED OCTOPUS TACOS
Tortillas with a layer of guacamole, topped with grilled octopus, fried onions, sesame seeds, salt, and pepper. 25.50


Mayan Pork Tacos

VOLCANOS

RIB-EYE VOLCANO
Corn base with refried beans, guacamole, and diced rib-eye steak, topped with red sauce and sprinkled with mixed sesame seeds. 3.5 oz. 17.50

ARRACHERA VOLCANO
Corn base with refried beans, guacamole, arrachera, topped with red sauce and mixed sesame seeds. 3.5 oz. 19.50

SPECIALTIES

PROMO
ADD A SOFT DRINK FOR JUST $1.95
With any specialty dish.

RED AND GREEN CHILAQUILES
Crispy tortilla chips with homemade red or green sauce, topped with cream, fresh cheese, and thinly sliced onion. 12.95

Chicken or Egg +2.95
Steak +4.95

ENCHILADAS SUIZAS
Tortillas filled with shredded chicken, covered in creamy green tomato sauce, gratinated with cheese, served with refried beans. 3 pieces. 17.95

BIRRIA PLATE
Tender, juicy Guadalajara-style meat in hot consommé, served with onion, cilantro, lime, and traditional salsa. 18.95

SIN YOLANDA CHICKEN FLAUTAS
Crispy chicken flautas topped with green sauce, Italian lettuce, fresh cheese, and ranch-style cream. 3 pieces. 22.50

SALADS



CAESAR SALAD
Crisp romaine lettuce tossed with classic Caesar dressing, finished with shredded cheese and crunchy croutons. 10

HOUSE SALAD
Fresh mixed greens with juicy tomatoes and sliced cucumber, topped with diced panela cheese and your choice of dressing. 10

ADD PROTEIN
Grilled Chicken + 3.50
Rib-eye or Arrachera + 4.95

GRILLED VEGETABLES AND PANELA PLATTER
A mix of grilled vegetables: asparagus, bell peppers, zucchini, and baby carrots with grilled panela cheese (8.8 oz), seasoned with sesame oil, salt, and pepper. 17

DESSERTS



BUÑUELO FRIO
A buñuelo shaped like a taco, filled with vanilla ice cream, caramelized cajeta, and topped with a toasted marshmallow. 12.50

CHEESECAKE
Slice of cheesecake made with seasonal fruit on a sweet crumble base. 12.50

3 LECHES CAKE
An ultra-light cake soaked in a sweet milk mixture and topped with fresh whipped cream and cinnamon. 12.50