

Tacos

The best tacos in Mexico are sold from street vendors, and now you have them right here! Soft corn tortillas filled with your choice of our delicious selection of authentic Mexican meats. Served with our Mexican rice.

ORDER OF TWO 16
ORDER OF THREE 22

GLUTEN FREE



Quesadillas

Mainly a central Mexican recipe of wheat tortillas filled with a savoury mixture of usually stewed meat and/or vegetables and cheese, cooked on a griddle, then folded to form a half-moon shape. Includes sour cream, guacamole and pico de gallo.

ORDER OF ONE 12
ORDER OF TWO 21.5



Chicken

TINGA DE POLLO

Originating from Puebla, shredded chicken in a rich sauce made of red tomatoes, chipotle chili and onion strips. Lettuce, feta and sour cream on top.

MOLE CON POLLO

Mole is an ancient Mexican word for "mix" and is commonly believed to originate in early colonial Puebla. Created by poor nuns for the archbishop with what they had. A world famous sauce including chili peppers, spices, day-old bread, nuts and a bit of chocolate poured over shredded chicken. Cheese, lettuce and sour cream on top.

Beef

BARBACOA

Found mostly in food stands along the roads of Texcoco, a rural area approximately 40 kms east of Mexico City, cuts of marinated beef are slow cooked under a layer of banana leaves with spices, then shredded and served with its own thick red sauce. Cilantro and onion on top.

PICADILLO

A flavourful Mexican favourite of fresh ground beef sautéed with blended guajillo chiles, potatoes, carrots, onions and tomatoes. Lettuce, feta and sour cream on top.

Pork

AL PASTOR

The famed king of tacos. Pork is marinated in a combination of dried chilies, spices and pineapple juice, then roasted with pineapple and onion. Cilantro and onion on top.

CARNITAS

Originating in the state of Michoacán. The best carnitas are made by slowly simmering pork in lard until tender, drained/salted, a hint of cinnamon and flame braised. Cilantro and onion on top. Honestly delicious.

COCHINITA PIBIL

From the Yucatán: The traditional pibil involves marinating the meat in strongly acidic citrus juice, seasoning it with annatto seed (which imparts a vivid burnt orange colour), and roasting the meat while it is wrapped in banana leaf. Cilantro and onion on top.

CHORIZO

A Mexican sausage with distinctive smokiness and deep red colour from dried chili peppers and paprika. Cilantro, onion and jalapeño on top.

Vegetarian

VEGETARIANO

Beans, rice, lettuce, pico de gallo, guacamole and feta.

EL TACO DE LA BONITA

Nopales cactus, simmered tomatoes, guacamole, onions and mushrooms on black beans. Sprinkled with epazote and fresh cilantro on top.

We remind guests that within any kitchen there is always a risk of cross-contamination from seafood, dairy, wheat and nuts.

Any personal variations to the menu = additional cost 5



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Appetizers

CHIPS & GUACAMOLE	10.5	CHIPS, GUACAMOLE & PICO	15
CHIPS & PICO DE GALLO	8	CHEESE QUESADILLA PLATE	16
CHIPS & BLACK BEANS	7.5	includes pico, guacamole & sour cream	

Nachos 18.5

House made corn chips topped with our black beans, melted cheese, daily-made guacamole, fresh pico de gallo and sour cream. 🌱 GLUTEN FREE

Add chicken, beef or pork 6

Sopa Azteca 8.5

A traditional creamy tomato-based soup filled with hand-made strips of crispy corn tortillas, diced light cheese, sour cream and dried pasilla peppers.



🌱 GLUTEN FREE

Caldo Tlalpeño 8.5

A broth soup filled with chicken, rice, chickpeas, carrots, peas and avocado.



🌱 GLUTEN FREE

Tostadas

A deep-fried corn tortilla topped with a layer of our homemade refried beans, your choice of meat with shredded lettuce, cheese and sour cream. 🌱 GLUTEN FREE

TOSTADA TINGA

POLLO (CHICKEN)	7.5
PICADILLO (BEEF)	7.5
CARNITAS (PORK)	7.5
VEGETARIAN	7



Sides

RICE	2.75	GUACAMOLE	2.5
BLACK BEANS	2.75	SOUR CREAM	2.5
PICO DE GALLO	6	SALSA VERDE	2.5
GUACAMOLE	8.5	PICO DE GALLO	2.5
CHIPS	3.5		
SALAD	3.95		

Extras

GUACAMOLE	2.5
SOUR CREAM	2.5
SALSA VERDE	2.5
PICO DE GALLO	2.5

Sopes

ORDER OF TWO	16
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ORDER OF THREE	22

🌱 GLUTEN FREE



Super Burrito

Stuffed super burrito with your choice of **beef, pork, chicken,** or **vegetarian** filling. Additionally topped with a warm green tomatillo sauce, sour cream and cheese. Served with pico de gallo, Mexican rice and salad.

SUPER BURRITO	21.5
SUPER BURRITO CHORIZO	22

It is speculated that the burrito (little donkey) originated in Chihuahua, Mexico in the 19th century when farm workers were brought food in the field carried on the backs of donkeys.



Tacos Dorados

Literally translated as "golden tacos", these are a particularly popular offering of sidewalk vendors across Mexico. Rolled corn tortillas are filled then deep-fried and served covered in sour cream, green tomatillo sauce, shredded lettuce and crumbled cheese. Served with our Mexican rice and pico de gallo.

TACOS DORADOS	21
order of four	

POLLO (CHICKEN)	
BARBACOA (BEEF)	
CARNITAS (PORK)	
QUESO (CHEESE)	

🌱 GLUTEN FREE



Mole

Mole is a complex, rich sauce usually reserved for special occasions in Mexico. The best part about attending a wedding or a quinceañera is that often mole is going to be served. Preparing mole is very time consuming, labour intensive and requires many ingredients (including 10 different varieties of chiles alone).

ENCHILADAS MOLE 21

POLLO (CHICKEN)
PICADILLO (BEEF)
QUESO MIXTO (CHEESE)



Enchiladas Verdes

Enchiladas originated in Mexico, where the practice of rolling lightly fried tortillas around other food dates back to at least Mayan times. Stuffed with the filling of your choice then oven-baked, covered in melted cheese, fresh green tomatillo sauce, then layered with more sauce, sour cream, lettuce and crumbled cheese on top. Comes accompanied with Mexican rice and our homemade refried beans.

ENCHILADAS VERDES 21

POLLO (CHICKEN)
VEGETARIAN DE LA BONITA
QUESO MIXTO (CHEESE)

🌱 GLUTEN FREE

