



DINNER

• CHIPS & TORTILLAS •

Salsa & Chips fried to order (chewy chips upon request)

Handmade Corn Tortillas and Butter **4**

Cucumber Slices and Ghost Chili Salt **4**

• SALSAS •

\$4 each or \$12 for the salsa flight

Burnt Habanero & Crème **4/7**
 Serrano Chile & Tomato
 Chile Negro y Chocolate
 Tomatillo
 Pico de Gallo
 Guacamole

• SOUPS & SALADS •

All salads except for Caesar are simply dressed with extra virgin olive oil, fresh squeezed lime juice, salt and pepper. Add any half sandwich \$5

Chicken Pozole **7**

Vegan Menudo **7**

Tijuana Caesar **10**

Hearts of Romaine, pepitas, jalapeños, red radish and cotija cheese
 Chicken yucateca add \$2

Spinach, Avocado, and Shrimp **13**

Baby spinach, avocado, and shrimp
 Apple add \$1

Carne Asada Salad **14**

Grilled and finely chopped carne asada tossed with black beans, cheddar cheese, and rough-cut iceberg lettuce

Grilled Local Fish Salad **14**

Served on a bed of avocado and cabbage slaw

Mexican Chopped Salad **10**

Celery, garbanzo beans, red radish, iceberg lettuce, cucumber, queso fresco, bell pepper, and tomatoes

• TORTAS •

Tingas De Pollo **10**

Shredded chicken, carrots and peas, stewed in guajillo chile

Goat Barbacoa **12**

Slow simmered with ancho chile and herbs

Ahogada **11**

House specialty Coca-Cola marinated carnitas drowned in arbol chile

Vegan Soyrito Pambazo **10**

Soyrito and dried tofu in spicy red sauce with avocado, tomato, and lettuce

• TACOS •

Hard-Shell Tacos / 2 per order

Potato & Cheddar **6**

Eggplant & Potato **6**

Ground Beef & Pickle **7**

Veget. Ground Beef & Pickle **6**

Braised Chicken **7**

Lobster **12**

Shrimp & Bacon **9**

Soft Tacos / 3 per order

Soya-Rizo **7.5**

Grilled Chicken **8**

Grilled Carne Asada **8.5**

Carnitas **9**

Al Pastor **9**

Grilled Fish **11**

Baja Fish **10.5**

Baja Shrimp **12**

• MÁS MALO ENTRÉES •

Served with corn or flour tortillas

Carnitas **14**

Marinated pork with Coca-Cola and fresh orange juice

Al Pastor **14**

Glazed carnitas with a spiced bbq sauce and grilled pineapple

Grilled Carne Asada **16**

Marinated steak with cucumbers and green onion

Pollo Yucateca Asada **15**

Chicken breast marinated in achiote and orange juice

Traditional Eggless Chile Relleno **12**

Fried poblano chile with jack cheese ranchero sauce

Birria de Res **13**

Shredded beef in a savory broth of mild chiles

Enchiladas & Carne Asada **15**

Two shredded cheddar-jack cheese enchiladas in a mild savory salsa roja and grilled carne asada

Huachinango Al Mojo de Ajo **16**

Local Pacific red snapper sautéed in habañoero white wine garlic butter

Ensenada Bacon Wrapped Shrimp **16**

Black tiger prawns wrapped in bacon sautéed with garlic cream sauce with a hint of chipotle

Boyle Heights Picnic **14**

Quarter chicken roasted and simmered in traditional mole poblano with a side of Mexican potato salad

Lobster Diablo **18**

Rock Lobster tails sautéed with garlic, red chiles, lime, and white wine

Oaxaca Shrimp **16**

Sautéed with pasilla chile, chipotle, & crème

Big Night **55**

Cast iron fried t-bone steak and lobster tail diablo

• SIDES & ADD-ONS •

Rice and Beans **4**

Black Beans **2.5**

Pinto Beans **2.5**

Vegetarian Spanish Rice **2.5**

Radishes and Queso Fresco **4**

Fried Guero Chiles with Lime and Salt **2**

Avocado **2.5**

Mexican Potato Salad **2.5**

Pan Fried Cactus and Onions **3**

Escabeche **2**

LUNCH
 Mon-Fri 11:00 - 5:00
DELIVERY
 During Lunch Hours

MÁS MALO

515 W 7th St - 1st Floor | Los Angeles Ca 90014 | 213 985 4332

BRUNCH
 Sat-Sun 9:00-5:00
DINNER
 7 nights a week