

Quesabirria, also called Red Tacos; is a Mexican dish comprising birria-style cooked beef folded into a tortilla with melted Mozzarella and served with a side of rich broth for dipping. The dish, which has origins in Tijuana, Mexico, gained popularity through Instagram. Served with our famous red rice or black beans.

ORDER OF THREE 32.50

GLUTEN FREE





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

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 and salad OR beans and chips.

ORDER OF TWO 25.50 ORDER OF THREE 29.50

S 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 and pico de gallo OR rice and beans.

ORDER OF TWO 27
ORDER OF THREE 30.50



Meat

🗸 🦊 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.

ADOBO ROJO

An extraordinary traditional Mexican preparation of oven roasted pork in a thick red marinade of mild Guajillo pepper and spices. Cilantro and onion on top. Outstandingly delicious.

CHORIZO

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

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.

Vegetarian

VEGETARIANO

Beans, rice, lettuce, pico de gallo, guacamole sour cream 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.





CHIPS & GUACAMOLE 16.75 CHIPS, GUACAMOLE & PICO 22.50 CHIPS & PICO DE GALLO 12.75 CHEESE QUESADILLA PLATE 21.50 CHIPS & BLACK BEANS 9.50 includes pico & sour cream

Nachos

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

Add chicken, beef or pork 7 Add guacamole 5.50

Sopa Azteca

16.25

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 16.25

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



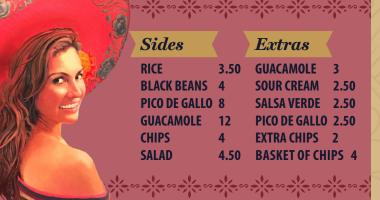


Queso Fundido

A Cast iron skillet of creamy melted Mexican cheeses topped with mild peppers, cilantro and our house made Chorizo (or try vegetarian). Served with a basket of our fresh made corn chips. **GLUTEN FREE**

WITH CHORIZO 21.50 WITH NOPALES/CACTUS 21.50







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 Mexican rice and salad OR beans and tortilla chips.

SUPER BURRITO 29.50



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.



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 31.50

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





Drowned Tacos

Oh, these delicious tacos from Northern Mexico are a true culinary delight! An order of 5 golden crispy Tacos rolled up and stuffed with marinated and slow roasted shredded beef and served with our famous red rice. Garnished with onions, cilantro and radish and then entirely drowned in a rich beef sauce.

ORDER OF THREE 31.50 GLUTEN FREE





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 sauce, then layered with more sauce, sour cream, lettuce and crumbled cheese on top. Comes accompanied with Mexica rice and our homemade refried beans.

ENCHILADAS VERDES 29.50

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



