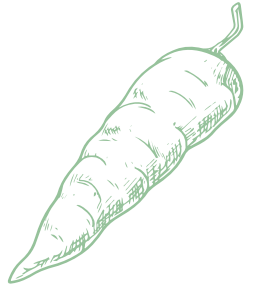


XALISKO

BY: Chef Beatriz Martines

COCINA MEXICANA

MENU VEGETARIANO



ANTOJITOS

MINI QUESADILLAS

Three Quesadillas with home made quesillo, purslane. 10



TACOS AHOGADOS

Crispy adobo-seasoned potato tacos, drowned in roasted tomato sauce, veneno sauce, cabbage. 10



PANELA ASADA AL HORNO

Oven baked Panela cheese, dried pepper rub with handmade corn tortillas. 15



TAMAL DE ELOTE

Fresh corn tamal, corn cream, esquites, Cotija cheese, corn husk ash. 15



SOPES DE HONGO AL PASTOR

3 Masa cakes topped with sautéed wild mushrooms marinated with "al Pastor adobo", perón sauce. 14



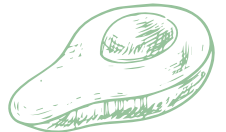
CEVICHE DE COLIFLOR

Pickled cauliflower, cucumber, cherry tomatoes, serrano, avocado, pickled red onion pearls. 15



TOSTADAS CHAPALA

Pickled cauliflower sautéed with guajillo confit, sikil Mayan pumpkin seed paste. 12



PLATOS FUERTES

STEAK DE COLIFLOR

Cauliflower steak, pipian verde, purslane, chickpeas. 18



TACOS DE COLIFLOR

Sautéed cauliflower with puya garlic confit, green onion, sikil pak "Mayan pumpkin seed paste" and green rice. 14



ENCHILADAS DE FLOR DE CALABAZA

Enchiladas stuffed with requeson, zucchini, squash blossom, asparagus, pipian verde and purslane. 18



QUESADILLAS OTOMI (2)

Two Otomi ceremonial handmade corn tortillas, queso de hebra, corn huitlacoche, purslane, chile perón sauce. 18



ARROZ CREMOSO Y HONGOS

Green creamy rice with asparagus and squash, wild mushrooms sautéed in guajillo confit. 16



TACOS DE NOPALES

Sautéed cactus salad, baby potatoes, Taquera sauce, green rice. 14



SOPAS Y ENSALADAS

ENSALADA DE TEMPORADA

Red wine-poached pear, honey-orange dressing, greens, pumpkin seeds, goat cheese. 14



SOPA DE MILPA

Vegetable soup, squash, corn, green beans, squash blossom, purslane. 10



PARA COMPARTIR

SALSA Y TOSTADAS

Three salsa sampler, homemade tostadas, mama coco sauce, taquera sauce, chile perón sauce. 8



PAPAS ENCHILADAS ZAMORANAS

Braised baby potatoes cooked in a dried peppers and citrus adobo, Cotija cheese. 9



COLIFLOR AL AJILLO

Sautéed cauliflower florets with guajillo-garlic confit, citrus. 8



GUACAMOLE Y TOSTADAS

Fresh guacamole with homemade tostadas. 13



ENSALADA DE NOPALES

Cactus, onion, cilantro, tomatoes. 7



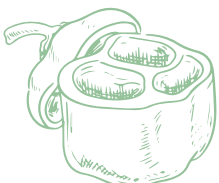
ARROZ VERDE

Green Rice. 4



FRIJOLES DE LA OLLA

Clay pot bayo beans. 4



nuts free

gluten free

dairy free

vegan

vegetarian