



# GOTHEMS CANTINA

## BAJA FISH TACOS-160

THREE (3) soft Cantina Nixtamal corn tortillas filled with fried cod, topped with cilantro-lime cabbage, salsa fresca, cheese & chipotle aioli. Served with cilantro lime rice and black beans  
COWABUNGA!

## TIJUANA STREET TACOS-145

“L.A. Street Style” THREE (3) soft Cantina Nixtamal corn tortillas filled with SLOW cooked Chicken OR Beef and topped with lettuce, salsa fresca, cheese & chipotle aioli. Served with cilantro lime rice and black beans

☞ Can't decide get the sampler! 1 each of Chicken, Beef, and Fish Taco - 155

## SHRIMP CEVICHE BURRITO BOWL-155

Lime and cumin marinated shrimp, cucumber, bell pepper, onion, tomato, garlic and jalapeno in a fried flour tortilla bowl with lettuce, black beans, cilantro lime rice, and cheese topped with chipotle aioli.

## CHEESY CHICKEN NACHO BOWL-150

It's Cheesy & Goey! Nixtamal corn tortilla chips on a bed of lettuce, layered with cheesy jalapeno queso, southwest chicken and black beans. Topped with jalapenos, onions, cilantro and chipotle aioli.

## LA CANTINA QUESADILLA-145

Two (2) home-made flour tortillas with melted cheese, grilled onions, bell peppers and chipotle aioli and filled with SLOW cooked chicken OR Beef, sour cream and cilantro (make it VEG with sliced tomatoes and side of black beans)

## “IT'S NA-CHO TIME”-150

Cantina Nixtamal corn tortilla chips topped with melted cheese, lettuce, salsa fresca, black beans, drizzled chipotle aioli and your choice of SLOW cooked Chicken OR Beef (make it VEG with extra beans)

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

## EL TORITO BURRITO-135

“Take the bull by its' horns!”...our home-made flour tortilla, with Cilantro Lime rice, black beans, lettuce, salsa fresca, cheese and chipotle aioli filled with SLOW cooked Chicken OR Beef (make it VEG with extra beans)

## **FROM THE SMOKER!!**

### BABY BACK RIBS - 199

A full rack of our home-smoked dry rubbed Baby Back ribs served with side salad and crispy fries (Quantities limited. When they are gone, they're gone!!!)

### JALAPENO QUESO SMOKED BURGER - 150

A whopping 200g smoked angus burger on a pretzel bun, Jalapeño queso cheese, lettuce, tomato, and mayo, served with a side of crispy fries



## THE CANTINA SAMPLER - 240

Can't decide and want it all? Now you can! -get 1 Fish and 1 Beef Taco, ½ Baby Back Rib and ½ Chicken Quesadilla served with jalapenos, chips & Salsa

## **SIDES 45:-**

CHIPS & SALSA-Nixtamal corn tortilla chips served with our home-made Salsa Fresca

\*substitute salsa for guacamole 65:-

GUACAMOLE- FRESH Avocados, Cilantro (Koriander), Onion, Garlic and Jalapenos - (chips NOT included)

ESCABECHE-Mexican Spicy Pickled Carrots

JALAPENO QUESO DIP-Creamy cheese dip with chopped jalapenos -great for dippin'

FRIJOLE NEGROS & ESPANA ARROZ-Slow cooked black beans paired with Cilantro Lime rice

“DOUBLE FRIED” CRISPY FRIES -Extra crispy with salt & pepper served with chipotle aioli dip

## The GOTHEM “GODZILLA” BURRITO CHALLENGE-295

Finish TWO (2) of our “GODZILLA” burritos 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!!

## DESSERT

### FLAN -70

Mexican custard with Vanilla bean and caramel topped with whipped cream

### Churro Chips -60

Fried flour tortilla chips coated in cinnamon and sugar topped with whipped cream

## BEBIDAS

### THE CANTINA MARGARITA -115

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

### WATERMELON JOLLY RANCHER MARGARITA -115

Our Cantina Margarita mixed with watermelon liqueur- it's the taste of summer!

### THE CANTINA LIMEADE (ALCOHOL FREE) -30

It's the alcohol-free version of our Cantina Margarita

### CERVEZAS (BEER) - 78

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

### CALIFORNIA RED OR WHITE WINE -95

### TEQUILA - 95

Try a shot of one of our unique selection of Tequilas or get the Tequila Tasting Flight Choose FOUR (4) of our Tequilas from our unique selection (4cl each) – 300

### MEXICAN COFFEE – 115

A delicious blend of coffee and whipped cream with AZUCA (chipotle and cinnamon Tequila liqueur)

### SODA/ COFFEE & TEA – 30

## ABOUT OUR FOOD

Our food is traditional Southern California Mexican (where Vanessa is from in the US). We use fresh ingredients and make all the tortillas by hand! Our corn tortillas are made using the traditional Mayan Nixtamal process and the flour tortillas are from Vanessa's Abuela's recipe. Don't forget to check out our other restaurant in Visby, *Bad Wolf BBQ* – bringing authentic home-smoked American BBQ and real Tex-Mex with all the fixins' "arrhhhh-wooo"! ***Viva Tacos & Dig The Pig!***



## ABOUT THE SHERIFFS

Hola & 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 from Vanessa's family, 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! Cheers, Erik & Vanessa

