



DINNER

ANTOJITOS PLAYEROS

- * ✨ **LANGOSTINO RELLENO | NF. | 32**
Colossal Tiger shrimp stuffed with crabmeat, morita pepper butter, guajillo-butter bread.
- * ✨ **CROQUETAS DE SALMÓN | NF. | 14**
Four salmon croquettes made with Atlantic salmon seasoned with adobo, green olives and cream cheese, morita pepper dipping sauce.
- * ✨ **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.
- 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-piquin 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.

ANTOJITOS DEL MERCADO

- QUESADILLAS OTOMI | 18**
Two Otomi-style handmade corn tortillas filled with hebra cheese, huitlacoche, purslane, green tatemada 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.
- XQUITES CON TUÉTANO | GF. NF. | 18**
Jalisco-style corn esquites served over roasted bone marrow, topped with morita pepper aioli and Cotija cheese.
- EMPANADAS DE SALMÓN | NF. | 14**
Three fried corn empanadas stuffed with salmon seasoned with adobo, green olives and cream cheese, chile morita dipping sauce.
- SOPES DE PULPO | NF. DF. | 17**
Three homemade corn masa cakes topped with marinated octopus, veneno beans, petróleo sauce.
- * ✨ **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.
- 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.

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 | NF. DF. | 18**
Lobster creamy soup, poached lobster meat, toast.
- 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.
- * ✨ **ENSALADA DE TOMATE | NF. GF. | 14**
Heirloom tomatoes with goat cheese requesón, mustard frills greens, red onion, pumpkin seeds, and hoja santa—fresh herb vinaigrette.
Add: Chicken +6 | Shrimp +8 | 6 oz Atlantic Salmon +12



PLATOS FUERTES

TROMPO DE PULPO ENAMORADO |NF. DF. | 95

Grilled octopus marinated with citrus guajillo sauce on a vertical rotating spit and flambéed tableside, served with Yucatán homemade sauces.

CAMARONES TEQUILEROS |GF. DF. NF. | 28

Colossal shrimps sautéed in citrus-Tequila sauce, puya pepper-mojo de ajo, purslane, green rice.

✧ PULPO MAYA |DF. NF. | 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 |GF. NF. DF. | 29

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

SALMON |GF. NF. | 25

Wild-caught grilled salmon, squash blossom creamy rice, asparagus.

✧ CALLO DE HACHA |GF. NF. | 34

Pan-seared domestic scallops, poblano creamy rice with asparagus & zucchini.

🌿 BIRRIA DE HUACHINANGO |DF. NF. | 35

Grandma's favorite: Wild-caught 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 |GF. NF. | 24

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

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.

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 |NF. GF. | 23

Stuffed with shrimp and mozzarella cheese, creamy poblano sauce, purslane, green rice.

ARRACHERA A LA MEXICANA |NF. | 25

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

✧ CHAMORRO DE PUERCO AL PIBIL |GF. NF. | 28

Yucatán-style pork shank, marinated in achiote, slow-cooked wrapped in a banana leaf, pickled onion, Yucateco beans, hand-made tortillas.

🌿 BIRRIA TATEMADA |GF. NF. | 36

Slow-braised lamb shank, marinated in dried pepper artisanal adobo, slow-cooked wrapped in agave leaf, rice, puerco beans, veneno sauce.

✧ TEXAS WAGYU STEAK |NF. | 36

6 oz Rosewood Ranch Bavette steak, grilled asparagus and red onions, shishito peppers, "Al ajillo"-smashed potatoes, charred jalapeño-herb soy sauce.

FILETE DE RES |GF. | 29

Grilled 6 oz Certified Angus beef tenderloin, mole encacahuatado, wild mushrooms, confit potatoes and asparagus.

✧ CARNE ASADA | 46

12 oz certified Angus prime ribeye, black beans and pasilla pepper mole, charred onion-cactus relish, handmade oaxacan cheese dobladita.

PARA COMPARTIR

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

Three salsa sampler, heirloom corn topos, 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