

Mexican Food

Intangible Cultural Heritage of Humanity UNESCO

Mexican food goes back 10.000 years with the domestication of corn by Nixtamalization

(Nahuatlphrase Mexican indigenous language)

Corn, beans and chili are the essential ingredients of Mexican cuisine, recognized and protected by international safeguards by UNESCO as intangible cultural heritage of humanity

The dishes carefully preserved ancient cultural-tradition passed down from generation to generation

In it we find mainly items pre hispanic and Spanish colonization, therefore, the cuisine of Mexico is an example of culinary mix produced by the meeting of two worlds

Mexico holds a cultural mosaic that has diversified its dishes based on geographic regions of the country. Enjoys culinary unmistakable unity and identity despite the multiplicity of traditional dishes that may well originate in coastal or other areas that are more than meters above sea level or other desert regions with the 2000 highest jungle humidity planetary

Hot Chili - Mexican Grill & Cantina matter to Malaysia the recognition and prestige of Mexican food under the guidance of the chef Brenda Ham Blas, from Mexico City

"...Bienvenidos, esta es su casa"



Agua...
Aguacate con camarones

03



Guacamole

05



Tostada de salpicon

01



Sopietos mixtos de pollo

02



Nachos mexicanos

04



Enselada del bosque

08



Alitas adobadas

06

Menu

Mexican Grill
& Cantina

Chile Caliente



Food entries

Tostada de Salpicón

#01 30rm

Tortilla roasted beef along with onions lettuce, and avocado ,

Sopecitos Mixtos de Pollo y Res

#02 25rm

Refried beans, chicken or beef meat, lettuce cream cheese and the delicious sauces of the house

Aguacate con camarones

#03 35rm

Half an avocado stuffed with shrimp salad and a touch of lemon juice

Nachos Mexicanos

#04 28rm

Nachos with cheese and beans, accompanied by a delicious sauce

Guacamole

#05 25rm

A combination of avocado, onion, coriander and tomatoes, with spice. accompanied with tortilla chips

Alitas adobadas

#06 22rm

Chicken roasted wings marinated in mild spicy sauce



caliente

Chile

Salads

Ensalada Marimba

#07 25rm

Apple, grape, lettuce, cheese, almond fruitsin syrup

Ensalada del Bosque

#08 20rm

Lettuce, strawberry, mango, walnuts, cheese supreme orange, sweet mustard honey

Ensalada verde

#09 28rm

Lettuce, tomato, parsley, cucumber and mint

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87180520454
Espagueti a la mexicana

B

11



87180520454
Camarones al ajillo

B

17



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Espagueti puerto vallarta

B

10



Sopa de pollo, lentejas, frijol

12-13-14-15



Pescado con crema chipotle

18



Tacos de pescado

16



Gringa de camaron

19

Menu

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Soups, cream & pastes

- Espaguetti Puerto Vallarta** #10 25rm
Served with cherry tomatoes, parsley and grilled shrimp
- Espaguetti a la Mexicana** #11 22rm
Bathed in tomato sauce with a touch of spice and parsley
- Consomé de pollo** #12 25rm
Chicken broth served with shredded chicken and mexican rice
- Sopa de lentejas** #13 22rm
With the unmistakable flavor of the lentils and special touch of the house
- Crema de frijol** #14 20rm
Traditional mexican soup made with black beans and touch of cream
- Sopa de mariscos** #15 25rm
A compination of seafood in broth made with spices and mexican chilies with all flavor of the sea

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Sea food

- Tacos de Pescado** #16 33rm
Fried fish with tortilla served with cabbage home made cream,cheese & habanero sauce
- Camarones al Ajillo** #17 35rm
Tiger browan served with mexican white rice and charros beans
- Pescado con Crema de Chipotle** #18 40rm
Fish fillet bathed in a rich chipotle cream accompanied with green salad
- Gringa de Camarón** #19 36rm
Flour tortilla accompined with browan mozzarella cheese & chipotle sauce
- Hummor fillet** #20 37rm
Fried or grilled fillet with house sauce & fries



Enchiladas potosinas

22



Quesadillas de tinga de pollo

23



Enchiladas verdes

21



Tacos alambre

28



Mixiote cordero

30



Tacos dorado de pollo

25



Fajitas mexicana

26

Pollo sinaloa

32



Tampiquena

29

Nopal con queso

31

Menu

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Main dish

Enchiladas verdes #21 30rm
Chicken stuffed tortillas bathed in green sauce and mozzarella cheese

Enchiladas Potosinas #22 35rm
Chicken mixture and dipped in a spicy red sauce accompanied by mozzarella

Quesadillas de Tinga de Pollo o Res #23 28rm
Combination chicken and onion, accompanied with sour cream, lettuce and sauce

Quesadillas de Papa #24 26rm
Mexican stuffed potato, served with lettuce, sour cream and home made panella cheese

Tacos Dorados de Pollo #25 30rm
Fried tortillas stuffed with chicken and served with sour cream, lettuce & home made panella cheese

Fajitas mexicanas de Arrachera #26 32rm
Flank steak prepared with mexican chili and onion accompanied with habanero sauce and tortilla

Fajitas mexicanas de pollo #27 30rm
Chicken prepared with mexican chili and onion accompanied by mexican sauce, tortilla and beans



Tacos de alambre #28 53rm
Tender strips beef, mixed with fresh vegetables and mozzarella cheese gratined served with tortilla and mexican sauce

Tampiquena gratinada #29 65rm
Australian beef tenderloin covered with mozzarella cheese, served with green sauce and home made tortilla

Mixiote cordero #30 40rm
Mexican version of lamb shank marinated in mexican herb and chili, served on a tortilla and habenero sauce

**Nopal con arrachera
panela en salsa guajillo** #31 60rm
Mexican cactus, covered served with skirt steak and panella cheese on house red sauce

Pollo Sinaloa #32 43rm
Chicken leg house bathed in a rich sauce accompanied by mexican rice and charros beans



Menu

Mexican Grill
Chile Caliente & Cantina

House grill

Mando chicken #33 33rm

Mexican rice and marinated chicken

Mando lamb #34 39rm

Mexican rice and lamb chops

Chicken cubes #35 28rm

Marinated chicken with vegetable salad

Lamb cubes #36 33rm

Marinated lambs with vegetable salad

Kebab chicken #37 20rm

Mexican chicken kebab with vegetable salad

Kebab lamb #38 24rm

Mexican lamb kebab with vegetable salad



Caliente Mix #39 55rm

Mexican lamb kebab, chops and cube chicken served with mexican sauce and salad

Fish grill #40 60rm

Lemon fish served with mexican sauce and salad

Maria #41 25rm

Mexican kebab lamb served in mexican sauce and salad

Brochetas de camaron al grill #42 35rm

Grilled prawan skewers combined with papers, onion, topped with top rich sauce accompanied with charros beans and salad



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Sandwich de pollo

B
46



Pepito de arrachera

B
43



Hamburguesa chipotle

B
44



Molletes

B
45

Menu

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Sandwich

Pepito de arrachera

#43 15rm

Loaf of bread with skirt steak, lettuce, tomato cheddar cheese and mayonnaise & french fries

Hamburguesa chipotle

#44 15rm

Burger made with chipotle mayonnaise, tomato onion and lettuce & french fries

Molletes

#45 16rm

Loaf of bread with beans and mozzarella cheese accompanied with mexican sauce

Sandwich de pollo

#46 15rm

Sandwich with chicken, cheese, tomato, onion lettuce and jalapeno chili accompanied with french fries



Caliente
Chile

Extras

French fries

#47 12rm

Mexican rice

#48 10rm

Guacamole

#49 12rm

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Fresh juices

Orange juice	#50	14rm
Lemon	#51	13rm
Pineapple	#52	16rm
Mango	#53	16rm
Kiwi	#54	16rm
Yoghurt	#55	14rm
Mint & lemon	#56	16rm
Carrot	#57	16rm
Apple	#58	17rm
Watermelon	#59	13rm
Melon	#60	14rm
Strawberry	#61	16rm
Papaya	#62	15rm
Ice lemon tea	#63	10rm



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Soft drinks

Pepsi light	#64	6rm
Pepsi	#65	6rm
7up	#66	6rm
100 plus	#67	6rm
Mirinda (orange)	#68	6rm
Mirinda (strawberry)	#69	6rm
Soda	#70	6rm
Redbull	#71	15rm
Mineral water (S)	#72	5rm
Mineral water (L)	#73	7rm



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Hot drinks

Tea	#74	7rm
Tea (flavor)	#75	8rm
Espresso coffee	#76	10rm
Espresso double	#77	16rm
Turkish coffee	#78	10rm
Nescafe	#79	8rm
Nescafe with milk	#80	9rm
Cappuccino	#81	12rm
Cappussino caramel	#82	14rm
Milo	#83	9rm
Hot chocolate	#84	14rm
Caramel	#85	14rm



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Milkshake

Strawberry	#86	16rm
Chocolate	#87	16rm
Banana	#88	16rm
Vanilla	#89	16rm

Beer & virgin margarita

Beer (non-alcohol)	#90	14rm
Flavors : Mexican style apple, strawberry lemon, pineapple		
Margarita	#91	18rm
Flavors : tamarind, strawbery, mango, lemon		



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Desserts

Arroz con leche

Rice pudding med milk stand with a characteristic sweet taste and a little cinnamon

#92 20rm

Pastel de chocolate

A chocolate cake with almond syrup and topped with chocolate ganache

#93 38rm

Fresas con crema

.Strawberries topped with a sweet cream

#94 32rm

Ice cream

Vanilla, chocolate, strawberry, banana

#95 15rm

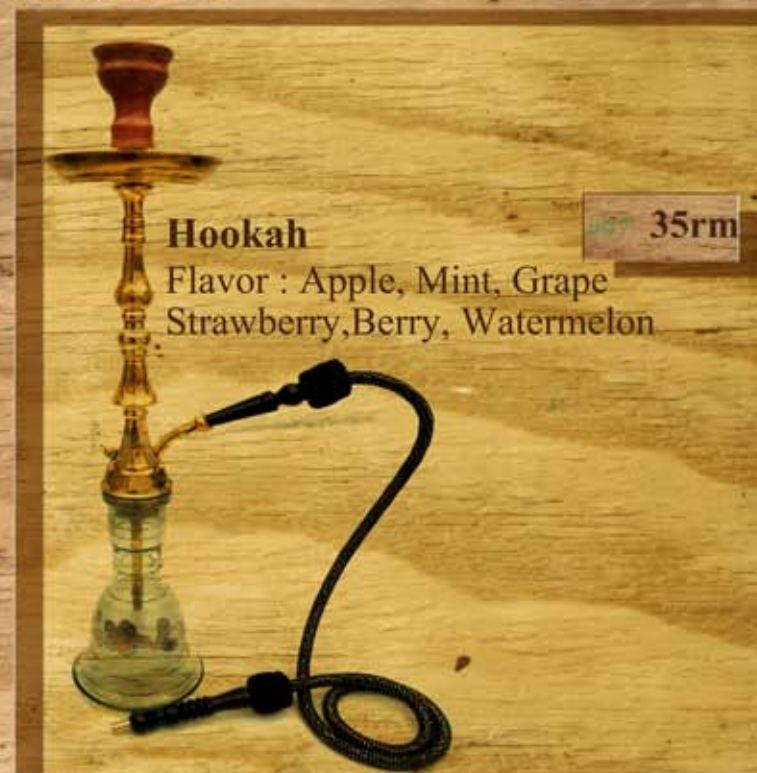
Mix fruits

Pineapple, apple, Melon, banana

#96 24rm



Hookah



Hookah

Flavor : Apple, Mint, Grape
Strawberry, Berry, Watermelon

#97 35rm

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