



GOTHEMS CANTINA Y CASITAS

COMIDA

NEW

BAJA FISH TACOS-125

Surfs up Dudes! Authentic SoCal Baja Fish tacos THREE (3) tacos in our home-made corn tortillas topped with coriander-lime marinated cabbage, salsa fresca, cheese & chipotle aioli....COWABUNGA!

TIJUANA STREET TACOS-105

“L.A. Street Style” THREE (3) street tacos in our home made corn tortillas topped with fresh lettuce, salsa fresca, cheese & chipotle aioli filled with your choice of our SLOW cooked---Pork Carnitas OR Southwest Chicken OR Beef Barbacoa

NEW

☞ Can't decide get the sampler! 1 Pork Carnitas, 1 Beef Barbacoa and 1 Fish Taco - 115

“It's NA-CHO TIME”-110

Home-made tortilla chips topped with fresh melted cheese, lettuce, salsa fresca, black beans, drizzled chipotle aioli and your choice of our SLOW cooked---Pork Carnitas OR Southwest Chicken OR Beef Barbacoa

☞ Make it a “Senora Anna's Especial” with ½ Chicken Quesadilla and ½ Beef Nacho

☞ The GOTHEM “GODZILLA” BURRITO CHALLENGE-250

Finish TWO (2) of our “GODZILLA” burritos, Beans & Rice in 20 minutes and your meal is not only free, but you earn a spot on our “Gothem Wall of Fame” and serious bragging rights at home. Viva el Burrito!!

TRAVEL NORTH OF THE BORDER

BABY BACK RIBS – Got a hankering for home-smoked BBQ then try our full rack of dry rubbed Baby Back ribs served with side salad (Quantities limited. When they're gone, they're gone) – 155
(For an even more American experience try the rest of our home-smoked BBQ at our restaurant, Bad Wolf BBQ, in Visby!!!)

EXTRAS 40:-

GUACAMOLE

Not your canned Guacamole –FRESH Avocados, Cilantro (Koriander), Onion, Garlic and Jalapenos – a delicious addition to our home-made chips

NEW

ESCABECHE

The staple at any Taqueria -Mexican Spicy Pickled Carrots

LA CANTINA QUESADILLA-110

Te gusta el queso? Two (2) of our home-made flour tortillas, melted cheese, grilled onions, peppers and drizzled with chipotle aioli and your choice of our SLOW cooked---Pork Carnitas OR Southwest chicken OR Beef Barbacoa

TACO ENSALADA - 110

Fresh lettuce, salsa fresca cheese and your choice of our slow cooked---Pork Carnitas OR Southwest Chicken OR Beef Barbacoa----Served in our home-made fried flour tortilla bowl and topped with chipotle aioli

EL TORITO BURRITO-95

“Take the bull by its' horns!”...an iconic and hearty Mexican staple –our home-made flour tortilla, with Cilantro Lime rice, seasoned black beans, fresh lettuce, salsa fresca, cheese and chipotle aioli filled with your choice of one of our SLOW cooked ---Pork Carnitas OR Southwest Chicken OR Beef Barbacoa

DESSERT

FLAN -45

Mexican custard with caramelized sugar and Vanilla bean

SOPAPILLAS -35

A Mexican classic. Fried flour tortilla with cinnamon and honey..Muy delicioso!

BEBIDAS

THE CANTINA MARGARITA -95

Our own Margarita mix with the perfect blend of tequila and lime – deliciously sweet & tart!

CERVEZAS (BEER) - 65

Real Mexican Beers to pair with our food and complete your Mexican experience!

WINE – 75

We offer a nice selection of California wines. Ask the host for the most current selections!

TEQUILA - 70

Try a shot of one of our unique selection of Tequilas

CANTINA TEQUILA TASTING FLIGHT – 275

Choose FOUR (4) of our Tequilas from our unique selection (3cl each)

MEXICAN COFFEE – 95

Our delicious coffee blended with AZUCA, an chipotle and cinnamon infused Tequila liqueur. A fantastic pairing with either of our desserts.

SODA/ COFFEE & TEA – 25

Hola and Welcome!



Erik & I came to Gotland in spring 2015 from the US to bring authentic Southern California Mexican food to Gotland. Using fresh ingredients and traditional Mexican recipes we are excited to bring these flavors to you. We love our food and think you will too...if not, your food is on us!

Welcome to our home!

Sincerely,

Erik & Vanessa

And don't forget to check out our newest restaurant in Visby, Bad Wolf BBQ – bringing authentic home-smoked American BBQ and real Tex-Mex with all the fixin's "arrhrrhh-wooo"!

Viva Tacos & Dig The Pig!