



TO START

GUAC AND CHIPS

Fresh creamy, house-made guacamole served with crispy tortilla chips. 15

CHIPS AND SALSA

Crispy corn tortilla chips served with red salsa. 14

GOLDEN CALAMARI

Crispy calamari served with lemon and homemade Tártara sauce. 17

MADURO CROQUETAS V

Plantains, goat cheese, mole sauce. 19

MEXICAN CAESAR SALAD

Romaine lettuce, chipotle Caesar dressing, crispy tortilla strips, and Cotija cheese. 16

Chicken +6 Shrimp +7 Steak +8

CEVICHE

Fresh catch marinated in Leche de tigre. 24

STRAWBERRY AGUACHILE

Catch of the day, strawberries, avocado and cancha. 22

PASSION FRUIT AGUACHILE

Cooked shrimp, passion fruit, mango, habanero and blue agave. 24

TOSTADAS

GRILLED SHRIMP TOSTADA

Guac, Jalapeños, marinated with salsa Macha. 20

TUNA TOSTADA

Tuna, salsa macha, garlic aioli & pickled onion. 22

BEET & SQUASH TOSTADA V

Beet, Squash, goat cheese, Epazote, Agave, salsa Macha. 18

SIDES

ELOTE CALLEJERO 12

DRESSED AVOCADO 6

PLANTAINS 9

FRENCH FRIES 9 Truffle +4

YUCA FRIES 8 Truffle +4

BLACK BEANS 9

RICE 7 yellow rice +2

SHISHITO PEPPERS 9

SALSA/SAUCE 2

PICO DE GALLO 3

TORTILLAS (4 pieces) 6

MAINS

GRILLED BRANZINO

Fresh branzino grilled, vibrant green and red salsas, tangy pickled onions, and warm tortillas. 35

ENCHILADA DE MOLE POBLANO

Tender chicken simmered in rich mole with peanuts, sesame, cream, chocolate, and chiles. 26

SKIRT STEAK

Grilled skirt steak, salsa criolla, served with rice and salad or crispy fries. 32

PRIMO SHRIMP QUESADILLA

Handmade blue corn tortilla with juicy shrimp, melted Oaxaca cheese, pico de gallo, and chipotle salsa. 21

LOMO SALTADO

Stir-fried filet mignon with onions, tomatoes, crispy fries, served with rice and green sauce. 30

GRILLED BBQ PORK RIBS

Tamarind - Chipotle BBQ pork ribs + pickled vegetables. 24

TACOS 2 per order

CLUCKIN' GOOD TACOS

Chipotle-marinated chicken topped with onion and fresh cilantro. 16

SHRIMP TACOS

Guajillo and garlic-marinated shrimp with avocado sauce, pickled onions, chipotle mayo, and crisp cabbage. 18

THE KING AL PASTOR

Marinated pork, grilled pineapple, and bold molcajete sauce. 17

FISH TACO

Crispy fried haddock with habanero aioli and purple cabbage. 18

CHIHUAHUA & STEAK TACO

Grilled steak with salsa verde, onions, and fresh cilantro. 18

EL PRIMO
HAPPY HOUR
3PM-6PM MON-FRI

COMIDA
9

CHIPS & SALSA
CALAMARI
STREET CORN
CHICHARRON
CHICKEN
QUESADILLA

BEBIDAS
9

MARGARITA +\$2 Add Flavors
MEZZY MULE
PALOMA +\$2 Add Flavors
MOJITO +\$2 Add Flavors
RED SANGRIA
WHITE SANGRIA

BEER
6

MODELO NEGRO
PACIFICO

WINE
8

ROTO
SANTA JULIA

WELL MIXED
9

LATE NIGHT
11 PM - 2AM EVERYDAY

TACOS

CHICKEN 16
SHRIMP 18
AL PASTOR 17
CATCH OF THE DAY 18
STEAK 18

PLATES

BIRRIA EMPANADA 22
STEAK QUESADILLA 20
CHICKEN QUESADILLA 16
PRIMO BIRRIA NACHOS 21

SNACKS

CHIPS & GUAC 16
STREET CORN 12
CALAMARI 17
CHICHARON 14
TRUFFLE FRIES 12

HOME MADE
DESSERTS

TRES LECHES 12
CHURROS 12
STICKY TOFFEE 14
BROWNIE SUNDAY 14
ICE CREAM 5

*Vanilla Bean | Vanilla Mezcal | Coconut Horchata
Dulce de Leche*