Our tacos are unique recipe creations using MUSHROOMS as our protein. Tacos are served on HANDMADE corn tortillas, topped with onions and cilantro, and finished with Granny’s Green Salsa and lime wedge. We celebrate our Mexican roots by serving them in this traditional style!

Rated “For Taco Fans Everywhere” in The Chicago Tribune

Most Impressive Cult Following 2023 Winner Reader’s Food Choice Awards, The Chicago Tribune

Los Tacos

Taco Flight $17
Includes our three (3) signature MUSHROOM tacos

Mágico $6
Cremini mushrooms marinated in a blend of chiles for a smoky flavor, topped with red cabbage

Papa $6
Crispy potatoes, button mushrooms, poblano peppers

Porta $6
Portobellos, tri-color bell peppers, grilled red onions

Los Tamales

Loaded Tamales $15
Two (2) Black Bean Tamales made magical when we top them with grilled marinated mushrooms, red cabbage, onions, cilantro, and Granny’s Green salsa

Single Tamal $5
Served unwrapped and topped with onions, cilantro, and Granny’s Green Salsa
- Black Bean
- Button mushrooms and swiss chard
- Mágico (Marinated Cremin)
Flavors are subject to availability and may change.

Special pricing for Pick Up & Go
Half dozen $18 / Dozen $36
Tamales remain wrapped and come with side of garnishes of onions, cilantro, and Granny’s Green Salsa

Ceviche $15
Cauliflower Ceviche features fresh cauliflower, tomatoes, red onions, cilantro and lime. Served with corn tortilla chips and topped with Granny’s Green salsa. Served cold.
*Our menu items are gluten-free, however we share kitchen space with others that do use gluten. Please alert our team of any allergens as we use spices and garlic for example, in our recipes. We cook with corn oil.

*Prices do not include applicable taxes

Plant-Based a la Mexicana Menu
Soy Free
Nut Free
Gluten-Free *

**Soups**

**Frijoles Mágicos** $8
A warming soup made of pinto beans, button mushrooms, butter potatoes, cilantro, and a hint of jalapeno for heat

**Las Aguas $6**
Hibiscus Lemongrass

**Pozole**

**Weekend Only (SAT–SUN)**

**Single serving** $12
Our homemade recipe for red pozole featuring hominy and button mushrooms. Served with onions, cilantro, red cabbage, lime wedge and two (2) warm corn tortillas.