

SALSAS

Salsa Fresca

tomato, tomatillo, jalapeño, cilantro

Habanero

roasted habanero, tomato, lime

Pepita

toasted pumpkin seeds, tomatillo

Verde Crudo

raw tomatillo, jalapeño, cilantro, hoja santa

Coconut-Hazelnut

toasted hazelnut, habanero, coconut milk

Choose 3 for \$9 | 5 for \$14

SNACKS

Guacamole

avocado, onion, jalapeño, cilantro ... 12

Nachos

goat chili, queso oaxaca, tomato, serrano, cotija, crema ... 14

Tlayuda

pasilla corn labneh, roasted tomato, watercress, cotija ... 12

Chicharrón

chile-lime salt ... 6

Esquites

lime mayo, queso fresco, chile piquin ... 5

Frutas con Tajin

fresh fruit, lime, chile ... 6

Empanadas

grilled plantain, poblano, queso oaxaca, crema ... 9

Chicken Wings

habanero-pineapple glaze ... 12

CEVICHESES & SALADS

Sea Scallops

papaya, jicama, celery, aguachile rojo ... 15

North Atlantic Fluke

fennel, radish, avocado, jalapeño, tomatillo ... 13

Yellowfin Tuna

watermelon, sungold tomato, habanero vinegar, basil ... 16

Coctele de Mariscos

poached shrimp, calamari, clams, citrus ... 12

Romaine and Ayacote Bean Salad

radish, jicama, avocado, cotija, sunflower-buttermilk dressing ... 10

TACOS

Chicken in Mole Negro

oaxacan-style mole, toasted sesame ... 12

Chorizo Rojo

grilled mexican sausage, potato puree, pepper relish ... 12

Fried Mahi Mahi

jalapeño mayo, pickled cabbage ... 15

Grilled Skirt Steak

recado negro, avocado, queso fresco, jalapeño relish ... 15

Cabrito Suadero

braised goat, bulgarian feta, currants ... 13

Pork al Pastor

guajillo glaze, pineapple, cilantro ... 13

Grilled Wild Shrimp

mole verde, avocado, toasted pumpkin seeds ... 14

Lengua

onion ash, sweet braised cabbage, pickled mustard seed mayo ... 11

Chile Relleno

grilled poblano, queso oaxaca, ayacote beans, summer squash ... 11

PLATOS GRANDE

(SERVES 4)

LAMB BARBACOA

quinoa tabouleh, sesame tzatziki, pickled vegetables

— \$54 —

COCHINITA PIBIL

achiote marinated pork shoulder, pickled red onion, salsa verde

— \$48 —

MARISCOS VERACRUZANA

grilled swordfish, clams, shrimp, calamari, salsa veracruzana

— \$60 —

POSTRES

Soft Serve

daily selections ... 6

Toasted Coconut Tres Leches

tropical fruit, mango-lime puree ... 7

Churros

mexican chocolate, peach-poblano ... 6