



LA CASA DE LA TORTUCA

TACOS DE LA ESQUINA STREET TACOS

Add chorizo beans and rice for AED 25

"Cancun" Shrimp Taco 70
crispy battered local shrimps, tamarind sauce
chipotle mayonnaise and pickled red cabbage

Beef "Asada" Tacos 70
grilled US beef flank steak, salsa Mexicana
guacamole

"Baja" Style Fish Taco 70
battered atlantic cod, chipotle mayonnaise
onions, cucumbers and coriander

Lamb "Barbacoa" Taco 65
Australian lamb shank, braissed with guajillo chile
house-made corn tortillas

Chicken "Al Pastor" Taco 65
achiote marinated chicken, onions, coriander
grilled pineapple and taquera salsa

MOLCAJETE (MOL-CAH-HAY'-TAY)



A stone tool, often carved from volcanic rock, that is among the world's oldest kitchen tools. It is the Mexican version of a mortar and pestle, that is used for grinding food products.

ANTOJITOS STREET FOOD

Guacamole Traditional (V) 85
smashed fresh avocado, charred serrano chili
Mexican salsa, freshly squeezed lime and corn chips

Chorizo Molcajete Queso Fundido 115
Spanish beef chorizo, cheddar cheese,
mozzarella cheese, chile morita salsa, avocado,
coriander and warm corn tortilla

Corn Masa Quesdilla 70
chicken tinga, homemade corn tortilla, queso fresco
molcajeteada salsa, chorizo beans and sour cream

Chicken "Enchiladas Verdes" 60
free range chicken breast, rolled in corn tortilla
tomatillo salsa, sour cream, queso fresco
red onions

Chicken Taquitos "Dorado" 65
pulled chicken breast, rolled in corn tortilla, lettuce
sour cream and taquera salsa

"Ajillo" Sauté Wild Mushroom (V)(VG) 60
confit wild mushrooms, roasted new potatoes
guajillo chile and coriander

Elote Pikin Chili (V)(GF) 45
corn on the cob, tajin chile powder, cheese and cream

Shrimp Quesadilla Camaron "Adobado" 75
chile guajillo marinated shrimps, black bean puree
monterey jack cheese, chipotle mayo and veal bacon

Chicken Quesadilla "Gringa" 65
achiote marinated chicken thigh,
monterey jack cheese and xnipec salsa

Beef Quesadilla "Carne Asada" 70
grilled US flank steak, caramelized onions
oaxaca cheese and homemade guacamole

Huitlacoche Y Poblano Quesadilla (V) 68
Mexican corn truffle, wild mushrooms, chile poblano
corn, pico de gallo and goat cheese

CEVICHES DEL PUERTO RAW SEAFOOD CEVICHE

Tuna Yucateco Ceviche 75
yellow fin tuna lightly cured in freshly squeezed lime
habanero chile, red onions, coriander and chile oil

Scallop Aguachile 80
US scallops, charred jalapeño, cucumbers,
freshly squeezed lime, coriander, red onions, avocado

Shrimp "Acapulco Ceviche" 75
poached prawns, clamato-Mexican cocktail sauce
avocado and coriander

Spanish Octopus Tostadita 78
braised Spanish octopus, avocado puree
pickled onions and home-made blue corn tostada

Yellow fin Tuna Tostadas 70
citrus marinated yellow fin tuna, hass avocado
serrano chile, homemade yellow corn tostadas
coriander

CALDOS Y ENSALADAS SALADS & SOUPS

Grilled Chicken Caesar Salad "Tijuana" 85
slow cooked and grilled chicken breast
baby romaine lettuce, shaved grana padano
queso cotija dressing and garlic croutons

Soft Shell Crab "Jaiba" Salad 90
spiced soft shelf crab, mango, hass avocado
red onion, heart palm cherry tomatoes, citrus dressing

Seared Tuna Salad 80
pumpkin crusted seared yellow fin tuna, mustard
mix greens, jicama, orange, tamarind dressing chamoy

"Pico de Gallo Salad" 55
fresh pineapple, cucumber, watermelon, tajin chile
powder, carrots, coriander, extra virgin olive oil

Aztec Tortilla Soup 45
tomato broth, pasilla and guajillo chili, avocado
cheese and sour cream

NUESTRA COCINA
TRADICIONAL
OUR TRADITIONAL MEXICAN
CUISINE

🌿 **Molcajete Parrillada** “serves 2” 380
grilled USDA beef striploin, Spanish beef chorizo
chile guajillo adobo marinated free range chicken
breast, grilled king prawns, Australian lamb chops
charred jalapeno, grilled onions, morita salsa, rice
pinto beans and ajillo potato

🌿 **3 Chile Chicken “Mole”** (N) 160
slow cooked free range chicken leg, 3 chiles “Mole”
sauce, Mexican Rice, roasted seasonal vegetables

“Ajillo” Spanish Octopus 190
roasted octopus in guajillo and pasilla chili sauce
black bean puree, roasted new potatoes
hass avocado- coriander puree

🌿 **Acapulco Fish “Talla”** 175
chile guajillo marinated fish, jicama- cabbage salad
Mexican rice

“Zarandeado” Style Prawns 215
grilled U-10 prawns, jalapeño mayonnaise, mustard
and grilled seasonal vegetables

USDA Beef Striploin Carne Asada (GF) 185
with a choice of one side dish
grilled beef striploin
chile poblano - coriander cimichurri

GUARNICIONES
SIDES & EXTRAS

- Sides** 29
- Mexican rice
 - Chorizo Beans
 - Mash Potato
 - Steamed seasonal vegetable
 - Cactus salad
 - Ajillo potato
 - Corn on the cob

HECHO EN MEXICO



¿Sabía Usted?

The Green Turtle is the national marine animal of Mexico. It is known for its long distance of migration. These turtles are also found in Dubai waters.

Fiesta
DE LA
TORTUGA

TEX MEX
FROM THE OTHER SIDE
OF THE BORDER

Burritos or Chimichanga “EL Paso”
wrapped in flour tortilla, Mexican rice, guacamole
sour cream

Grilled Chicken 120
achiote marinated grilled chicken breast, onions
bell peppers, chipotle mayo and pinto beans

US Flank Steak 135
grilled flank steak strips, sautéed onions, bell peppers
and black bean puree

Shrimp Camaron Adobado 155
sautéed shrimps, onions, bell peppers
tamarind dressing and pinto beans

Heirloom Carrots and Chayote (V) 110
slow roasted heirloom carrots, chayote, baby corn
black beans, chipotle dressing, onions
bell peppers

FAJITAS

*All served with homemade guacamole,
sour cream, salsa Mexicana and warm
flour tortillas*

Grilled Chicken 140
achiote marinated grilled chicken breast, onions
bell peppers

US Flank Steak 170
beef flank steak strips, sautéed onions, bell peppers
and black bean puree

Shrimp Camaron Adobado 180
sautéed shrimps, onions, bell peppers
tamarind dressing and pinto beans

Esparragos y Elote (V) 120
grilled jumbo asparagus, baby corn, mushrooms
onions and bell peppers

Nachos “Norteños” 80
deep-fried corn tortilla, refried beans, home-made
cheese sauce, guacamole, sour cream, jalapeno
pickle onion, Mexican salsa

POSTRES
DESSERT

🌿 **Tres Leches Cake** (N) 50
vanilla sponge topped with whipped cream
hibiscus sorbet

ChocoFlan (N) 50
cajeta caramel flan, chocolate crumble, pecans
cinnamon ice cream

🌿 **Churros** 50
crunchy fried choux pastry, cinnamon sugar
caramel and hot Mexican chocolate

Seasonal Fruit Platter 50

Ice Creams (3) 30
vanilla, chocolate, strawberry, tres leches

Sorbets (3 Scoops) 30
hibiscus, mango, passion fruit, mandarin

KIDS MENU

Caesar Salad 40
fresh baby romaine lettuce with garlic croutons

Mac and Cheese 40
macaroni and home made cheese sauce served
with fries

Burrito Gringo 45
grilled chicken breast, Mexican rice, cheese, beans
and guacamole

Kids “Gringa” Chicken Quesadilla 40
flour tortilla, chicken with axiote sauce, cheese
and guacamole

“Cantinflas” Burger 40
top with macaroni and cheese, served with fries

“Chapulín” Spaghetti (V) 35
parmesan cream sauce or tomato basil sauce

“Aguilita” Fried Chicken Sticks 35
served with fries and sweet corn mayonnaise

“Tortugita” Fish Fingers (F) 35
served with fries and sweet corn mayonnaise



KIDS DESSERTS

Churros 29
crunchy fried choux pastry, cinnamon sugar
and chocolate sauce

Ice Creams and Sorbets (2 scoops) 19
vanilla, chocolate, strawberry, lime, mango
passion fruit