



# UCOPI

## MEXICAN GRILL

193 Clarence St. London ON N5W-5B5  
226-376-3290





*“Tu dices Mexicano, nostromos decimos autentico.”*

YOU SAY MEXICAN, WE SAY AUTHENTIC.



Ucopi Mexican Grill first opened as a kiosk serving Mexican street food in 1994 in the lively community of Guadalajara. The kiosk was a creation of two immediate families of Martinez and Lantaca in 1994 where the Mexican patrons and tourists frequented and loved the heartwarming authentic Mexican stews, broths and Enchiladas. Communities grew, tourists come-and-go. And by 2020, this has become the Michelin Star Mexican Grill of not only the most faithful Guadalajara community but of the hungry Michelin traveler bloggers, Michelin Chefs and connoisseurs across North America (Mexico, US, Canada)

The authentically themed Mexican vibe blends with the colorful festivals of Flores De Mayo and the Dia de los Reyes Magos (Three Kings Day) and the holy festivals of Dia de Muertos where people come together in the streets to both celebrate the living and the honoring of the dead in true Mexican celebrations. Our restaurant boasts the skills of true chefs who have perfected the making of every scrumptious masterpiece of our Enmolada, Carne Asada, Posole and Barbacoas. This is not your ordinary Mexican To-Go-Taco/Burrito restaurant. This is beyond that. These traditional cuisines will elevate your palate of what Mexican food culture is all about.



# MENU

Mexican Food Culture has been around in ages. Our popular recipes have been with us from generation to generation, from grandmothers to grandchildren, both preserved and enhanced as time only made it even better.

## THE TRADITIONAL WAY



### BARBACOA

Authentic, choice of beef, goat or lamb, seasoned with dry chilis, slow cooked for 12 hours blended with meat broth and fall off bone.  
**Recommendation:** Pair with Corona beer and Dos Equis

\$19.00



### CALDO DE RES

Hind Shank of calf and bone marrow in a soupy rich soup, well balanced flavors of jalapenos, topped with cilantro with moderate heat level. Truly satisfying.

\$18.00



### MEXICAN PORK LEG

Marinated with cumin and oregano, roasted for 3 hours. Smothered in a grapefruit zest and scotch whiskey, chilli and onions, bubbling down to a spicy gravy.  
**Recommendation:** Savor with a nice cold bottle of

\$19.00

## SMALL PLATES



### ENMOLADA

Guacamole, tendered pulled roasted beef, Asiago Cheese all packed with flavors then fried.

\$14.00



### CARNE ASADA

500 oz, choice of Skirt Steak cut, Sirloin or Rib Chuck, marinated with Chipotle paste, seared to perfection and charred to highest quality of charcoal in high fire. Comes with corn and black beans puree. Best with Tequila El Hombre.

\$23.00



### POZOLE

Central Mexico's adored bowl of addicting stew from hominy with meat, seasoned with garnished radishes, salsa, ghost peppers blending with beef fats, garlic and more cilantro on top. The ultimate hangover Mexican fix!

\$16.00

LET'S TACO  
BOUT IT!





## QUICK BITES



### HAND CRAFTED TORTILLA

Soft / Hard Taco with your choice of meat: roasted chipotle chicken, fish and prawn. Drizzled with salsa and chimichurri, topped with sour cream.

\$7.00



### CHIMICHANGA

Tex-Mex fusion, fried chicken or lamb filling with rice, adobada, carne seca and lots of melted cheese topped with our homemade salsa and sour cream.

\$11.00



### BEEF TONGUE BITES

Marinated and tendered beef tongue meat with home made recipe of fresh salsa verde, fresh thyme and backyard-grown serrano peppers.

\$10.50



### CARNITAS

Originated in Michoacán, rubbed with our signature spices simmered and braised pork cooked in lard until most tender. Stuffed on tortilla and fried. Exquisite!

\$9.00



## CERVEZA



### CORONA BOTTLE

\$5.00

### DOS EQUIS

\$6.00

### TEQUILA EL-HOMBRE

\$3.00

### CORONA BUCKET (5 BOTTLES)

\$20.00







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[www.ucopimexicangrill.ca](http://www.ucopimexicangrill.ca)

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