



BRUNCH

• CHIPS •

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

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

Burnt Habanero & Crème
Serrano Chile & Tomato
Chile Negro y Chocolate
Tomatillo
Pico de Gallo
Guacamole

4/7

• TORTAS •

Carnitas Machaca 11
slow roasted carnitas, scrambled eggs, refried beans, & rice

Soyrizo Panbazo 10
avocado, potatoes, cotija, refried beans

Vegan Chipotle Soyrizo 10
chipotle, soyrizo, avocado, lettuce tomato

Ala Mexicana 9
scrambled eggs, tomato, onion, jalapeño, & jack cheese

• SOUP or SALAD •

Fresh Fruit 6
Echo Park style fresh fruit dressed
with lime, sal de limon, & chili powder

Grilled Chicken Tostada 9
fried corn tortillas, avocado, beans, cotija, & pico
dressing

Shrimp, Spinach, & Avocado 10
with mint dressing

Vegan Menudo 9
served with avocado, onion, cilantro,
oregano, and lime

• TACOS •

Hard-Shell Tacos/2 per order

Potato Cheddar & Chipotle	5.5
Eggplant & Potato	5.5
Ground Beef & Pickle	6
Veget. Ground Beef & Pickle	7
Braised Chicken	6
Lobster	12
Shrimp & Bacon	9

Soft Tacos/3 per order

Soy-Rizo	6.5
Grilled Chicken	6.5
Grilled Carne Asada	7
Carnitas	7
Pork Al Pastor	7
Grilled Fish	9
Baja Fish	10
Baja Shrimp	10

• SIDES •

Malo Potatoes	2.5
Spanish Rice	2.5
2 Eggs any style	2.5
Bacon or Soy-Rizo	3.5
Black, Refried or Whole Pinto Beans	2.5

• SPECIALS •

Veterano Breakfast 11
two eggs any style, country potatoes, bacon, avocado,
& grilled jalapeno toasted bolillo

Super Chingon Vegan Burrito 10
soyrizo, tofu, organic tempeh, avocado, pico de gallo,
no-lard refried beans

Del Mar Breakfast Burrito 12
sauteed shrimp, tomatillo, scrambled eggs, black
beans, & country potatoes

Burrito Ahogado 11
asada, refried beans, rice, pico de gallo, guacamole, &
jack cheese

Chilaquiles 'Rojo o Verde' 9
fried corn chips, two eggs served with rice & black beans

Migas de Povre 8
corn tortilla chips, onions, cilantro, scrambled with
egg, topped with black beans & cheese

Carne Asada & Eggs 12
two eggs any style served with country potatoes &
refried beans

Huevos Rancheros 9
two fried eggs, black beans, corn tortillas, cheese, &
ranchero salsa

Pozole & Poached Eggs 8
two eggs poached in chile tomato broth with hominy,
chicken, cheese & tortillas

Buttermilk Corn & Spinach Pancakes 9
with piloncillo honey syrup

Mexican French Toast 9
with piloncillo syrup, fresh strawberries, & whipped cream

Tres Leches Oatmeal 7
steel cut oatmeal with butter and condensed milk

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



LUNCH

• SALADS •

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

Tijuana Caesar 8
Hearts of Romaine, pepitas, jalapenos, red radish and cotija cheese
Chicken yucateca Add \$2

Spinach, Avocado, and Manzana 8
Baby spinach, organic avocado, and green apple

Boyle Heights Cobb 10
Nopales, queso fresco, hardboiled egg, grilled chicken yucateca

Carne Asada Salad 13
Grilled and finely chopped carne asada tossed with black beans, cheddar cheese, rough-cut iceberg lettuce

Tostada Salad 10
Two crispy corn tortillas topped with roasted beets, cotija cheese, shredded lettuce, pico de gallo, grilled shrimp

Grilled Local Fish Salad 12
Served on a bed of avocado & cabbage slaw

Mexican Chopped Salad 9
Celery, garbanzo beans, red radish, iceberg lettuce, cucumber, queso fresco, bell pepper, tomatoes

• SOUPS •

Chicken Pozole 6

Vegan Menudo 6

• TORTAS •

Tingas De Pollo 9
Shredded chicken, carrots and peas, stewed in guajillo chile

Goat Barbacoa 10
Slow simmered with ancho chile and herbs

Ahogada 10
House specialty coca-cola marinated carnitas drowned in arbol chile

Vegan Soyrito Pambazo 9
Soyrito and dried tofu in spicy red sauce with avocado, tomato, and lettuce

• TACOS •

Hard-Shell Tacos /1 per order
Potato & Cheddar 2.75
Eggplant & Potato 2.75
Ground Beef & Pickle 3
Veget. Ground Beef & Pickle 3.5
Braised Chicken 3
Lobster 6
Shrimp & Bacon 4.5

Soft Tacos /1 per order
Soya-Rizo 2.25
Grilled Chicken 2.25
Grilled Carne Asada 2.50
Carnitas 2.50
Al Pastor 2.50
Grilled Fish 3
Baja Fish 3.50
Baja Shrimp 3.50

• SIDES & ADD-ONS •

Rice and Beans 4
Organic black beans 2.5
Organic Pinto beans 2.5
Organic vegetarian Spanish rice 2.5
Radishes and queso fresco 4
Fried organic guero chilies with lime and salt 2
Avocado 2.5

• GUACAMOLE LUNCH •

Served guacamole, sour cream, & handmade corn tortillas

Carnitas 9
Marinated pork with Coca-Cola & fresh orange juice

Al Pastor 9
Carnitas glazed with a spiced bbq sauce

Carne Asada 10
Marinated steak with cucumbers & green onion

Pollo Yucateca 9
Chicken breast marinated in achiote and orange juice

Traditional Chile Relleno 8
Fire roasted poblano chile with jack cheese ranchero sauce

Birria de Res 8
Shredded beef in a savory broth of mild chiles Especiales de Casa

• ESPECIALES DE CASA •

Enchiladas & Carne Asada 13
Two shredded cheddar-jack cheese enchiladas in a mild savory salsa roja & grilled carne asada

Huachinango Al Mojo de Ajo 13
Local Pacific red snapper sautéed in habanero white wine garlic butter

Ensenada Bacon Wrapped Shrimp 14
Black tiger prawns wrapped in bacon sautéed with garlic cream sauce with a hint of chipotle

Chicken Mole Poblano 12
Quarter chicken roasted and simmered in traditional mole poblano with a side of Mexican potato salad

Chile Bomba 13
Extra large chili pasilla filled with jack cheese, our Coca-Cola carnitas, smothered in Diablo ranchero sauce

SD Style Burrito 10
Carnitas, beans, sour cream, cheese and guacamole

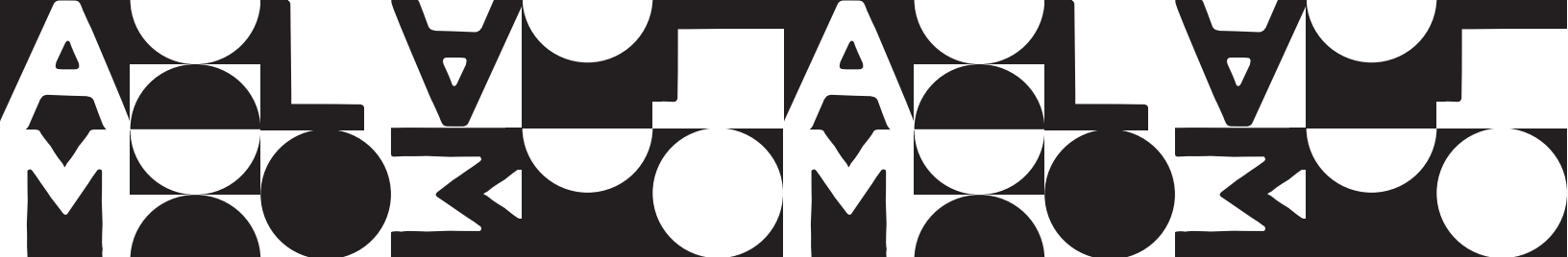
Chef's Lunch 9
Bean and cheese burrito and a Diet Coke

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Tijuana Caesar 9
Hearts of Romaine, pepitas, jalapeños, red radish and cotija cheese
Chicken yucateca Add \$2

Spinach, Avocado, and Shrimp 11
Baby spinach, organic avocado, and green apple

Carne Asada Salad 11
Grilled and finely chopped carne asada tossed with black beans, cheddar cheese, rough-cut iceberg lettuce

Grilled Local Fish Salad 11
Served on a bed of avocado & cabbage slaw

Mexican Chopped Salad 9
Celery, garbanzo beans, red radish, iceberg lettuce, cucumber, queso fresco, bell pepper, tomatoes

• SOUPS •

Chicken Pozole 6

Vegan Menudo 6

• TORTAS •

Tingas De Pollo 9
Shredded chicken, carrots and peas, stewed in guajillo chille

Goat Barbacoa 10
Slow simmered with ancho chile and herbs

Ahogada 10
House specialty coca-cola marinated carnitas drowned in arbol chile

Vegan Soyrito Pambazo 9
Soyrito and dried tofu in spicy red sauce with avocado, tomato, and lettuce

• TACOS •

Hard-Shell Tacos /2 per order
Potato & Cheddar 5.5
Eggplant & Potato 5.5
Ground Beef & Pickle 6
Veget. Ground Beef & Pickle 6
Braised Chicken 6
Lobster 12
Shrimp & Bacon 7

Soft Tacos /3 per order
Soya-Rizo 6.5
Grilled Chicken 7
Grilled Carne Asada 7
Carnitas 7
10

Al Pastor 7
Grilled Fish 7
Baja Fish 7
Baja Shrimp 7

• SIDES & ADD-ONS •

Rice and Beans 4
Organic black beans 2.5
Organic Pinto beans 2.5
Organic vegetarian Spanish rice 2.5
Radishes and queso fresco 4
Fried organic guero chilies with lime and salt 2
Avocado 2.5

• MÁS MALO ENTRÉES •

Served with corn or flour tortillas

Carnitas 9
Marinated pork with Coca-Cola & fresh orange juice

Al Pastor 9
Glazed carnitas with a spiced bbq sauce

Grilled Carne Asada 10
Marinated steak with cucumbers & green onion

Pollo Yucateca Asada 9
Chicken breast marinated in achiote and orange juice

Traditional Eggless Chile Relleno 8
Fried poblano chile with jack cheese ranchero sauce

Birria de Res 8
Shredded beef in a savory broth of mild chiles

Enchiladas & Carne Asada 13
Two shredded cheddar-jack cheese enchiladas in a mild savory salsa roja & grilled carne asada

Huachinango Al Mojo de Ajo 13
Local Pacific red snapper sautéed in habanero white wine garlic butter

Ensenada Bacon Wrapped Shrimp 14
Black tiger prawns wrapped in bacon sautéed with garlic cream sauce with a hint of chipotle

Chicken Mole Poblano 12
Quarter chicken roasted and simmered in traditional mole poblano with a side of Mexican potato salad

Chile Bomba 15
Extra large chili pasilla filled with jack cheese, our Coca-Cola carnitas, smothered in Diablo ranchero sauce

Lobster Diablo 16
Rock Lobster tails sautéed with garlic, red chiles, lime, and white wine.

Oaxaca Shrimp 12
Sautéed with pasilla chile, chipotle, & crème

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DESSERT

Flan 7
Mexican egg custard with burnt sugar

Mexican Chocolate Soup 7
Broken soufflé served with whipped cream

Tres Leches Cake 7
Traditional layered cake with condensed and evaporated milk

Sopapillas and Honey 7
Fried flaky pastry with crumbled organic honeycomb

Mexican Coffee and Jelly Donuts 7
Donuts change daily
Mexican Coffee, Evaporated Milk and Cinnamon

• PARA LOS NIÑOS •

Chocolate Brownie Sundae 7
Served with banana ice cream

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COCKTAILS

MÁS MALO FAVORITES

100% Organic Puro Margarita

4 Copas Reposado Tequila
Agave Nectar
Lime Juice
7

House Margarita

El Jimador Reposado
House Made Sour
7

Spicy Cucumber Margarita

Casa Nobles Blanco Tequila
Cucumber
Agave Nectar
Lime Juice
Bitters & Tapatio
7

Medicina Latina

4 Copas Reposado Tequila
Ginger Agave
Lime Juice
7

Angelina

Gran Centenario Roseangel Reposado Tequila
Hibiscus
Lime juice
Chile Salt Rim
7

Old Fashionista

Kracken Black Rum
Falernum
Bitters
7

The Señorita

Camarena silver Tequila
Hibiscus
Simple Syrup
7

The Rooster

Ora de Oaxaca Mezcal
Makers Mark Bourbon
Lime Juice
7

Red Eye

Fortaleza Reposado Tequila
Lemon Juice
Float of Red Wine
7

Piñata Smash

El Jimador Reposado
Serrano chile
Cilantro
Pineapple
House Made Sour
7

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