



431 W Franklin St, Chapel Hill, NC, USA

www.aypordiosnc.com



aypordiosnc



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APPETIZERS

AY POR DIOS TASTING.....\$39

2 chicken empanadas.
1 shrimp quesadilla.
2 chicken taquitos.
2 refried bean . sopas .
Side of salsa tatemada.

AY POR DIOS GUACAMOLE.....\$18

Organic avocado, lime, tomato, onion,
cilantro, queso fresco, pomegranate.

TAQUITOS MEXICANOS.....\$13

Chicken taquitos, crema Mexicana,
tomato, lettuce and guacamole salsa.

SOPA DE TORTILLA.....\$13

Chicken broth base, shredded
chicken, tortilla strips, crema, queso
fresco, and avocado.

QUESO FUNDIDO

Melted Oaxaca cheese, topped with
Mexican chorizo
sausage \$16
shrimps \$18

CAMARONES GIO.....\$18

Easy peel shrimp sauteed in butter
with Mexican quajillo chile
and garlic.

*Wagyu Burger.....\$26

Wagyu patty, brioche bun, LTOs American
cheese, caramelized onions, truffle cream,
romaine lettuce, tomato and grilled jalapeño.
PARMESAN TRUFFLE FRIES.

12 Traditional wings.....\$16

Serve with celery and ranch dressing. Your
choice of Buffalo, mango habanero, or BBQ.

EMPANADA TRJO \$17

VEGETARIAN

Mushrooms, potatoes, carrots,
onions and bell peppers.
Topped with sour cream.

CHICKEN TINGA

Shredded chicken, onions
and chipotle adobo.
Served with a guacamole salsa.

BEEF

Shredded Wagyu beef,
and mushrooms sauteed in
truffle oil.

CEVICHE

Torre de Mariscos.....\$25

Succulent shrimp, salmon and
tuna marinated in a citrus salsa
layered in a tower topped with
sliced avocado.

Ceviche Mixto.....\$19

A delicious mix of juicy shrimp,
mahi fish, red onions, cilantro,
jalapeños all marinated in lime
juice finished with fresh sliced
Avocado.

Tuna Tostadas.....\$18

Corn tostada topped with
a chipotle aioli spread, sushi
grade yellowfin tuna, sesame
seed, soy sauce reduction,
pickled onions and chopped
cucumbers.

SALADS

Ay por dios chopped salad | \$19

Spring mix, avocado, cucumbers, red onions, roasted
corn, cheese, tomatoes, raspberry vinaigrette.

Add a protein: GRILLED CHICKEN | \$28 SHRIMP | \$30

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

SUSHI HAND ROLLED

Shrimp Tempura.....\$19

Tempura shrimp, ripe plantains, cream cheese and chipotle aioli.

*Salmon Roll-Fresh.....\$19

Cucumber, cream cheese, salmon cracklings and spicy Tampico dressing.

*Lucky Tuna.....\$19

Ahi tuna, fried rice, avocado and black caviar.

*Tropical Salmon.....\$19

Salmon, cucumber, cream cheese, mango and seaweed.

Spicy Shrimp Tempura.....\$19

Shrimp tempura, cream cheese, avocado, spicy Tampico dressing and black sesame seed.

Vegetarian.....\$19

Avocado, green asparagus, black sesame, chipotle.

Street Corn.....\$8

Corn on the cobb dressed in mayonnaise, queso fresco and chile piquin.

VEGETARIAN

Enchiladas de Vegetables.....\$28

Three enchiladas stuffed with sautéed zucchini, corn, bell peppers and onion, then covered with a salsa spinach sauce. Served with white rice and sour cream.

Enchilada de Espinacas.....\$19

Three enchiladas stuffed with sautéed spinach, corn, tomato and onion covered in spinach sauce.

Sopes.....\$16

Corn patty topped with black beans, salsa, queso fresco, onions and radish, and steak.

Vegan Quesadilla.....\$18

Wild mushrooms, sautéed in epazote herb, garlic, and chile serrano. Served with a side of Rice.

Vegetarian Burrito Bowl.....\$18

Rice, black beans, romaine lettuce, cucumber roasted corn, tomatoes, crumbled queso fresco, onions, sour cream.

SEAFOOD

SALMON ESPINACA.....\$40

Grilled salmon, sautéed spinach drizzled in a lemon and dill sauce, served with a side of rice.

SHRIMP CHILE RELLENO.....\$22

A Poblano pepper stuffed with sautéed shrimp, caramelized onions, bell peppers, Oaxaca cheese, covered in white truffle sauce, topped with pomegranate and parsley.

CAMARONES

AY POR DIOS.....\$29

Butterflied grilled shrimp in a Mexican spice marinade served with rice and a side salad.

PESCADO FRITO.....\$46

Fried whole red snapper fish, served with papas bravas and a mango, pomegranate, candied walnuts, red onions and maracuya vinaigrette side salad.

LANGOSTA RELLENA.....\$65

Maine lobster stuffed with shrimp marinated with Mexican spices, served with freshly roasted corn, cilantro rice, melted butter and parsley.

SALMON.....\$40

Grilled salmon topped with herb butter and capers, topped with sliced mango, avocado, mixed bell peppers, pomegranate, crispy tortilla and cilantro served over mashed potatoes.

SNAPPER ZARANDEADO.....\$55

Grilled butterflied red snapper marinated in Mexican spices served with papas brava and cilantro rice.

HUACHINANGO.....\$46

Grilled red snapper cooked in a homemade salsa, spinach al ajillo, papas bravas and mashed Potatoes.

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TACOS

Asada.....\$18

Char grilled Angus skirt steak topped with melted Chihuahua cheese, onions, cilantro, sliced avocado, rice.

Cochinita Pibil.....\$17

Pork confit marinated in a citrus annatto paste wrapped in banana leaves, slowly roasted. Topped with pickled red onions, fresh jalapenos and a side of black beans.

Chicken Tinga.....\$16

Shredded chicken braised in a smoky chipotle adobo, served with onions, cilantro, fresh lime, radishes. Served with a side of rice

Tacos Campechanos.....\$18

Steak and Mexican homemade chorizo, topped with cilantro and onions. Served with a side of rice.

Carnitas Tacos.....\$18

Pork confit marinated in a naranja agria marinate, topped with red pickled onions and Cilantro. Served with a side of rice.

Spelling of "Pastor".....\$18

Pork strips in an adobo and Mexican spice marinate, topped cilantro, onions and pineapple. Served with a side of rice.

Abuela's Fish Tacos.....\$20

Dark beer battered fried mahi mahi with little gem lettuce, pickled red onions, radishes, fresh lime. Served with a side of rice.

Tacos de Camaron.....\$20

Breaded shrimp, cabbage, chipote mayo aioli, pico de mango relish. Served with a side of rice.

Pollo Pastor.....\$16

Grilled chicken marinated in quajillo chile and Mexican herb paste. Topped with caramelized pineapple salsa, fresh limes and radishes. Served with a side of rice.

ENCHILADAS Y BURRITOS

SHRIMP ENCHILADA.....\$21

Three enchiladas filled with sauteed shrimp, bell peppers and onions covered with a creamy chipotle salsa, sour cream and pico de Gallo. Served with a side of rice.

Van en Vegetarian Selection.....\$22

Three enchiladas filled a delicious mix of sauteed zucchini, tomatoes, onions, mushrooms, bell peppers and spinach all covered in a spinach salsa topped with queso fresco, sour cream and radishes. Served with a side of rice.

ENCHILADAS SUIZAS.....\$19

Three enchiladas filled with shredded chicken covered in a creamy tomatillo salsa topped with queso fresco, sour cream, red onions and Radishes. Served with a side of rice.

ENCHILADAS

CHIPOTLE.....\$19

Three chicken enchiladas served in a creamy chipotle sauce, crumbled queso fresco, sour cream and pico de gallo. Served with a side of rice.

ENCHILADAS

POBLANAS.....\$19

Three chicken enchiladas in mole poblano, topped with sesame seed, queso fresco and sour cream red onions. Served with a side of rice.

BURRITO

COCHINITA PIBIL.....\$19

Flour tortilla filled with rice, black beans, pork confit, pickled onions, quacamole and cheese Dip. Served with a side of rice.

BURRITO BOWL\$22

Rice, black beans, romaine lettuce, cucumber roasted corn, tomatoes, crumbled queso fresco, onions and sour cream.
Grilled Chicken \$3
Grilled Steak \$3

KIDS MENU

(ALL KIDS MEAL COME WITH FOUNTAIN SODA.)

1 Chicken Quesadilla.....\$12

Rice or Papas.

1 Chicken Tenders.....\$12

Rice or Papas.

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ENTREES

Cochinita Pibil.....\$32

Pork confit marinated in a citrus annatto paste wrapped in banana leaves, slowly roasted. Topped with pickled red onions, fresh jalapenos and a side of black beans.

Carnitas.....\$30

Pork confit served with a side of pickled onions, pico de gallo, served with a side of rice, black beans and homemade corn tortillas.

Pollo a la Plancha.....\$26

Char grilled chicken marinated in Mexican spices sauteed with onions, bell peppers served with cilantro rice, beans and pico de gallo.

Fettuccine Veracruz.....\$48

Pasta cooked in a delicious red tomato sauce with capers, kalamata olives, parsley and fresh oregano topped with a grilled NY strip steak glazed with rosemary and chimichurri.

White truffle Carbonara.....\$48

Fresh pasta, grilled lobster, parmesan cheese and a white truffle cream.

Tlayuda.....\$30

A large tortilla topped with a Oaxacan asiento, black beans, Oaxaca cheese, romaine lettuce, tomatoes, topped with the protein of your choice.

*Carne Asada.....\$30

Grilled marinated skirt steak, roasted corn, chiles toreados served with salad, roasted green onions, chimichurri, refried beans and fresh tortillas.

*Parrilla Ay Por Dios.....\$54

Grilled marinated skirt steak, shrimp and pork ribs. Served with two orders of cilantro rice, chicken breast, beans, queso fresco, quacamole, pico de gallo, pickled jalapeños, chimichurri and fresh tortillas.

Ay Por Dios Burrito.....\$18

Flour tortilla filled with grilled chicken, Mexican homemade chorizo, rice and beans, topped with cheese dip, pico de gallo and Mexican crema.

*Tulum.....\$64

NY Strip Steak. Jumbo shrimps, marinated grilled NY strip steak with grilled jumbo shrimp served with papas bravas, glazed baby carrots and chimichurri.

*La Isla.....\$74

Grilled marinated filet mignon with grilled lobster, roasted yellow corn, cilantro rice and chimichurri.

*CHILA-KILLERS.....\$26

Green or red sauce chicken chilaquiles topped with a sunny side up egg, avocado slice, red onions, sour cream and queso fresco.

Arroz con Pollo.....\$18

Grilled chicken, rice, cheese dip and pineapple teriyaki sauce.

BIRRIA MENU

(ONLY ON TUESDAY AND WEDNESDAY)

BIRRIA FRIES.....\$15

Bed of seasoned fries topped with our braised beef, cheese dip, pico de gallo, jalapeños, quacamole and sour Cream.

BIRRIA EMPANADAS.....\$15

Four braise beef birria empanadas, served with a side of consume dipping.

QUESABIRRIA TACOS\$15

Dipping tacos! An order of three delicious braised beef tacos on corn tortilla, with Oaxaca cheese, red onions and cilantro. Served with consume.

BIRRIA DINNER.....\$15

Our braised beef with rice, beans and our fresh corn tortillas.

TAPATIO RAMEN.....\$15

Our braised beef broth and consome in our tapatio ramen bowl.

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BRUNCH MENU

(SUNDAY | 9:00 AM – 3:00 PM)

*CHILA-KILLERS.....\$17

Green or red sauce chicken chilaquiles topped with a sunny side up egg, avocado slice, red onions, sour cream and queso fresco.

OMELET AY POR DIOS.....\$15

Fluffy egg tortilla filled with grilled chicken, Mexican sausage, shredded cheese, pico de gallo, covered with cheese dip, shredded cheese, queso fresco, avocado green sauce and a side of papa brava.

HUEVOS CON CHORIZO.....\$14

Scrambled eggs with Mexican sausage, served with rice and beans with a side of flour tortillas.

DESAYUNO AY POR DIOS\$19

Two sunny side up eggs, skirt steak, avocado slices, queso fresco and papas bravas.

OMELET VEGETARIAN.....\$17

Fluffy eggs filled with mushrooms, squash, onions, spinach, and cheese. Topped with a spinach sauce, bell peppers and a side of papas bravas.

Lunch Fajitas.....\$15

All sizzling fajitas are prepared with sautéed bell peppers and onions. Served with rice, beans, pico de gallo and sour cream. Comes with a side of flour tortillas.

PANCAKES

BLUEBERRIES.....\$14

Four blueberry pancakes topped with whipped cream, seasonal fruits, powder sugar, served with agave nectar.

NUTELLA.....\$14

Four pancakes with a hazelnut chocolate spread, topped with whipped cream, seasonal fruits, powdered sugar, served with agave Nectar.

BANANA.....\$14

Gluten free oats, banana pancakes with seasonal fruits.

OREO FRENCH TOAST.....\$12

White chocolate sauce, dark chocolate sauce, oreo cookies and whip cream.

LUNCH MENU

(MONDAY THROUGH FRIDAY 10:30 AM A 3:00 PM)

Ay Por Dios Burrito.....\$15

Flour tortilla filled with grilled chicken, Mexican homemade chorizo, rice and beans, topped with cheese dip, pico de gallo and Mexican crema.

Arroz con Pollo.....\$13

Grilled chicken, rice, cheese dip and pineapple teriyaki sauce.

Enchiladas Tóxicas.....\$13

Two chicken enchiladas served with green creamy tomatillo sauce. Served with a side of rice.

Enchilada Poblana.....\$13

Two chicken enchiladas in mole poblano, topped with sesame seed, queso fresco, sour cream red onions and a side of rice.

Burrito Cochinita Pibil.....\$14

Flour tortilla filled with rice, black beans, pork confit, pickled onions, guacamole, and cheese dip.

Enchilada Chipotle.....\$13

Two chicken enchiladas served in a creamy chipotle sauce, crumbled queso fresco, sour cream and pico de gallo.

Chicken Burrito.....\$17

Rice, beans, pico de gallo and grilled chicken. Served with a side of papas bravas.

Lunch Fajitas.....\$15

All sizzling fajitas are prepared with sautéed bell peppers and onions. Served with rice, beans, pico de gallo and sour cream. Comes with a side of flour tortillas. choose your protein steak, chicken or grilled vegetables.

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DESSERT

Tres Leches\$15

Churros.....\$15

Cajeta and Chocolate
ice cream.

Corn Bread.....\$15

Homemade blueberries
compote, peach ice cream
ginger ice cream.

Crème Brulé.....\$15

Fresh Berries

SIDES

CILANTRO RICE.....\$5

REFRIED BEANS.....\$5

BLACK BEANS.....\$5

SIDE OF FRENCH FRIES\$6

CHEESE DIP\$7

GUACAMOLE DIP\$7



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