



# THE 1 CANTINA

— Mexican Urban Cantina, at Oviedo on The Park —

## APPETIZERS

### Guacamole and chips

Our unique freshly made guacamole, served with tortilla chips \$13

### Cantina Nachos

Freshly fried corn chips topped with guacamole, lettuce, tomatoes, jalapeños, sour cream, shredded cheese and cheese dip.  
— Choose from: Birria \$25, Chicken, Ground Beef or Carnitas \$16

### Flautas de Pollo

Crispy tortilla flautas filled with chicken tinga, topped with lettuce, crema, and Cotija cheese. \$14

### Rib-eye carnitas with chicharrón de queso

Fried rib-eye chunks served over freshly made guacamole. Accompanied with chicharrón de queso \$18

### Chips and salsa

Our unique freshly made salsa, served with tortilla chips \$5

### Cantina Trio

Freshly made guacamole, cheese dip and salsa, served with tortilla chips \$19

### Cantina Empanada

Delicious empanada fried to perfection. Order comes with 1 empanada \$8  
— Ground beef or chicken

## TRADITIONAL TACOS

All tacos are served with sour cream, pico de gallo and guacamole on the side. Accompanied with salsa

### Quesabirria tacos (3)

Marinated beef birria tacos with melted cheese, served with birria broth. Topped with cilantro and pickled onions. Order comes with 3 quesabirrias \$17

### Pastor tacos (3)

Achiote (annato) marinated pork tacos, topped with grilled pineapple, cilantro and onions. Tacos are made with corn tortillas. \$16

### Carnitas tacos (3)

Pork carnitas tacos, topped with cilantro and pickled onions. Tacos are made with corn tortillas. \$17

### Steak tacos (3)

Grilled steak tacos, topped with cilantro and pickled onions. Tacos are made with corn tortillas. \$18

### Sautéed Shrimp tikin xic (3)\*

Sautéed Shrimp tikin xic adobado or seasoned with achiote (annatto) topped with coleslaw. Served on flour tortilla \$18

### Cauliflower pastor (3)

Achiote (annato) marinated Cauliflower taco, topped with grilled pineapple, cilantro and onions. \$15

### Garbanzo al limón with guacamole (3)

Vegan chick pea taco, seasoned with Mexican spices, served over a bed of freshly made guacamole. \$15

## FAJITAS

Fajitas are accompanied with corn tortillas and served with rice, refried beans and guacamole on the side.

### Steak fajitas

Grilled steak fajitas, with grilled bell peppers and onions, served on skillet topped with cilantro and pickled onions. \$21

### Chicken fajitas

Grilled Chicken fajitas, with grilled bell peppers and onions, served on skillet topped with cilantro and pickled onions. \$19

### Pork Carnitas fajitas

Pork Carnitas fajitas, with grilled bell peppers and onions, served on skillet topped with cilantro and pickled onions. \$19

## ENTRÉES

### Churrasco a la Tampiqueña\*

Juicy steak served with a small side of guacamole, esquites, Mexican rice and topped with chimichurri. Served with tortillas on the side \$24

### Rice bowl\*

Mexican rice with black beans, lettuce, mixed cheeses and guacamole and topped with sour cream.  
— Choose from: Chicken or Carnitas \$16, Steak \$19, Shrimp \$19, Impossible chicken \$17 and Impossible beef \$17

### Quesadilla

10in flour tortilla stuffed with melted cheese and topped with lettuce, cotija cheese and sour cream  
— Cheese and Chorizo \$17, Cheese and Chicken \$16, Only Cheese \$15

### Chimichanga

Fried Flour tortilla with your choice of protein, served on a bed of refried beans with lettuce & pico de Gallo. \$18  
— Choose from: Chicken, Pork Carnitas or Taco style Ground Beef

## SIDES

### Arroz rojo

Red Mexican rice with peas, carrots and corn \$5

### Refried Black beans

Refried Mexican Black beans topped with cheese \$5

### Mexican Street Corn on the cob

Mexican corn on the cob topped with tajin chili powder, lime, mayo and cotija cheese \$9

## KID'S MENU

### Kid's quesadillas

Three flour tortilla quesadillas with melted cheese, accompanied with chips \$8  
— Add chicken \$10

### Kid's steak tacos

Two flour tortilla tacos with grilled steak, accompanied with chips \$9

## DESSERT

### Mexican cinnamon churros

Churros served with caramel sauce. Perfect finish to your meal! \$8

20% gratuity will be added to parties of 6 or more. We are a cashless restaurant. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. \*\*Please inform your server if you have any allergies or dietary restrictions

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## MARGARITAS

*Our cocktails are made at the moment, with organic agave wine, agave nectar, lime juice and fresh fruit.*

### Classic

Agave wine, fresh lime juice and agave nectar. Served with salt on the rim \$8

### The Tonka

Agave wine, lime juice, and agave nectar. Topped off with a red wine floater. \$8

### Rose Margarita

Agave wine, cranberry juice, lime juice, edible glitter and rose syrup. Served with sugar on the rim. \$8

### Lavender Margarita

Agave wine, lime juice, edible glitter and lavender syrup. Served with sugar on the rim. \$8

### Jalapeño Margarita

Agave wine, lime juice, freshly smashed jalapeños. Served with chamoy and tajin chili powder on the rim. \$9

### Cucumber Margarita

Agave wine, lime juice, freshly smashed cucumber. Served with chamoy and tajin chili powder on the rim. \$9

### Jalapeno & Cucumber Margarita

Agave wine, lime juice, freshly smashed jalapenos and cucumber. Served with chamoy and tajin chili powder on the rim. \$9

### Mango Margarita

Agave wine, lime juice, mango pulp. Served with chamoy and tajin chili powder on the rim. Garnished with a tamarind stick. \$10

### Strawberry Margarita

Agave wine, lime juice, grenadine and freshly smashed strawberries. Served with sugar on the rim. \$9

### Passion Fruit Margarita

Agave wine, lime juice, passion fruit pulp. Served with sugar on the rim. \$8

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## MOCKTAILS

### Chamoyada

Jarritos mango soda with lime juice, served with chamoy and chile powder on the rim and garnished with Mexican tamarind candy \$8

### Mexican Lemonade

Refreshing lemonade made with lime juice, agave nectar and cucumber \$6

### Lavender Lemonade

Refreshing and sweet lemonade with lavender syrup and glitter \$5

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## BEER

**Ask your server for our beer selection**

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## WHITE, SPARKLING & ROSE WINES

### Prosecco Extra Dry DOC Beato Bartolomeo/Mille Millesimato

Veneto, Italy Glass \$11

### Pinot Grigio DOC Tenuta Morer

Friuli, Italy Glass \$9

### Sauvignon Blanc Tenuta Morer

Friuli, Italy Glass \$9

### Sauvignon Blanc Hook or Crook

California, Lodi Glass \$12, Bottle \$35

### Chardonnay Reserva de Aguirre

Chile Bottle \$45

### Chardonnay Crossbow

California, Sonoma Bottle \$45

### Cava Brut Nature Peñalba Lopez 90 Viura/10

### Chardonnay \*Organic

Spain Bottle \$40

### Irpina Rosato (Rose') DOGC Sampietrana

Apuliae, Italy Bottle \$35

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## RED WINES

### Cabernet Sauvignon Reserva

Chile Glass \$8, Bottle \$30

### Los Clop, Momentos. Pinot Noir Reserve

Argentina Glass \$10, Bottle \$35

### La Junta, Momentos. Reserve Carmerene/Syrah

Chile Bottle \$40

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## SODAS

### Jarritos Mexican Soda

Tamarind, Guava, Lime, Pineapple, Mango \$3.95

### Sidral Mexican Soda

Apple Soda \$3.95

### Soda

Coke, Diet Coke, Sprite and Lemonade \$2.95

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## SANGRIAS

### Strawberry Sangria

Muddled fresh strawberries mixed with agave nectar, orange and pineapple juice, and topped with white wine \$9

### White Sangria

Mix of fruit juices and agave nectar, mixed with white wine. \$8

### Red Sangria

Mix of fruit juices and agave nectar, topped off with red wine. \$8

### Sparkling Sangria

Mix of fruit juices and agave nectar, mixed with sparkling wine. \$8