



LUNCH

ANTOJITOS PLAYEROS

- ✦ **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.
- ✦ **CROQUETAS DE SALMÓN** | 12 🍷🌱
Four salmon croquettes made with Atlantic salmon seasoned with adobo, green olives and cream cheese, morita pepper dipping sauce.
- 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 piquín pepper sauce, grilled pineapple, cucumber, citrus caviar.

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, citrus adobo.
- ✦ **FRIJOLES** | 4 🍷🌱
Options: Clay pot beans, puerco beans, veneno beans, Yucateco beans.
- ✦ **ARROZ** | 4 🍷🌱
Options: Mexican rice, green rice.
- ✦ **PAPAS ENCHILADAS ZAMORANAS** | 8 🍷🌱🍷🌱
Braised baby potatoes cooked in a dried peppers and citrus adobo.
- ENSALADA DE NOPALES** | 8 🍷🌱🍷🌱
Nopal cactus, onion, cilantro, tomatoes.

TACOS

(3 per order)

- TACOS DE RIBEYE** | 20 🌱🍷🌱
Thin-sliced grilled ribeye, puerco beans, avocado, charred onion - chile de árbol sauce.
- ✦ **TACOS DE LENGUA** | 17 🍷🌱🌱
Four street-size braised beef tongue tacos, onion, cilantro, and mamá coco sauce.
- TACOS DE CAMARÓN ESTILO BAJA** | 17 🌱🍷
Beer-battered fried shrimp, veneno beans, perón pepper sauce, cabbage, and papas enchiladas.
- ✦ **TACOS DE BIRRIA** | 17 🍷🍷🌱
Slow-braised marinated beef cooked wrapped in agave leaf, Yahualica sauce, broth and Mexican rice.
- TACOS CAMPESINOS** | 16 🍷🌱
Grilled skirt steak with mozzarella cheese, cactus salad, and mamá coco sauce.
- TACOS DE PULPO ZARANDEADOS** | 18 🍷🌱
Grilled marinated octopus, mozzarella cheese, papas enchiladas, Taquera sauce.
- TACOS AL PASTOR** | 15 🌱🍷🌱
Marinated pork, grilled pineapple, cilantro, onion, Mexican rice, Yahualica sauce.

SOPAS Y ENSALADAS

- ✦ **SOPA DE FIDEO CON ALBÓNDIGAS DE WAGYU** | 18 🍷🌱
Fideo soup with tender Texas Wagyu chuck roll meatballs, golden potato, and a rich tomato consommé infused with herbs and spices.
- ✦ **CREMA DE FLOR DE CALABAZA** | 14 🍷🌱
Corn, zucchini, squash blossom cream.
- 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, frisée lettuce, pumpkin seeds.
Add: Chicken +6 | Shrimp +8 | 6 oz Atlantic Salmon +12



PLATOS FUERTES

TROMPITO AL PASTOR | 59

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

ARRACHERA A LA MEXICANA | 25

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

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.

ENCHILADAS BANDERA | 24

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

POLLO POBLANO | 19

Grilled chicken breast, creamy poblano sauce, grilled asparagus and zucchini, purslane, green rice.

FILETE XALISKO | 26

Herb-rubbed grilled beef steak served with sautéed green beans and "al ajillo" smashed potatoes.

BIRRIA DE RES ESTILO JALISCO | 20

Slow-braised marinated Texas Wagyu beef cooked wrapped in agave leaf, veneno sauce, and broth.

CHILAQUILES | 19

House-made corn totopos, bathed in your choice of green, red or molcajetada sauce, ribeye cecina, sour cream, avocado, queso fresco.

HUEVOS A LA MEXICANA | 19

Scrambled eggs with onion, tomato and serrano, served with ribeye cecina, avocado and mamá coco sauce.

QUESADILLAS OTOMI | 18

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

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CEMITA POBLANA | 18

Puebla's iconic sandwich, homemade chicken milanesa, quesillo, avocado, chorizo-morita pepper dressing, home-made potato chips.

SOPA DE TORTILLA | 15

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

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

TORTA AHOGADA | 17

Sourdough bread stuffed with pork carnitas and beans, drowned in roasted tomato sauce, served with a potato taco and veneno sauce.

TACOS AHOGADOS | 13

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

SOPES DE BIRRIA | 15

Three handmade corn masa cakes topped with slow-braised marinated beef cooked wrapped in agave leaf, puerco beans, ahualica sauce.

TAMAL DE ELOTE | 15

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

GUISADO DE LA ABUELA | 19

Beef tongue stew with roasted tomatillo and chile de arbol sauce, potatoes, cactus and Mexican rice.

FLAUTAS DE POLLO | 18

Chicken crispy flautas, green tomatillo sauce, sour cream, queso fresco, cabbage, green rice, papas enchiladas.

TOSTADA DE ATÚN | 12

Yellowfin tuna with macha sauce, lime pearls, morita pepper aioli and avocado on a crunchy tostada.

TOSTADAS DE CEVICHE | 14

Two crunchy corn tostadas topped with ceviche tatemado and ceviche xalisquillo.

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 filled with seasoned salmon, green olives and cream cheese, morita pepper dipping sauce.

CEVICHE XALISQUILLO | 18

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

Receta de la Abuela ✨ New item 🥜 Nuts free 🌾 Gluten free 🥛 Dairy free

🌱 Vegan 🌿 Vegetarian ★ Raw / Lime-cured