

Restaurant. Food truck. Caterer.
520.622.2002



MONDAY- SATURDAY 8AM-8PM
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, regional Mexican cuisine!

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 salsa Roja and Tomatillo salsa.

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

Crispy Mini Quesadillas \$5- Stuffed with cheese and roasted green chiles, topped with queso fresco, cilantro and *Seis-Style* chipotle crema.

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

Mixed Green Ensalada \$7- Organic mixed greens, avocado, cucumber, roma tomato, cucumber, cilantro, red onion, queso fresco, House made Ancho-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 handmade 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 / Carnitas \$2 / Calabacitas \$2

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, Oaxaca queso and *Seis-Style* chipotle crema.

Carnitas \$9.50- Slow-simmered pork, beer-battered green chile, smashed black beans, pickled jalapeños, roma tomato, cilantro, red onion, Oaxaca queso, *Seis-Style* chipotle crema.

Mexico City Style Quesadillas

Handmade 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

Drinks

Agua Frescas- Regular \$3 Grande \$4.50 House made fresh drinks.

Fountain Sodas- \$2 Coke, Diet Coke, Sprite, Dr. Pepper. Free Refills.

MAYA TEA Iced Black Tea- \$2

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

Jarritos Mexican Sodas- \$2 Assorted selections

Bottled Water \$2

Vitamin Water \$2.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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- Marinated choice skirt 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**

Carnitas \$9- Slow-simmered pork, red onion, pickled jalapeños, cilantro, guacamole, queso fresco. *Michoacan*

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

Crispy Fish \$11- Mexican beer-battered Cod, Cabbage, guacamole, cilantro, shredded cheese, *Seis-Style* chipotle crema. *Baja Mexico*

Crispy Shrimp \$11- Mexican beer-battered shrimp, Cabbage, guacamole, cilantro, shredded cheese, *Seis-Style* chipotle crema. *Baja Mexico*

Burritos

A Flour tortilla stuffed with your choice of beans or rice, guacamole, cheese, chopped Cabbage and your choice of meat.

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

Steak \$8- Marinated choice skirt steak.

Chicken \$7- Citrus marinated chicken.

Birria \$8- Red chile braised shredded Angus beef.

***Only Bean and Cheese \$5-** Smashed pinto beans and cheese only.

Why "Seis"?

As our name reflects, we take *inspiration* from six distinctive culinary regions of Mexico. Calling upon the unique traditions in each of these "Seis" regions, we will use only the best ingredients to create a menu of Bold and Complex flavors.

Northern Mexico- Oaxaca- Mexico City- Baja- Yucatan- Western Mexico

Sides

Black Beans \$2 - Slow-simmered tender black beans.

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

Frijoles Charros \$2- Whole pinto beans simmered with bacon and onions.

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 and choice of salsa.

- CHORIZO con PAPAŞ**- \$7.50 House made chorizo, crispy potatoes, caramelized onions, chipotle crema, Sriracha, cilantro, queso fresco, red onion, cilantro.
- BACON**- \$7.99 Hickory smoked bacon, caramelized onions, cabbage, roma tomato, avocado, cilantro, *Seis-style* Chipotle Crema.
- CHILE VERDE con PAPAŞ**- \$6.99 scrambled eggs, crispy potatoes, roasted green chiles, sour cream, shredded cheese, cilantro.

TORTAS

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

- 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 bean spread, roma tomato, Oaxaca queso, chipotle crema.
- CARNITAŞ Y HUEVOŞ**- \$7.99 Slow-simmered pork, fried egg, avocado, smashed bean spread, roma tomato, Oaxaca queso, chipotle crema.

PLATOS

Served with smashed beans and crispy potatoes and your choice of salsa.

- CHILAQUILEŞ**- \$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 TORTILLAŞ**- \$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**- \$8.49 Egg scramble with shredded cheese and your choice of *two* of the following ingredients: Chorizo, Roasted Green Chile, Ham, Bacon. Served with a warm flour tortilla.

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 shredded cheese.

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.

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

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, onion, queso fresco.

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

Carnitas- Slow-simmered pork, red onion, cilantro, guacamole, queso fresco, *Seis-style*.

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