

1263 Queen St W, Toronto, ON. M6K 1L4
Phone: 416-531-1115 --- www.molkagtez.com
Mon-Thur: 5pm-10pm / Fri: 12pm-2am
Sat: 11am-2am / Sun: 11am-10pm

APPETIZERS

GUACAMOLE 14.95

Mashed avocado, tomatoes, onion, coriander, and lime. Served with homemade tortilla chips.

ADD CHICHARRON (pork rinds).....3

ADD QUESO PANELA (fresh cheese)...3

NACHOS 17.99

Homemade tortilla chips, beans, melted cheese and jalapeños. Served with sour cream, pico de gallo and guacamole.

ADD STEAK.....3

ADD CHORIZO.....3

MAKE IT VEGAN...15.99

NOPALES (CACTUS) SALAD 14.99

Strips of nopales mixed with tomatoes, onions, and coriander, with a touch of lime, olive oil and fresh cheese.

CHORIQUESO 18.99

Melted cheese loaded with chorizo. Served with flour tortillas on the side.

ADD MUSHROOMS.....3

ADD JALAPEÑOS.....3

ADD BOTH.....3

CEVICHEs AND AGUACHILES

Served with tostadas on the side

CEVICHE DE CAMARON 24.99

Shrimp marinated with lime, tomatoes, onion, jalapeños, and coriander.

CEVICHE DE PESCADO 24.99

Fish marinated with lime, tomatoes, onion, jalapeños, and coriander.

COCKTEL DE CAMARÓN 24.99

Cooked shrimp with lime, maggi sauce, clamato juice, tomatoes, onions, and coriander.

CALDOS/SOUPS

PANCITA 24.99

Slowly cooked Mexican stew with beef tripe and guajillo peppers, garnished with onions, coriander and lime.

BIRRIA

PLATO DE BIRRIA 22.99

Beef stew plate, slowly cooked with guajillo peppers and spices. Topped with onion and coriander, served with corn tortillas.

QUESABIRRIAS & CONSOMÉ 21.99

3 folded quesadillas stuffed with pulled birria meat.

Topped with onion and coriander, served with consomé dipping sauce

TACOS - 3 soft tortilla tacos

PASTOR 19.99

Pork marinated with chillies and spices, served with pineapple chunks.

LENGUA (slowly cooked beef tongue) 19.99

ASADA (beef steak) 19.99

CHORIZO (Mexican sausage) 19.99

CAMPECHANO 19.99

Mix of steak and chorizo/ steak and cactus/ chorizo and cactus.

CARNITAS 19.99

Slow braised pulled pork.

SUADERO 20.99

Thinly cut beef meat.

ARRACHERA (flank steak) 20.99

BAJA FISH 20.99

Beer-battered white fish, deep fried, topped with coleslaw and salsa.

BAJA SHRIMP 20.99

Beer-battered shrimp, deep fried, topped with coleslaw and salsa.

VEGETARIAN 18.99

CHAMPIÑONES CON NOPAL - Sautéed mushrooms and cactus, topped with sour cream and coriander.

JAMAICA - Cooked hibiscus flower, onions, and garlic, topped with sour cream and coriander

TOSTADAS

Flat and crunchy tortilla covered with chipotle mayo. Loaded with the topping of your choice

CAMARÓN COCIDO 12.25

Cooked shrimp, tomatoes, onions, and coriander.

CAMARÓN 12.25

Fresh shrimp cooked with lime, mixed with cucumbers, red onion, and coriander.

CEVICHE DE PESCADO 12.25

Marinated fish with lime, tomatoes, onions, jalapeños, and coriander.

PULPO 13.25

Octopus, tomatoes, onions, and coriander.

ATÚN 13.25

Fresh marinated tuna.

MIX 13.25

Mix of your choice.

AGUACHILE 13.25

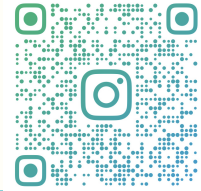
CAMARÓN ROJO
Raw shrimp marinated with lime, onions, cucumber, and homemade red salsa.

AGUACHILE 13.25

CAMARÓN VERDE
Raw shrimp marinated with lime, onions, cucumber, and homemade green salsa.

AGUACHILE 13.25

CAMARÓN NEGRO
Raw shrimp marinated with lime, onions, cucumber, and homemade black salsa.



ENTREES

ENCHILADAS VERDES	22.99
3 rolled corn tortillas stuffed with chicken and covered in warm green sauce, topped with sour cream, fresh cheese, and lettuce. Served with rice and beans on the side.	
CAMARONES AL MOJO DE AJO	24.99
Shrimps cooked with butter, lots of garlic, and slices of guajillo peppers. Served with rice and salad.	
CAMARONES A LA DIABLA	24.99
Shrimps cooked with olive oil and a homemade diablo sauce. Served with rice and salad.	
TUÉTANO CON ARRACHERA	32.50
Bone marrow and arrachera served with salad and rice.	
FAJITAS	
Grilled strips of steak, chicken, or shrimp cooked with green and red peppers, and sautéed onions. Served in a sizzling hot plate, accompanied with rice, shredded cheese, sour cream, guacamole, flour tortillas, and pico de gallo.	
STEAK.....	24.99
SHRIMP.....	26.99
CHICKEN.....	24.99
MIXED (STEAK, CHICKEN & SHRIMP).....	26.99
FLAUTAS DE POLLO	17.99
Deep fried crispy rolled tacos with shredded chicken filling, topped with lettuce, sour cream, and fresh cheese.	
FLAUTAS VEGETARIANAS	17.99
Deep fried crispy rolled tacos filled with zucchini, carrot and chayote, topped with lettuce, sour cream and fresh cheese.	

ESPECIALIDADES DE LA CASA

Served in traditional Mexican molcajetes.

Serves 2 people

MOLCAJETE MAR Y TIERRA	49.99
Fish, shrimps, octopus, and a mix of meats.	
MOLCAJETE CIELO, MAR Y TIERRA	49.99
Fish, shrimps, octopus, chicken, and a mix of meats.	
MOLCAJETE DE CARNES	49.99
Mix of cooked meats with onions, jalapeños, and nopales.	

Serves 1 person

MOLCAJETE AGUACHILE CAMARÓN VERDE	27.00
Raw shrimp marinated with lime, onions, cucumber, and homemade green salsa. Served with tostadas.	
MOLCAJETE AGUACHILE CAMARÓN ROJO	27.00
Raw shrimp marinated with lime, onions, cucumber, and homemade red salsa. Served with tostadas.	
MOLCAJETE AGUACHILE CAMARÓN NEGRO	27.00
Raw shrimp marinated with lime, onions, cucumber, and homemade black salsa. Served with tostadas.	

DRINKS

JARRITOS	4.50
Tamarindo, mandarina (tangerine), piña (pineapple) o mango	
SANGRÍA	4.50
SIDRAL	4.50
COCA MEXICANA	4.50
AGUAS FRESCAS	5.25
Jamaica (hibiscus), horchata.	
SOFT DRINKS (COKE, SPRITE, ICED TEA)	3.25

DESSERTS

FLAN NAPOLITANO	7.99
Sweet custard topped with delicious caramel sauce.	
PASTEL DE 3 LECHEs	13.99
Sponge cake soaked with 3 different kinds of milk.	