



# LUNCH

## 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.
- \* ✨ **CROQUETAS DE SALMÓN** | NF. | 14  
Four salmon croquettes made with Atlantic salmon seasoned with adobo, green olives and cream cheese, morita pepper dipping sauce.
- 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.
- \* ✨ **TIRADITO DE ATÚN** | NF. DF. | 19 ★  
Yellowfin tuna petals, charred serrano soy-citrus sauce, mango-cucumber relish, avocado & plantain chips.

## 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.
- COLIFLOR AL AJILLO** | DF. GF. NF. V. VG. | 8  
Sautéed cauliflower florets with guajillo-garlic confit.
- ENSALADA DE NOPALES** | DF. NF. V. VG. | 8  
Nopal cactus, onion, cilantro, tomatoes.
- \* ✨ **PAPAS ENCHILADAS ZAMORANAS** | GF. NF. | 8  
Braised baby potatoes cooked in a dried peppers and citrus adobo.
- \* ✨ **FRIJOLES** | GF. NF. | 4  
Options: Clay pot beans, puerco beans, veneno beans, Yucateco beans.
- \* ✨ **ARROZ** | GF. NF. | 4  
Options: Mexican rice, green rice.

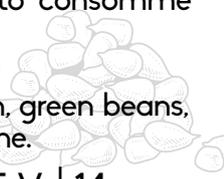
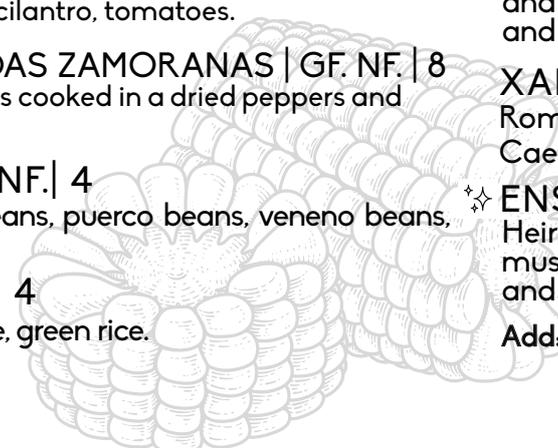
## TACOS

(3 per order)

- \* ✨ **TACOS AHOGADOS** | 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 CAMARÓN ESTILO BAJA** | DF. NF. | 17  
Battered fried shrimp, veneno beans, cabbage, papas enchiladas, morita pepper aioli.
- \* ✨ **TACOS DE BIRRIA** | DF. GF. NF. | 17  
Slow-braised marinated beef cooked wrapped in agave leaf, Yahualica sauce, broth and Mexican rice.
- TACOS CAMPESINOS** | GF. NF. | 17  
Grilled skirt steak with mozzarella cheese, cactus salad, and mamá coco sauce.
- TACOS DE PULPO ZARANDEADOS** | NF. GF. | 19  
Grilled marinated octopus, mozzarella cheese, papas enchiladas, Taquera sauce.
- TACOS AL PASTOR** | GF. NF. DF. | 15  
Marinated pork, grilled pineapple, cilantro, onion, Mexican rice, Yahualica sauce.

## SOPAS Y ENSALADAS

- \* ✨ **ALBÓNDIGAS DE WAGYU** | NF. DF. | 18  
Fideo soup with tender Texas Wagyu chuck roll meatballs, golden potato, and a rich tomato consommé infused with herbs and spices.
  - 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

**TROMPITO AL PASTOR | GF. NF. DF. | 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 | NF. | 25**  
Grilled Black Angus 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.

**CHILAQUILES | NF. | 19**  
House-made corn totopos, bathed in your choice of green, red or molcajetada sauce, ribeye cecina, sour cream, avocado, queso fresco.

**ENCHILADAS BANDERA | GF. NF. | 24**  
Stuffed with skirt steak, mozzarella cheese, green tomatillo sauce and mole de rancho, queso fresco and Mexican rice.

**CEMITA POBLANA | NF. | 18**  
Puebla's iconic sandwich, homemade chicken milanesa, quesillo, avocado, chorizo-morita pepper dressing, home-made potato chips.

**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

**XQUITES CON TUÉTANO | GF. NF. | 18**  
Jalisco-style corn esquites served over roasted bone marrow, topped with morita pepper aioli and Cotija cheese.

**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.

**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.

**SOPES DE BIRRIA | DF. NF. | 15**  
Three handmade corn masa cakes topped with slow-braised marinated Texas Wagyu beef cooked wrapped in agave leaf, puerco beans, yahualica sauce.

**POLLO POBLANO | 19**  
Grilled chicken breast, creamy poblano sauce, grilled asparagus and zucchini, purslane, green rice.

**FILETE XALISKO | NF. | 26**  
Herb-rubbed grilled beef steak served with sautéed green beans and "al ajillo" smashed potatoes.

**BIRRIA DE RES ESTILO JALISCO | GF. NF. DF. | 20**  
Slow-braised marinated Texas Wagyu beef cooked wrapped in agave leaf, veneno sauce, and broth.

**ENCHILADAS DE CAMARÓN | NF. GF. | 23**  
Stuffed with shrimp and mozzarella cheese, creamy poblano sauce, purslane, green rice.

**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, green tatemada sauce.

## 2 X 2 9

**SOPA DE TORTILLA | NF. DF. | 15**  
Rich chicken broth with oven-roasted chicken, crispy corn tortilla strips and avocado.

**TAMAL DE ELOTE | GF. NF. V. | 15**  
Fresh corn tamale, corn cream, corn esquites, Cotija cheese, corn husk ash.

**FLAUTAS DE POLLO | NF. | 18**  
Chicken crispy flautas, green tomatillo sauce, sour cream, queso fresco, cabbage, green rice, papas enchiladas.

**BALAZOS DEL MAR | DF. NF. | 14★**  
Three Gulf oysters & shrimp shooters, Xalisquillo spicy-citrus sauce, cucumber, tajin & fresh lime.

**TOSTADA DE ATÚN | NF. DF. | 13★**  
yellowfin tuna layered over a crisp tostada, housemade macha sauce, lime pearls, morita chile aioli, avocado.

**CEVICHE XALISQUILLO | NF. DF. | 19★**  
Wild-caught lime cured red snapper, shrimp, crunchy corn, tomato cocktail, avocado, cucumber.

**EMPANADAS DE SALMÓN | NF. | 14**  
Three fried corn empanadas stuffed with salmon seasoned with adobo, green olives and cream cheese, chile morita dipping sauce.

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

✦ New item ★ Raw / Lime-cured 🌿 Receta de la Abuela