



Cantina LAREDO.
modern mexican

Plant-Based SELECTIONS

ENCHILADAS DE VEGETALES

Roasted red peppers, sautéed poblano, mushrooms, artichokes, spinach, spiced black beans, ranchera sauce, rice, avocado wedge 13.00

IMPOSSIBLE™ NACHOS

Spiced black beans, vegan cheddar, Impossible meat, roasted red peppers, sautéed poblano, mushrooms, avocado slices, artichokes on crispy corn nacho chips 15.00

BLACK BEAN QUESADILLA

Seasoned black beans, poblano peppers, mushroom, corn, vegan cheddar, in flour tortillas, served with pico de gallo, guacamole 13.00

IMPOSSIBLE™ BOWL

Cilantro lime rice, black beans, corn, jalapeno, pico de gallo, red bell pepper, cilantro, salsa verde, Impossible meat 15.00

PORTABELLA FAJITAS

Grilled portabella mushroom with sautéed peppers, onions, and zucchini, roasted tomato, spinach, and chimichurri served with black beans, rice, pico de gallo, guacamole, corn tortillas 19.00

IMPOSSIBLE™ TACOS

Seared Impossible meat, vegan cheddar cheese, lettuce, pico de gallo and roasted tomato salsa in corn tortillas, served with black beans two 13.00 three 18.50

RELLENO DE HONGOS

Mushrooms, vegan cheddar cheese, spinach, asparagus, roasted corn, red bell pepper, cilantro lime rice, tomatillo salsa 14.00