



# 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 🍷  
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.

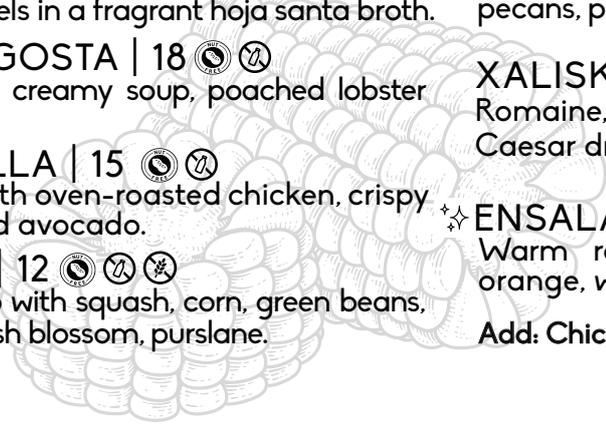
- ✦ CEVICHE TROPICAL | 18 ★ 🍷 🌱  
Lime-cured red snapper in a vibrant mango and piquín pepper aguachile, cucumber and red onion.
- CEVICHE TATEMADO | 18 ★ 🍷 🌱  
Lime-cured red snapper, charred dried peppers sauce, cucumber, cherry tomatoes, pickled onion pearls.
- CEVICHE BORRACHO | 18 ★ 🍷 🌱  
Lime-cured 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 AL AJILLO | 29

Pan-seared red snapper filet, served over sautéed bell peppers, onion and cherry tomatoes, poblano rice.

## 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, hand-made tortillas.

## ✦ BIRRIA TATEMADA | 36

Slow-braised lamb shank, marinated in dried pepper artisanal adobo, slow-cooked wrapped in agave leaf, Mexican 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