



# DINNER

## ANTOJITOS PLAYEROS

- ✦ **CAMARONES ITSMENOS** | 24 🍷 🌱  
Pan-seared Tiger shrimp, sautéed seasonal greens.
- ✦ **CROQUETAS DE SALMÓN** | 12 🍷  
Four salmon croquettes made with Atlantic salmon seasoned with adobo, green olives and cream cheese, morita pepper dipping sauce.
- ✦ **OSTIONES ASADOS** ½ dz 18 | 1 dz 34 🍷  
Oven-roasted Gulf oysters topped with macha paste butter, cotija cheese and toasted breadcrumbs.
- 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 with macha sauce, lime pearls, morita pepper aioli and avocado on a crunchy tostada.
- AGUACHILE** | 17 ★ 🍷 🌱  
**Verde:** Lime-cured shrimp in a spicy serrano sauce.  
**Negro:** Lime-cured shrimp marinated in a serrano tatemada sauce.
- ✦ **CEVICHE TROPICAL** | 18 ★ 🍷 🌱  
Lime-cured red snapper in a vibrant mango and piquín pepper aguachile, cucumber and red onion.
- 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.

## ANTOJITOS DEL MERCADO

- 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** | 18 🍷 🌱  
Jalisco-style corn esquites served over roasted bone marrow, topped with morita pepper aioli and Cotija cheese.
- EMPANADAS DE SALMÓN** | 14 🍷  
Three fried corn empanadas stuffed with salmon seasoned with adobo, green olives and cream cheese, chile morita dipping sauce.
- 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

- ✦ **POZOLE DEL MAR** | 24 🍷 🌱  
A coastal take on the traditional pozole, featuring shrimp, fish, and mussels in a fragrant hoja santa broth.
- ✦ **CREMA DE LANGOSTA** | 18 🍷  
Winter squash-lobster creamy soup, poached lobster meat, toast.
- SOPA DE TORTILLA** | 15 🍷 🌱  
Rich chicken broth with oven-roasted chicken, crispy corn tortilla strips and avocado.
- SOPA DE MILPA** | 12 🍷 🌱  
Hearty vegetable soup with squash, corn, green beans, wild mushrooms, squash blossom, purslane.
- ✦ **ENSALADA DE TEMPORADA** | 14 🍷 🌱  
Red wine-poached pear, greens, goat cheese, candied pecans, pomegranate, orange-piloncillo vinaigrette.
- XALISKO CAESAR** | 13 🍷  
Romaine, parmesan cheese, croutons, homemade Caesar dressing.
- ✦ **ENSALADA DE BETABEL** | 14 🍷 🌱  
Warm roasted beets with fresh herb dressing, orange, whipped goat cheese, and frisée lettuce.  
Add: Chicken +6 | Shrimp +8 | 6 oz Atlantic Salmon +12



# PLATOS FUERTES

**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.

**CAMARONES TEQUILEROS | 28** 🍌 🍷 🍴  
Colossal shrimps sautéed in citrus-Tequila sauce, puya pepper-mojo de ajo, purslane, green rice.

✨ **PULPO MAYA | 32** 🍌 🍷 🍴  
Grilled Spanish octopus marinated in achiote adobo, pan-seared scallop, sikil pa'k (Traditional Mayan pumpkin paste), charred habanero pearls, hoja santa infused bread.

✨ **PESCADO | 29** 🍌 🍷 🍴  
Pan-seared red snapper filet, "Atapakua" mole Michoacano Purepecha, chochoyotes, zucchini, asparagus.

**SALMON | 25** 🍌 🍷 🍴  
Wild-caught grilled salmon, squash blossom creamy rice, asparagus.

✨ **CALLO DE HACHA | 34** 🍌 🍷 🍴  
Pan-seared domestic scallops, squash blossom creamy rice, winter squash, dried peppers dust.

🌸 **BIRRIA DE HUACHINANGO | 35** 🍌 🍷 🍴  
Grandma's favorite: Oven-baked red snapper marinated in dried pepper artisanal adobo, served with broth, Veneno sauce, Mexican rice.

🌸 **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.

**TROMPITO AL PASTOR | 59** 🍌 🍷 🍴  
Pork marinated in pastor adobo on a vertical rotating spit and flambéed tableside, served with homemade corn tortillas and salsas.

**ENMOLADAS | 22**  
Oven-smoked chicken enchiladas with your choice of 'mole de rancho' or 'mole prieto', topped with sour cream, queso fresco, swiss chard and Mexican rice.

✨ **ENCHILADAS DE CAMARÓN | 22** 🍌 🍷 🍴  
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, Yucateco 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, veneno sauce.

✨ **TEXAS WAGYU | 34** 🍌 🍷 🍴  
6 oz Bavette steak, served over sliced shishito peppers, grilled asparagus and red onions, "Al ajillo"- smashed potatoes, charred jalapeño-herb soy sauce.

**FILETE DE RES | 28** 🍌 🍷 🍴  
Grilled 6 oz beef tenderloin, mole encacahuatado, wild mushrooms, confit potatoes and asparagus.

✨ **CARNE ASADA | 44**  
12 oz certified Angus prime ribeye, black beans and pasilla pepper mole, charred onion-cactus relish, hand-made oaxacan cheese dobladita.

## PARA COMPARTIR

✨ **CAMOTE A LAS BRASAS | 10**  
Fire-roasted sweet potato, macha sauce, honey whipped requeson, pumpkin seeds.

**SALSAS & TOSTADAS | 8** 🍌 🍷 🍴  
Three salsa sampler, handmade tostadas, mamá coco sauce, taquera sauce, perón pepper sauce.

✨ **GUACAMOLE & TOSTADAS | 14** 🍌 🍷 🍴  
Guacamole, toasted pumpkin seeds, corn tostadas.

**COLIFLOR AL AJILLO | 8** 🍌 🍷 🍴  
Sautéed cauliflower florets with guajillo-garlic confit.

**ENSALADA DE NOPALES | 8** 🍌 🍷 🍴  
Nopal cactus, onion, cilantro, tomatoes.

✨ **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.

🌸 Receta de la Abuela ✨ New item 🍌 Nuts free 🍷 Gluten free 🍴 Dairy free  
🍌 Vegan 🍴 Vegetarian ★ Raw / Lime-cured