

# TACOS

## CARNITAS

Slow braised pork  
Classic street taco



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## BIRRIA

Braised beef in a rich mix of  
chilli and spices

Beef birria, traditional Jalisco style

6

## TINGA DE POLLO

Smoky tender pulled chicken  
Iconic dish that has stood the test  
of time, since the 1800s

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## CALABAZA ASADA VG

Roasted butternut squash, salsa verde  
cruda, mixed peppers, garnished with  
toasted sunflower seeds

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## CHICKEN TINGA TOSTADA

Classic pulled chicken in a smoky  
chipotle sauce piled high on a  
crisp fried tortilla

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★★★★★★★★★★★★★★

# QUESADILLAS

## PAPAS & CHORIZO

Corn tortilla filled with  
papas and chorizo

*Childhood memories fill these quesadillas*

6

## SETAS CON EPAZOTE VG

Oyster mushrooms, sweetcorn,  
epazote, cheese

6

*All quesadillas are served with  
salsa verde cruda*

★★★★★★★★★★★★★★

## Sides

## CHIPS & GUAC VG

Our house made corn tortilla chips &  
classic guacamole

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*Follow us @lafamiliabars*

Ask your server for allergen information

★★★★★★★★★★★★★★

# TOTOPOS

## REFRIED BEANS VG

Refried beans with totopos  
and queso fresco



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## TRES SALSAS CON TOTOPOS

Our house made tortilla chips with  
selection of our homemade salsas

6

## Salsas

### VERDE TAQUERA

1.5

Bright, tangy, green salsa with classic  
taqueria heat

### ROJA DE ARBOL

1.5

Smoky, bold, red salsa made with  
chile de arbol for extra heat

1.5

### MAYA

1.5

Yucatan-inspired salsa made with  
roasted pineapple for natural  
sweetness, balanced with chili heat

### VERDE CRUDA

1.5

A fresh taste of Mexico

★★★★★★★★★★★★★★