



BRUNCH

ANTOJITOS PLAYEROS

✧ CEVICHE TROPICAL | NF. DF. | 19 ★

Wild-caught lime cured red snapper • pineapple • passion fruit • mango-piquín aguachile • cucumber • 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.

BALAZOS DEL MAR | DF. NF. | 14 ★

Three Gulf oysters & shrimp shooters • Xalisquillo citrus-chile sauce • cucumber • tajín.

AGUACHILE DE CAMARÓN | NF. DF. | 18

Verde: Lime cured shrimp • fresh serrano aguachile.
Negro: Lime cured shrimp • charred serrano aguachile.

OSTIONES ASADOS | NF. | ½ dz 18 | 1 dz 34

Roasted Gulf oysters • macha paste butter • cotija cheese • 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 tostada • macha sauce • lime pearls • morita chile aioli • avocado.

CROQUETAS DE SALMÓN | NF. | 14

Four Atlantic salmon croquettes • adobo • green olives • cream cheese • morita chile dipping sauce.

ANTOJITOS DEL MERCADO

JOYAS DE OAXACA | 16

Sweet crispy plantain cake • goat cheese requeson • Tlaxcala-style Contla mole.

✧ TAMAL DE ELOTE | GF. NF. V. | 15

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

XQUITES CON TUÉTANO | GF. NF. | 19

Jalisco-style corn esquites • roasted bone marrow • morita pepper aioli • Cotija cheese.

✧ AGUACHILE DE RIBEYE | DF. NF. | 24

Grilled Angus Prime ribeye • cucumber • red onion • cilantro • avocado • serrano aguachile.

PANELA ASADA AL HORNO | GF. NF. V. | 17

Oven-baked homemade panela cheese • dried pepper rub • handmade corn tortillas.

Add: Chorizo +6 | Ribeye chorizo +10 | Pastor +7 | Birria +8
Steak +8 | Shrimp +9 | Chicken +7

QUESABIRRIA | NF. GF. | 18

Texas Wagyu marinated in adobo and slow braised in Agave leaf • mozzarella cheese • broth • yahualica sauce.

TACOS DE CANASTA | NF. GF. | 17

Atotonilco-style soft tacos • chicharrón in red chile & potato • pickled onion • cabbage • Yahualica sauce.

✧ TACOS AHOGADOS | NF. | 14

Crispy potato tacos • pork belly carnitas • roasted tomato sauce • cabbage • veneno sauce.

TACOS DE RIBEYE | DF. NF. GF. | 21

Thin-sliced grilled ribeye • puerco beans • avocado • charred onion - chile de árbol sauce.

TACOS CAMPESINOS | GF. NF. | 17

Grilled skirt steak • mozzarella cheese • nopal salad • 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. | 16

Al pastor marinated pork • pineapple • cilantro • onion • Yahualica sauce • Mexican rice.

ACOMPAÑAMIENTOS

✧ FRIJOLES | GF. NF. | 4

Clay pot beans • Puerco beans • Veneno beans.

✧ ARROZ | GF. NF. | 4

Mexican rice • Green rice.

PLATOS FUERTES

TROMPITO AL PASTOR |GF. DF. NF.| 59
Al Pastor marinated pork • housemade salsas & corn tortillas.
Flambéed tableside.

FRENCH TOAST CAPIROTADA | 18
Thick-cut brioche French toast inspired by traditional capirotada topped with banana brulée • pecans • berries • piloncillo-brown butter syrup.

✳️ **BIRRIA DE RES ESTILO JALISCO** |GF. NF. DF.| 20
Texas Wagyu slow braised in Agave leaf • veneno sauce • broth • housemade corn tortillas.

ARRACHERA A LA MEXICANA |NF.| 25
Black Angus skirt steak • roasted tomato • onion • poblano rajas • xcatlic chile sauce • eggs.

HUEVOS A LA MEXICANA | 21
Scrambled eggs • onion • tomato • serrano • ribeye cecina • avocado • mamá coco sauce.

PAPAS CON FILETE DE RES |NF.| 19
Seared beef tenderloin tips • poblano potato hash • onion • tomatillo • sunny side up egg.

✳️ **HUEVOS ENMOLADOS** | 18
Housemade corn masa cakes • chicharrón guisado • fried eggs • mole prieto • mole de chicharrón • queso fresco.

TORTA AHOGADA |NF. DF.| 17
Stuffed sourdough • pork carnitas • beans • roasted tomato sauce • potato taco • veneno sauce.

✳️ **ENFRIJOLADAS CON FILETE DE RES** |NF. GF.| 19
Soft corn tortillas bathed with silky black beans & ancho pepper mole • sour cream • queso fresco • sautéed beef tenderloin tips • poblano rajas • onion • fried egg.

PANCAKES DE ELOTE |NF.| 18
Sweet corn pancakes • corn cream cheese • cajeta sauce • bacon • seasonal berries.

MOLLETE AL PASTOR |NF.| 16
Toasted sourdough • al pastor pork • grilled pineapple • mozzarella gratin • veneno beans • fried egg.

MOLLETE DE ARRACHERA |NF.| 18
Toasted sourdough • grilled skirt steak • veneno beans • mozzarella crust • cherry tomatoes • taquera sauce • fried egg.

FLAUTAS DE POLLO |NF.| 18
Chicken crispy flautas • tomatillo sauce • sour cream • queso fresco • cabbage • egg • papas enchiladas.

✳️ **CHILAQUILES** |NF.| 21
Housemade corn totopos • choice of green, red or molcajetada sauce • ribeye cecina • sour cream • avocado • queso fresco.
Add: Egg +2

QUESADILLAS OTOMI | 18
Two Otomi-style handmade corn tortillas • homemade Oaxacan cheese • huitlacoche (Mexican Truffle) • purslane • green tatemada sauce.

SOPAS & GUISADOS

✳️ **ALBÓNDIGAS DE WAGYU** |NF. DF.| 18
Texas Wagyu chuck roll meatballs simmered in a Fideo soup • golden potato • zucchini • cilantro.

SOPA DE MILPA | NF. DF. GF. | 12
Hearty vegetable soup • squash • corn • wild mushrooms • squash blossom • purslane.

✳️ **LENGUA EN SU JUGO** |NF.| 20
Beef tongue slow-braised served in its own broth • onion • cilantro • mamá coco sauce • tortillas.

POZOLE DEL MAR | 26
A coastal pozole • Wild-caught Red Snapper • shrimp • mussels • hoja santa broth.

✳️ **CARNE EN SU JUGO** | GF. DF. NF. | 18
Flank steak & tomatillo stew • clay pot beans • crumbled bacon.

SOPA DE TORTILLA | NF. DF. | 15
Chicken broth • roasted chicken • crispy corn tortilla strips • avocado.

PARA COMPARTIR

✳️ **CAMOTE A LAS BRASAS** |NF. GF.| 10
Fire-roasted sweet potato • macha sauce • honey whipped requeson • pumpkin seeds.

✳️ **PAPAS BRAVAS A LA MEXICANA** |NF.| 10
Crispy fried potatoes topped with chicharrón creamy sauce.

ENSALADA DE NOPALES |DF. NF. V. VG.| 8
Nopal cactus • onion • cilantro • tomatoes.

GUACAMOLE & TOTOPOS |DF. NF. V. VG.| 14
Guacamole • toasted pumpkin seeds • corn totopos.
Add: Grasshoppers + 10

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

COLIFLOR AL AJILLO |DF. GF. NF. V. VG.| 8
Cauliflower florets in Guajillo-garlic confit.

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

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