

RESTAURANT. FOOD TRUCK. CATERER.  
(520) 622-2002



MONDAY-THURSDAY 8AM-8PM  
FRIDAY & SATURDAY 8AM-9PM  
SUNDAY 8AM-4PM

We invite you into the Seis kitchen to experience the sights, sounds and smells of Mexico's beloved street food at its finest- warm handmade Tortillas, hot off the griddle Quesadillas, fire-roasted Salsas or artisan Tortas, Seis-Style, inspired from 6 culinary regions of Mexico!

We pride ourselves in using local, fresh ingredients and preparing all items in-house and made to order.  
Bienvenidos a Seis!

## SNACKS AND ENSALADAS

**Guacamole and Chips \$6-** House-made tortilla chips with fresh guacamole.

**Chips and Salsa \$4-** House-made tortilla chips, with salsas Roja and Tomatillo.

**Taquitos \$6-** Crispy rolled tacos stuffed with shredded chicken, topped with guacamole and queso fresco. *Seis-Style.*

**Nachos Grande \$9-** House-made crispy tortilla chips, sharp cheddar and jack cheese, Cochinita Pibil, sour cream, guacamole, cilantro, red onion. *Seis-Style.*

**Mixed Green Ensalada \$7-** Organic mixed greens, avocado, cucumber, roma tomato, cucumber, cilantro, red onion, queso fresco, House-made Ancho-Lime Vinaigrette.

**Steak Ensalada \$12-** Grilled Hanger steak, Organic mixed greens, red bell peppers, avocado, cucumber, goat cheese, red onion and cilantro. House-made Cilantro-lime Vinaigrette.

**Poc Chuc Ensalada \$9-** Grilled achiote marinated chicken, Organic mixed greens, cucumber, roma tomato, avocado, red onion, cilantro, queso fresco, House-made Ancho-Lime Vinaigrette.

## STREET TACOS

A culinary favorite on the streets of Mexico! Small fresh hand-made corn tortillas with your choice of meat, queso fresco, cilantro & red onion.  
*Gluten-free. Seis-Style!*

**Cochinita Pibil \$2 / Poc Chuc \$2 / Al Pastor \$2 / Birria \$2.50**  
**Adobo Steak \$2.50 / Calabacitas \$2**

## MEXICO CITY STYLE QUESADILLAS

Hand made gordita corn tortilla filled with melted cheese and fire-roasted green chiles, topped with cilantro, red onion, queso fresco and Seis Style chipotle crema with your choice of one filling below. Served with your choice of salsa and one side or choose a side salad for \$1.50 more.

**Cochinita Pibil \$9 / Poc Chuc \$9 / Birria \$10 /**  
**Calabacitas \$9/ Cheese and Chiles \$7**

## SOPES

Originating from *Central Mexico* the Sopa is a crispy gordita corn tortilla topped with black beans, melted Oaxaca queso, fire-roasted green chile, chopped cabbage, cilantro, onion, Mexican crema and Seis Sauce, with your choice below. Served with your choice of salsa and one side or choose a side salad for \$1.50 more.

**Cochinita Pibil \$9 / Birria \$10 / Calabacitas \$9**

## DRINKS

**Aqua Frescas-\$3** House made fresh drinks. Ask us about our daily selections.

**Fountain Sodas- \$2.50** Coke, Diet Coke, Sprite, Dr. Pepper. Free Refills.

**Minute Maid Orange Juice- \$2** **Mexican Coca-Cola- \$2**

**Jarritos Mexican Sodas- \$2** Assorted selections **Maya Tea Iced Tea- \$2.50**

**Bottled Water \$2** **Vitamin Water \$2.50** **ZICO Coconut Water \$3**

## TACOS GRANDE PLATTERS

Three tacos made with fresh hand-made corn tortillas and choice of salsa and one side or choose a side salad for \$1.50 more.

**Birria \$10-** Red chile braised shredded Angus beef, Cabbage, guacamole, cilantro, red onion, queso fresco. \*Jalisco\*

**Cochinita Pibil \$9 -** Achiote roasted pork, pickled red onion, cilantro, queso fresco. \*Yucatan\*

**Al Pastor \$9-** Chile marinated grilled pork, grilled pineapple, cilantro, red onion, queso fresco. *Award Winning. \*Mexico City*

**Adobo Steak \$11** Chipotle marinated Angus Hanger steak, red onion, cilantro, guacamole, queso fresco. \*Northern Mexico\*

**Poc Chuc- \$9-** Achiote-marinated grilled chicken, cabbage, cilantro, red onion, queso fresco. *Award Winning. \*Yucatan\**

**Poc Chuc con Chorizo \$10** Achiote marinated grilled chicken, House-made chorizo, cabbage, red onion, cilantro, queso fresco, Seis-Style chipotle crema.

**Crispy Avocado \$9-** Beer-battered avocado, Cabbage, cilantro, shredded cheese, Seis-Style chipotle crema.

**Crispy Fish \$11-** Beer-battered white fish, Cabbage, guacamole, cilantro, shredded cheese, Seis-Style chipotle crema. \*Baja Mexico\*

**Shrimp con Chorizo \$11-** Sautéed shrimp, House-made Chorizo, Cabbage, guacamole, cilantro, queso fresco, Seis-Style chipotle crema. \*Baja Mexico\*

## TORTAS

Originating in *Puebla*, the Torta is a Mexican favorite served all over Mexico. Hand Crafted fresh baked bread sandwiches served with your choice of one side or choose a side salad for \$1.50 more.

**Pibil \$9-** Achiote pork, pickled red onion, cilantro, smashed black beans, avocado, tomato, melted Oaxaca queso and Seis-Style chipotle crema.

**Crispy Shrimp \$11-** Beer-battered shrimp, smashed black beans, guacamole, tomato, Oaxaca queso, Seis-Style chipotle crema.

**Poc Chuc \$9-** Citrus marinated grilled chicken, red onion, smashed black beans, avocado, roasted red peppers, Oaxaca queso and Seis-Style chipotle crema.

## BURRITOS

A Flour tortilla stuffed with smashed beans, guacamole, Oaxaca queso, chopped cabbage and *your choice of meat*.

**Steak \$8-** Chipotle marinated Angus Hanger steak

**Chicken \$7-** Citrus marinated chicken. **Only Bean and Cheese \$5**

**\*Spice it up with our House-made Chorizo! Add \$1.00**

## SIDES

**Black Beans \$2 -** Slowly simmered tender black beans.

**Smashed Beans \$2 -** Creamy twice cooked pinto beans.

**Calabacitas \$2 -** Zucchini and Yellow Squash sautéed in chile mojo de ajo.

**Cilantro Rice \$2-** Steamed Basmati rice with chopped cilantro.

**Crispy Chips \$2-** House-made tortilla chips

**Side Salad- \$3.50** Organic mixed greens, Cucumber, cilantro, red onion & tomato.

# BREAKFAST

Mon-Fri 8am to 11am

Sat & Sun- 8am to 1pm

## BREAKFAST BURRITOS

**CHORIZO**- House made chorizo, eggs, potatoes, Cheese. \$5.50

**TOCINO**- Center cut hickory smoked bacon, eggs, potatoes, cheese. \$5.50

**JAMON**- Pit roasted ham, eggs, potatoes, Cheese. \$5.50

**CHILE VERDE**- Fire-roasted green chiles, eggs, potatoes, cheese. \$5.00

**GRANDE**- Ham, bacon, green chiles, eggs, potatoes, beans, Cheese. \$7.99

**AVO**- Avocado, green chiles, eggs, potatoes, Cheese. \$6.50

**EL JEFE**- Chorizo, green chiles, eggs, guacamole, potatoes, Cheese, Seis-style Chipotle Crema. \$7.99

**BIRRIA**- Red chile braised beef, eggs, guacamole, potatoes, Cheese. \$7.99

## BREAKFAST TACOS

Three tacos on hand-made corn tortillas. Served with choice of crispy potatoes or smashed beans.

**CHORIZO Y PAPAŞ**- \$7.50 House made chorizo, crispy potatoes, caramelized onions, chipotle crema, Sriracha, cilantro, queso fresco, chopped red onion, Cilantro.

**BACON**- \$7.99 Hickory smoked bacon, caramelized onions, cabbage, roma tomato, avocado, cilantro, chipotle crema

**CHILE VERDE CON PAPAŞ**- \$6.99 scrambled eggs, crispy potatoes, roasted green chiles, sour cream, shredded cheese, cilantro.

## BREAKFAST TORTAS

Hand crafted sandwiches on fresh baked bread served with choice of crispy potatoes or smashed beans.

**CRISPY AVOCADO**- \$7.99 Beer battered avocado, fried egg, smashed bean spread, roma tomato, Oaxaca queso, chipotle crema.

**CRISPY GREEN CHILE**- \$7.99 Beer battered green chile, crispy bacon, fried egg, avocado, smashed pinto bean spread, roma tomato, Oaxaca queso, chipotle crema.

**JAMON Y HUEVOES**- \$7.99 Roasted ham, fried egg, avocado, smashed pinto bean spread, roma tomato, Oaxaca queso, chipotle crema.

## BREAKFAST PLATOS

Served with smashed beans and crispy potatoes.

**CHILAQUILES**- \$7.99 Crispy corn tortillas topped with red chile sauce, roasted green chile, two fried eggs, queso fresco, red onion, cilantro and sour cream.

**BIRRIA CON TORTILLAS**- \$8.99 Crispy corn tortillas topped with Birria, red chile sauce, roasted green chile, two fried eggs, queso fresco, red onion, cilantro and sour cream.

**PLATO MIXTO**- \$7.99 Eggs, cheddar and jack cheese scrambled with your choice of bacon, chorizo, roasted green chile or ham. Served with a side of flour tortillas.

## NIÑOS 12 & under

Served with your choice of salsa and one side or choose a side salad for \$1.50 more.

**Cheese Quesadilla \$5**- A large flour tortilla filled with cheese and lightly toasted.

**Bean Burrito \$5**- A large flour tortilla stuffed with smashed beans and cheese.

**Street Tacos \$5** - Two street tacos filled with your choice of meat and topped with queso fresco.

## DULCES

**Isabellas Ice Cream \$3**- Assorted flavors. Tucson's own local ice cream!

## LUNCH SPECIALS

Monday- Friday 11am to 3pm

Choose Taco(s), a side and a fountain drink.

\$7.50 (1), \$9.00 (2), \$10.50 (3)

**Birria**- Red chile braised Angus shredded beef, cabbage, guacamole, cilantro, red onion, queso fresco.

**Cochinita Pibil**- Achiote roasted pork, pickled red onion, cilantro, queso fresco.

**Al Pastor**- Chile marinated grilled pork, grilled pineapple, cilantro, queso fresco.

**Poc Chuc**- Achiote marinated grilled chicken, cabbage, red onion, cilantro, queso fresco.

**Adobo Steak**- Chipotle marinated Angus steak, guacamole, red onion, cilantro, queso fresco.

**Calabacitas**- Sautéed squash and zucchini, cabbage, guacamole, red onion, cilantro, queso fresco.

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WWW.SEISKITCHEN.COM



GIFT CERTIFICATES AVAILABLE.

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