



VEGETARIAN

ANTOJITOS

MINI QUESADILLAS OTOMI | 10

Three Quesadillas with homemade quesillo, purslane, huitlacoche.



TAMAL DE ELOTE | 15

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

CEVICHE DE COLIFLOR | 15

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

XQUITES | 6

Roasted shaved corn, dried peppers aioli, cotija cheese.

TACOS AHOGADOS | 10

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

PANELA ASADA AL HORNO | 17

Oven-baked Panela cheese, dried peppers rub with handmade corn tortillas.

Add: Wild Mushrooms +6 | Asparagus +6 | Zucchini +4

SOPES DE HONGO AL PASTOR | 14

Three homemade corn masa cakes topped with sautéed wild mushrooms marinated in "al Pastor" adobo, perón sauce.

PLATOS FUERTES

ENCHILADAS DE FLOR DE CALABAZA | 18

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

ARROZ CREMOSO Y HONGOS | 16

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

TACOS DE COLIFLOR | 14

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

QUESADILLAS OTOMI | 18

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

TACOS DE NOPALES | 14

Sautéed cactus salad, baby potatoes, taquera sauce, green rice.

SOPAS Y ENSALADAS

ENSALADA DE TEMPORADA | 14

Red wine-poached pear, greens, goat cheese, candied pecans, pomegranate, orange-piloncillo vinaigrette.

SOPA DE MILPA | 12

Hearty vegetable soup with squash, corn, green beans, wild mushrooms, squash blossom, purslane.

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.

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.

FRIJOLE DE LA OLLA | 4

Clay pot bayo beans.

ARROZ VERDE | 4

Green Rice.

ENSALADA DE NOPALES | 8

Nopal cactus, onion, cilantro, tomatoes.

Receta de la Abuela New item Nuts free Gluten free Dairy free

Vegan Vegetarian Raw / Lime-cured

