



# DINNER

## ANTOJITOS PLAYEROS

**TROMPO DE PULPO ENAMORADO | 95** 🌱 🥥 🥬

Grilled octopus marinated with citrus guajillo sauce on a vertical rotating spit and flambéed tableside, served with Yucatán homemade sauces.

**OSTIONES ZARANDEADOS ½ dz 18 | 1 dz 34** 🥥 🥬

Oven-Roasted Gulf oysters with Huichol sauce, lime pearls.

**OSTIONES FRESCOS ½ dz 16 | 1 dz 32** ★ 🌱 🥥

Raw Gulf oysters, charred jalapeño soy-citrus sauce, tomatillo-cucumber relish.

✦ **TOSTADA DE ATÚN | 12** ★ 🌱 🥥

Yellowfin tuna, macha sauce, lime pearls, chile morita aioli, avocado.

**AGUACHILE | 17** ★ 🌱 🥥

**Verde:** Lime-cured shrimp in a spicy serrano sauce.

**Rojo:** Lime-cured shrimp in a chile piquin sauce.

**Negro:** Lime-cured shrimp marinated in a serrano tatemada sauce.

✦ **PÉTALOS DE HUACHINANGO | 18** ★ 🌱 🥥

Red snapper petals, charred serrano pepper soy-citrus sauce, orange, cucumber, citrus caviar, pineapple.

**CEVICHE TATEMADO | 18** ★ 🌱 🥥

Lime-cured red snapper, charred dried peppers sauce, cucumber, cherry tomatoes, pickled onion pearls.

**CEVICHE BORRACHO | 18** ★ 🌱 🥥

Lime-cured red snapper, mezcal-orange chile piquin sauce, grilled pineapple, cucumber, citrus pearls.

**CEVICHE XALISQUILLO | 18** ★ 🌱 🥥

Lime-cured red snapper and shrimp, crunchy corn, tomato cocktail, avocado, cucumber.

**EMPANADAS DE SALMÓN | 14** 🥥

Three fried corn empanadas stuffed with salmon seasoned with adobo, green olives and cream cheese, chile morita dipping sauce.

## ANTOJITOS DEL MERCADO

**TROMPITO AL PASTOR | 59** 🌱 🥥 🥬

Pork marinated in pastor adobo on a vertical rotating spit and flambéed tableside, served with homemade corn tortillas and salsas.

**QUESADILLAS OTOMI | 18** 🥥 🥬

Two Otomi-style handmade corn tortillas filled with Hebra cheese, huitlacoche, purslane, perón sauce.

**CARNE EN SU JUGO | 16** 🌱 🥥 🥬

Traditional dish from Guadalajara, Jalisco: beef broth with flank steak simmered in tomatillo sauce, clay pot beans, crumbled bacon.

**XQUITES CON TUÉTANO | 16** 🌱 🥥

Jalisco-style corn esquites served over roasted bone marrow, topped with morita pepper aioli and Cotija cheese.

**SOPES DE PULPO | 17** 🌱 🥥

Three homemade corn masa cakes topped with marinated octopus, veneno beans, petróleo sauce.

**TAMAL DE ELOTE | 15** 🌱 🥥 🥬

Fresh corn tamale, corn cream, corn esquites, Cotija cheese, corn husk ash.

✦ **PANELA ASADA AL HORNO | 17** 🌱 🥥 🥬

Oven-baked panela cheese with a dried pepper rub, served with handmade corn tortillas.

**Add:** Chorizo de ribeye +10 | Pastor +6 | Birria +8 | Steak +8

**TACOS AHOGADOS | 13** 🥥

Three crispy potato tacos, topped with crispy pork belly carnitas, drowned in roasted tomato sauce, cabbage, and veneno sauce.

**AGUACHILE DE RIBEYE | 22** 🌱 🥥

Grilled Angus Prime ribeye served over sliced cucumber, red onion, and cilantro, topped with avocado and serrano aguachile sauce.

## SOPAS Y ENSALADAS

**SOPA DE TORTILLA | 14** 🥥 🌱

Rich chicken broth with oven-roasted chicken, crispy corn tortilla strips and avocado.

✦ **ENSALADA DE TEMPORADA | 13** 🌱 🥥

Greens, watermelon, cucumber, blackberries, red onion, tajin, honey-lemon dressing.

**XALISKO CAESAR | 13** 🥥

Romaine, parmesan cheese, croutons, homemade Caesar dressing.

**Add:** Chicken +6 | Shrimp +8 | 6 oz Atlantic Salmon +12

🌱 Vegan 🥬 Vegetarian ★ Raw / Lime-cured  
🥥 Nuts free 🌱 Gluten free 🥥 Dairy free ✦ New item

# PLATOS FUERTES

## CAMARONES TEQUILEROS | 28

Colossal shrimps sautéed in citrus-Tequila sauce, puya pepper-mojito de ajo, purslane, green rice.

## PULPO EN SALSA DE CHORIZO | 30

Pan-seared octopus, roasted tomato-chorizo sauce, capers, olives, confit potatoes.

## ☆ PESCADO | 29

Pan-seared red snapper filet, creamy poblano sauce, purslane, zucchini, green rice.

## SALMON | 25

Wild-caught grilled salmon, squash blossom creamy rice, asparagus.

## CALLO DE HACHA | 34

Pan-seared domestic scallops, hoja santa-romanesco purée, poblano sauce, fresh corn tamale.

## BIRRIA DE HUACHINANGO | 35

Grandma's favorite: Oven-baked red snapper marinated in dried pepper artisanal adobo, served with broth, Mexican rice and homemade tortillas.

## POLLO CON MOLE | 24

Tender chicken thigh, Tlaxcala-style mole contla, meloso rice made with zucchini and asparagus.

## ENCHILADAS BANDERA | 24

Stuffed with skirt steak, mozzarella cheese, green tomatillo sauce and mole de rancho, queso fresco and Mexican rice.

## ENMOLADAS | 22

Oven-smoked chicken enchiladas, mole de rancho, or mole prieto, sour cream, swiss chard, queso fresco and Mexican rice.

## ☆ ENCHILADAS DE CAMARÓN | 20

Stuffed with shrimp and mozzarella cheese, creamy poblano sauce, purslane, green rice.

## ARRACHERA A LA MEXICANA | 25

Grilled skirt steak, roasted tomato, onion, poblano rajas and xcatic pepper sauce, nopal cactus, grilled panela cheese, homemade tortillas.

## ☆ CHAMORRO DE PUERCO AL PIBIL | 28

Yucatán-style pork shank, marinated in achiote, slow-cooked wrapped in a banana leaf, pickled onion, black puerco beans, homemade tortillas.

## BIRRIA TATEMADA | 36

Slow-braised lamb shank, marinated in dried pepper artisanal adobo, slow-cooked wrapped in agave leaf, rice, puerco beans, Yahualica sauce.

## ☆ TEXAS WAGYU | 34

6 oz Bavette steak, charred jalapeño and fresh herb soy sauce, charred cauliflower and hoja santa purée, shishito peppers and asparagus.

## ☆ FILETE DE RES | 28

Grilled 6 oz beef tenderloin, mole encacahuatado, wild mushrooms, confit potatoes and asparagus.

## ANGUS PRIME RIBEYE | 44

Grilled 12 oz certified Angus prime ribeye, mole prieto made with delicacy huitlacoche and cacao beans, esquites purée, asparagus.

# PARA COMPARTIR

## SALSA Y TOSTADAS | 8

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

## COLIFLOR AL AJILLO | 8

Sautéed cauliflower florets with guajillo-garlic confit, citrus.

## ENSALADA DE NOPALES | 7

Cactus, onion, cilantro, tomatoes.

## GUACAMOLE Y TOSTADAS | 14

Fresh guacamole with homemade tostadas.

## ☆ CHILES SHISHITOS TOREADOS | 6

Shishito peppers with onions sautéed in charred jalapeño citrus - soy sauce.

## PAPAS ENCHILADAS ZAMORANAS | 8

Braised baby potatoes cooked in a dried peppers and citrus adobo.

## FRIJOLES | 4

Options: Clay pot beans, puerco beans, veneno beans, Yucateco beans.

## ARROZ | 4

Options: Mexican rice, green rice.