



BRUNCH

ANTOJITOS PLAYEROS

- * ✨ **OSTIONES ASADOS** | NF. | ½ dz 18 | 1 dz 34
Roasted Gulf oysters topped with macha paste butter, cotija cheese and toasted breadcrumbs.
- * ✨ **OSTIONES FRESCOS** | NF. DF. | ½ dz 16 | 1 dz 32 ★
Raw Gulf oysters, charred jalapeño soy-citrus sauce, tomatillo-cucumber relish.
- * ✨ **TOSTADA DE ATÚN** | NF. DF. | 13 ★
yellowfin tuna layered over a crisp tostada, housemade macha sauce, lime pearls, morita chile aioli, avocado.
- * ✨ **TIRADITO DE ATÚN** | NF. DF. | 19 ★
Yellowfin tuna petals, charred serrano soy-citrus sauce, mango-cucumber relish, avocado & plantain chips.
- * ✨ **BALAZOS DEL MAR** | DF. NF. | 14 ★
Three Gulf oysters & shrimp shooters, Xalisquillo spicy-citrus sauce, cucumber, tajin & fresh lime.
- AGUACHILE** | NF. DF. | 17 ★
Verde: Lime-cured shrimp in a spicy serrano sauce.
Negro: Lime-cured shrimp marinated in a serrano tatemada sauce.
- * ✨ **CEVICHE TROPICAL** | NF. DF. | 19 ★
Wild-caught lime cured red snapper mango-piquín pepper aguachile, cucumber and red onion, plantain chips.
- CEVICHE TATEMADO** | NF. DF. | 19 ★
Wild-caught lime cured red snapper, charred peppers sauce, cucumber, cherry tomatoes, pickled onion pearls.
- CEVICHE BORRACHO** | NF. DF. | 19 ★
Wild-caught lime cured red snapper, mezcal-orange Piquin pepper sauce, pineapple, cucumber, citrus pearls.
- CEVICHE XALISQUILLO** | NF. DF. | 19 ★
Wild-caught lime cured red snapper, shrimp, crunchy corn, tomato cocktail, avocado, cucumber.

SOPAS & ENSALADAS

- SOPA DE TORTILLA** | NF. DF. | 15
Rich chicken broth with oven-roasted chicken, crispy corn tortilla strips and avocado.
- SOPA DE MILPA** | NF. DF. GF. | 12
Hearty vegetable soup with squash, corn, green beans, wild mushrooms, squash blossom, purslane.
- * ✨ **ENSALADA DE LA CASA** | GF. DF. V. | 14
Seasonal greens with mango, strawberry, cucumber, and red onion, topped with toasted pumpkin seeds and lemon dressing.
- XALISKO CAESAR** | NF. | 13
Romaine, parmesan cheese, croutons, homemade Caesar dressing.
Add: Chicken +6 | Shrimp +8 | 6 oz Atlantic Salmon +12

ANTOJITOS DEL MERCADO

TROMPITO AL PASTOR | GF. DF. NF. | 59
Pork marinated in pastor adobo on a vertical rotating spit and flambéed tableside, served with homemade corn tortillas and salsas.

- EMPANADAS DE SALMÓN** | NF. | 14
Three fried corn empanadas stuffed with salmon seasoned with adobo, green olives and cream cheese, chile morita dipping sauce.
- AGUACHILE DE RIBEYE** | DF. NF. | 22
Grilled Angus Prime ribeye served over sliced cucumber, red onion, and cilantro, topped with avocado and serrano aguachile sauce.
- XQUITES CON TUÉTANO** | GF. NF. | 18
Jalisco-style corn esquites served over roasted bone marrow, topped with morita pepper aioli and Cotija cheese.
- * ✨ **TAMAL DE ELOTE** | GF. NF. V. | 15
Fresh corn tamale, corn cream, corn esquites, Cotija cheese, corn husk ash.
- * ✨ **PANELA ASADA AL HORNO** | GF. NF. V. | 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 AHOAGADOS** | NF. | 14
Three crispy potato tacos, topped with crispy pork belly carnitas, drowned in roasted tomato sauce, cabbage, and veneno sauce.
- TACOS DE RIBEYE** | DF. NF. GF. | 20
Thin-sliced grilled ribeye, puerco beans, avocado, charred onion - chile de árbol sauce.
- * ✨ **TACOS DE LENGUA** | DF. NF. GF. | 17
Four street-size braised beef tongue tacos, onion, cilantro, and mamá coco sauce.
- TACOS DE PULPO ZARANDEADOS** | NF. GF. | 19
Grilled marinated octopus, mozzarella cheese, papas enchiladas, Taquera sauce.
- TACOS DE CAMARÓN ESTILO BAJA** | DF. NF. | 17
Battered fried shrimp, veneno beans, cabbage, papas enchiladas, morita pepper aioli.
- TACOS CAMPESINOS** | GF. NF. | 17
Grilled skirt steak with mozzarella cheese, cactus salad, and mamá coco sauce.
- TACOS AL PASTOR** | GF. NF. DF. | 15
Marinated pork, grilled pineapple, cilantro, onion, Mexican rice, Yahualica sauce.

PLATOS FUERTES

TACOS DE CANASTA | NF. GF. | 17

Atotonilco-style soft tacos filled with chicharrón in red sauce, potato, pickled onion, cabbage, yahualica sauce.

QUESABIRRIA |NF. GF. | 18

Slow-braised marinated beef cooked wrapped in agave leaf, mozzarella cheese, broth and yahualica sauce.

❁ CARNE EN SU JUGO | GF. DF. NF. | 17

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

❁ BIRRIA DE RES ESTILO JALISCO |GF. NF. DF. | 20

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

✧ ARRACHERA A LA MEXICANA |NF. |25

Grilled Black Angus skirt steak served over roasted tomato, poblano and xcatic peppers, onion, fried eggs.

HUEVOS A LA MEXICANA | GF. NF. DF. | 19

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

PAPAS CON FILETE DE RES |NF. | 19

Sautéed tenderloin tips, potato hash with poblano, onion and tomatillo, topped with a sunny side up egg.

✧ HUEVOS ENMOLADOS | 18

Two masa cakes topped with chicharrón guisado, fried eggs, mole prieto, mole de chicharrón and queso fresco.

❁ ENFRIJOLADAS CON FILETE DE RES |NF. GF. | 19

Home-made tortillas topped with black bean mole, queso fresco, pan-seared tenderloin tips with onion and poblano pepper, fried egg.

✧ PANCAKES DE ELOTE |NF. | 17

Fresh corn pancakes, huitlacoche butter, cajeta sauce, bacon and berries.

MOLLETE AL PASTOR |NF. | 16

Toasted Sourdough bread, pork marinated in "al pastor" adobo, grilled pineapple, mozzarella crust, veneno beans, yahualica sauce, fried egg.

MOLLETE DE ARRACHERA |NF. | 18

Toasted Sourdough bread, grilled skirt steak, veneno beans, mozzarella crust, cherry tomatoes, taquera sauce, fried egg.

FLAUTAS DE POLLO |NF. | 18

Chicken crispy flautas, green tomatillo sauce, sour cream, queso fresco, cabbage, sunny side up egg, papas enchiladas.

❁ CHILAQUILES |NF. | 19

Handmade corn totopos, bathed in green, red or molcajetead sauce, cecina de ribeye, sour cream, queso fresco.

TORTA AHOGADA |NF. DF. | 17

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

QUESADILLAS OTOMI | 18

Two Otomi-style handmade corn tortillas filled with hebra cheese, huitlacoche, purslane, green tatemada sauce.

PARA COMPARTIR

✧ SALSAS & TOTOPOS |DF. NF. V. VG. | 9

Three salsa sampler, heirloom corn totopos, mama coco sauce, green tatemada sauce, chiltomate sauce.

✧ GUACAMOLE & TOTOPOS |DF. NF. V. VG. | 14

Guacamole, toasted pumpkin seeds, corn tostadas.

❁ PAPAS ENCHILADAS ZAMORANAS | GF. NF. | 8

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

ENSALADA DE NOPALES |DF. NF. V. VG. | 8

Nopal cactus, onion, cilantro, tomatoes.

✧ CHILES SHISHITOS TOREADOS |NF. DF. V. VG. | 6

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

COLIFLOR AL AJILLO |DF. GF. NF. V. VG. |8

Sautéed cauliflower florets with guajillo-garlic confit.

❁ FRIJOLES | GF. NF. | 4

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

❁ ARROZ |GF. NF. | 4

Options: Mexican rice, green rice.

NF. Nut Free DF. Dairy Free GF. Gluten Free V. Vegetarian VG. Vegan

✧ New item ★ Raw / Lime-cured ❁ Receta de la Abuela