



# VEGAN & VEGETARIAN

## ANTOJITOS



**MINI QUESADILLAS OTOMI | GF. NF. V. | 10**  
Three Quesadillas with homemade quesillo, purslane, huitlacoche.

**\*✦ PANELA ASADA AL HORNO | GF. NF. | 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 | NF. DF. | 14**  
Three homemade corn masa cakes topped with sautéed wild mushrooms marinated in "al Pastor" adobo, green tatemada sauce.

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

**CEVICHE DE COLIFLOR | DF. NF. V. VG. | 15**  
Pickled cauliflower, cucumber, mango, cherry tomatoes, serrano pepper, avocado, pickled red onion pearls.

**XQUITES | NF. VG. | 6**  
Roasted shaved corn, dried peppers aioli, cotija cheese.

## PLATOS FUERTES

**\*✦ ARROZ CREMOSO CON TRUFA | GF. NF. | 20**  
Black truffle - Huitlacoche creamy rice, asparagus, wild mushrooms.

**ENCHILADAS DE FLOR | GF. NF. V. | 18**  
Enchiladas stuffed with requeson, zucchini, squash blossom, asparagus, pipian verde and purslane, green rice.

**TACOS DE COLIFLOR | GF. NF. DF. V. VG. | 14**  
Sautéed cauliflower with puya garlic confit, green onion, sikil pak "Mayan pumpkin seed paste" and green rice.

**\*✦ QUESADILLAS OTOMI | GF. NF. | 18**  
Two Otomi-style handmade corn tortillas filled with Hebra cheese, huitlacoche, purslane, green tatemada sauce.

**TACOS DE NOPALES | GF. DF. NF. V. VG. | 14**  
Sautéed cactus salad, baby potatoes, taquera sauce, green rice.

**\*✦ TACOS AHOGADOS | NF. | 11**  
Crispy adobo-seasoned potato tacos, drowned in roasted tomato sauce, veneno sauce, cabbage.

## SOPAS Y ENSALADAS

**\*✦ ENSALADA DE LA CASA | GF. DF. VG. | 14**  
Seasonal greens with mango, strawberry, cucumber, and red onion, topped with toasted pumpkin seeds and lemon dressing.

**\*✦ ENSALADA DE TOMATE | GF. NF. | 14**  
Heirloom tomatoes with goat cheese requesón, mustard frills greens, red onion, pumpkin seeds, and hoja santa-fresh herb vinaigrette.

**SOPA DE MILPA | GF. NF. DF. | 12**  
Hearty vegetable soup with squash, corn, green beans, wild mushrooms, squash blossom, purslane.

## PARA COMPARTIR

**SALSAS & TOTOPOS | NF. DF. V. VG. | 9**  
Three salsa sampler, heirloom corn totopos, mama coco sauce, green tatemada sauce, chiltomate sauce.

**\*✦ GUACAMOLE & TOTOPOS | NF. DF. V. VG. | 14**  
Guacamole, toasted pumpkin seeds, corn tostadas.

**COLIFLOR AL AJILLO | NF. DF. GF. V. VG. | 8**  
Sautéed cauliflower florets with guajillo-garlic confit.

**ENSALADA DE NOPALES | NF. DF. GF. V. VG. | 8**  
Nopal cactus, onion, cilantro, tomatoes.

**\*✦ CHILES SHISHITOS | DF. NF. V. VG. | 6**  
Shishito peppers with onions sautéed in charred jalapeño citrus - soy sauce.

**\*✦ PAPAS ENCHILADAS ZAMORANAS | GF. NF. | 8**  
Braised baby potatoes cooked in dried peppers citrus adobo.

**\*✦ FRIJOLE DE LA OLLA | GF. DF. NF. V. VG. | 4**  
Clay pot bayo beans.

**\*✦ ARROZ VERDE | GF. DF. NF. V. VG. | 4**  
Green Rice.

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

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

