



GOTHEMS' CANTINA

BAJA FISH TACOS-170

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

TIJUANA STREET TACOS-170

“SOCAL Style” THREE (3) soft Cantina Nixtamal corn tortillas filled with Suadero Beef and topped with lettuce, salsa fresca, cheese & chipotle aioli. Served with cilantro lime rice *Vegetarian/Vegan option with Jackfruit (Gluten Free)

TACOS DORADO (Golden Tacos)-170

THREE (3) Cantina Nixtamal corn tortillas filled with Suadero Beef and cheese grilled crispy and topped with lettuce, tomatoes, cilantro, onion and sour cream. Served with cilantro lime rice *Vegetarian option with Jackfruit (Gluten Free)

SHRIMP CEVICHE BURRITO BOWL-170

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. *Vegetarian/Vegan option with Jackfruit

CHEESY CHICKEN NACHO BOWL-170

It's Cheesy & Goey! Nixtamal corn tortilla chips on a bed of lettuce, layered with cheesy jalapeno queso, SLOW cooked chicken and black beans. Topped with jalapenos, onions, cilantro and chipotle aioli. *Vegetarian option with Jackfruit (Gluten Free)

LA CANTINA QUESADILLA-170

Two (2) flour tortillas with melted cheese, grilled onions, bell peppers and chipotle aioli and filled with SLOW cooked chicken, sour cream and cilantro *Vegetarian option with Jackfruit

“IT'S NA-CHO TIME”-170

Cantina Nixtamal corn tortilla chips topped with melted cheese, lettuce, salsa fresca, black beans, drizzled chipotle aioli and your choice of SLOW cooked Beef *Vegetarian/Vegan option with Jackfruit (Gluten Free)

EL TORITO BURRITO-150

“Take the bull by its' horns!” flour tortilla, with Cilantro Lime rice, black beans, lettuce, salsa fresca, cheese and chipotle aioli filled with SLOW cooked Chicken *Vegetarian/Vegan option with Jackfruit

BABY BACK RIBS - 220

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

JALAPENO QUESO SMOKED BURGER- 170

A whopping 200g smoked angus burger on a soft bun, Jalapeño queso cheese, lettuce, tomato, and mayo, served with a side of crispy fries - *Add Guacamole 185:-

THE CANTINA SAMPLER - 260

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

FOR KIDS

KIDS TACO -140

Three (3) Soft Corn tortillas filled with suadero beef. Lettuce, cheese, salsa and sour cream are on the side. They can fill it themselves! Side of rice.

KIDS NACHO - 75

chips with pulled beef and melted cheese (optional cheese on the side), sour cream on the side

KIDS QUESADILLA - 75

flour tortilla filled with chicken and melted cheese, sour cream on the side

KIDS BURRITO - 75

Flour tortilla with chicken, rice, lettuce, cheese and sour cream on the side

KIDS BURGER-140

our smoked burger (200g) with bread and meat only (American cheese and mayo on request) served with crispy fries and ketchup (easy to share)

CHICKEN AND RICE -50

For the little ones a bowl of chicken and rice (served in separate bowls)

TEMPURA SEJFILE (1PIECE)-50 Fried fish piece

TORTILLAS-50

Two (2) Corn Tortillas or one (1) Flour Tortilla

NEW

BEBIDAS (DRINKS)

THE CANTINA MARGARITA -130

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

WATERMELON JOLLY RANCHER MARGARITA - 130

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

THE CANTINA LIMEADE (ALCOHOL FREE) -45

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

CERVEZAS (BEER) - 80

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

CALIFORNIA RED OR WHITE WINE -99

TEQUILA - 115

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) – 460

MEXICAN COFFEE – 125

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

SODA/ COFFEE & TEA – 35

SIDES - 55

CHIPS & SALSA-Nixtamal corn tortilla chips served with our home-made Salsa Fresca **substitute salsa for guacamole 70:-*

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 served with chipotle aioli dip

DESSERT

Check out our ice cream desserts from the Alamo menu!

ABOUT OUR FOOD

Our food is traditional Southern California Mexican (where Vanessa is from in the US). We use fresh ingredients and our corn tortillas are made using the traditional Mayan Nixtamal process. 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

