

# STARTERS & SIDES TO SHARE

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## **Loaded Nachos** **V** **\$12.00**

*House-made nachos with melted cheese, sour cream, frijoles black beans and pico de gallo (Add **BIRRIACHA** + \$7.50)*

## **Guacamole Bowl** **VG** **GF** **\$12.50**

*Fresh Hass avocado crushed with lime, coriander and green chile, served with warm totopos*

## **Fries** **V** **\$9.50**

*Crispy beer-battered fries with a golden crunch*

## **Loaded Fries** **\$17.00**

*Beer-battered fries loaded with melted cheese, sour cream, frijoles black beans, pico de gallo and your choice of **BIRRIACHA***

## **Corn Ribs** **V** **GF** **\$11.90**

*Crispy corn ribs seasoned with paprika and chicken salt, finished with ranch chipotle dressing and ricotta salata*

## **Esquite** **V** **GF** **\$7.80**

*Mexican-style street corn with butter, epazote, mayo, chipotle dressing, ricotta salata, tajín and lime*

**DONDE COME UNO,  
(OMEN DOS**

*Sharing is caring*

**GF** *Gluten-Free*

**V** *Vegetarian*

**VG** *Vegan*



# OUR BIRRIACHA FLAGSHIP

## - BUILD YOUR OWN -

*Inspired by the birrias of Jalisco and the barbacoas of Hidalgo, two of Mexico's most celebrated culinary traditions, we created Birriacha: our signature slow-cooked blend of premium beef, dried chillies, and rich consommé. The soul of Betos.*

### STEP 1

Choose your **FORMAT**



**Torta \$13.90**

*A Mexican-style sandwich filled with your choice of BIRRIACHA, house garnish and salsa*



*Small*

*Large*

**Quesabirria \$12.50 \$18.50**

*Grilled flour tortilla filled with melted cheese and your choice of BIRRIACHA, seared until golden*



**Volcanes (2 pcs) \$14.90**

*Crispy corn tortillas topped with your choice of BIRRIACHA, house garnish and salsa*



**Tacos (3 pcs) \$20.50**

*Three corn tortilla tacos filled with your choice of BIRRIACHA, finished with fresh garnish, salsa and lime.*

### STEP 2

Choose your **BIRRIACHA**



**Slow-Cooked Beef**

*Tender beef slow-cooked with chilli and rich consommé*



**Shredded Chicken**

*Pulled chicken marinated with achiote, guajillo and pineapple*



**Wild Mushrooms VG**

*Wild mushrooms cooked with garlic, onion and Mexican spices*



*\*All dishes come with a Homemade Salsa*

**GF**

Gluten-Free

**V**

Vegetarian

**VG**

Vegan

# PACIFIC COAST



## Baja Fish Taco

*Beer-battered fish with cabbage, pico de gallo, chipotle dressing and fresh lime*

**\$15.00**

## Baja Prawn Taco

*Crispy fried prawns with cabbage, pico de gallo, chipotle dressing and fresh lime*

**\$15.00**

# ROLLS & BOWLS

## Burrito

*Flour tortilla filled with red Mexican rice, beans, pico de gallo, lettuce, cheese and your choice of BIRRIACHA or street taco protein*

**\$14.50**



**\$18.50**



## Burrito Bowl GF

*Red Mexican rice, beans, pico de gallo, lettuce and cheese, topped with your choice of BIRRIACHA or street taco protein*

**\$14.50**



**\$18.50**



## The Birriaman

*Noodles topped with your choice of BIRRIACHA, coriander, red onion and rich consommé*

**\$14.00**



**\$18.00**



## imPROVE(ho!

*Every burrito starts with our slow-cooked Birriacha or a freshly seared street taco protein. Pick your filling - we'll wrap it your way*

# STREET RADICALS

## Chorizo

Ground pork marinated  
with Mexican spices and  
smoked paprika

## Bistec

Pork marinated  
with garlic and salt

## Pastor

Chicken marinated with  
achiote, guajillo adobo  
and pineapple

*Every order comes with grilled onions*

### **Street Tacos - Guanajuato Style**

Soft tacos with your choice of chorizo, bistec  
or pastor, finished with onion, coriander,  
salsa and lime

**\$16.50**

*x2 pcs*



**\$22.00**

*x3 pcs*



### **Street Quesadilla**

Flour tortilla filled with melted cheese and  
your choice of street taco protein, grilled  
until golden

**\$14.50**



**\$18.50**



## SALSAS

Green salsa



Betos Spicy Aioli



Salsa macha



## ¡A LA CALLE!

*Inspired by Guanajuato's street corners, bold flavours, hand-pressed  
tortillas, the kind of food eaten standing up.*

*Pick your protein, pick your salsa.*



Gluten-Free



Vegetarian



Vegan

# BETOS

## PREMIUM SELECTION

**The Wagyu Masterpiece** **GF** **\$37.00**  
*Premium wagyu served Betos style  
with house garnish, fried beans,  
salsa and warm tortillas* x1 pc

**The Lobster Taco** **\$34.00**  
*Lobster in a soft tortilla with fresh garnish,  
salsa and a coastal-style finish* x1 pc

## DESSERTS

**Mexican Chocolate Cake** **V** **\$9.50**  
*Rich chocolate cake with a Mexican-inspired  
cocoa and spice finish*

**Churros with Ice Cream** **V** **\$9.50**  
*Crispy churros rolled in cinnamon sugar,  
served with ice cream*

**Cajeta Flan** **V** **GF** **\$9.50**  
*Creamy Mexican flan with cajeta caramel*

**Bougie Churros** **V** Small **\$15.00** Large **\$18.50**  
*Make-your-own churros  
with sauces, toppings and ice cream*

## EXTRAS

**\$3.50 each**

**Guacamole**  
**Pico de gallo**  
**Sour cream**  
**Salsa**  
**Cheese**  
**Consome**