



DINNER

ANTOJITOS PLAYEROS

✦✦ LANGOSTINO RELLENO | NF. | 32

Colossal Tiger shrimp stuffed with crabmeat • morita chile butter • guajillo butter bread.

TOSTADA DE ATÚN | NF. DF. | 13 ★

Yellowfin tuna tostada • macha sauce • lime pearls • morita chile aioli • avocado.

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.

AGUACHILE DE CAMARÓN | NF. DF. | 18

Verde: Lime cured shrimp • fresh serrano aguachile.

Negro: Lime cured shrimp • charred serrano aguachile.

CROQUETAS DE SALMÓN | NF. | 14

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

CEVICHE DE ATÚN | NF. DF. | 20 ★

Yellowfin tuna • salsa macha • green apple • mango • cucumber • serrano • cilantro.

✦✦ CEVICHE TROPICAL | NF. DF. | 19 ★

Wild-caught lime cured red snapper • pineapple • passion fruit • mango-piquin 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.

ANTOJITOS DEL MERCADO

✦✦ JOYAS DE OAXACA | 16

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

QUESADILLAS OTOMI | 18

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

XQUITES CON TUÉTANO | GF. NF. | 19

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

✦✦ SOPES DE PULPO | NF. DF. | 18

Three homemade corn masa cakes • 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 housemade panela cheese • dried pepper rub • handmade corn tortillas.

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

✦✦ TACOS AHOGADOS | NF. | 14

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

✦✦ AGUACHILE DE RIBEYE | DF. NF. | 24

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

SOPAS & GUISADOS

POZOLE DEL MAR | 26

A coastal pozole • wild-caught Red snapper • shrimp • mussels • hoja santa broth.

CREMA DE LANGOSTA | 18

Lobster cream with potato and guajillo chile • toast.

✦ 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.

ENSALADAS

✦✦ ENSALADA DE PERA | GF. V. | Sm 8 • Reg 14

Red wine poached pears • seasonal greens • goat cheese • orange • pumpkin seeds • Pomegranate • amaranth • red wine-hibiscus reduction dressing.

XALISKO CAESAR | NF. | Sm 7 • Reg 13

Romaine • parmesan cheese • croutons • homemade caesar dressing.

Add: Chicken +7 | Shrimp +9 | 6 oz Atlantic Salmon +12



PLATOS FUERTES

SIGNATURE EXPERIENCES

TROMPO DE PULPO ENAMORADO |NF. DF.| 95
Grilled octopus • citrus-guajillo pepper marinated
• Yucatán housemade salsas & tortillas.
Flambéed tableside.

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

DEL MAR

✧ **CAMARONES XALISCO** |DF. NF.| 27
Sautéed shrimp • spicy-citrus sauce • confit potato
• green apple & pineapple salad with yuzu & passion
fruit • confit potato.

PULPO MAYA |DF. NF.| 32
Grilled Spanish octopus • pan-seared scallop • sikil
p'ak • charred habanero pearls • hoja santa bread.
Sikil p'ak: Traditional Mayan pumpkin paste.

PESCADO POBLANO |NF. GF.| 29
Pan-seared wild-caught red snapper • creamy poblano
sauce • Chayote squash • purslane • arugula.

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
Grandmother's style red snapper birria • dried chile
adobo • veneno sauce • broth • Mexican rice.

ENCHILADAS DE CAMARÓN |NF. GF.| 24
Shrimp-stuffed enchiladas • poblano cream sauce
• purslane • green rice.

ACOMPAÑAMIENTOS

✧ **FRIJOLE** |GF. NF.| 4
Clay pot beans • Puerco beans • Veneno beans.

✧ **ARROZ** |GF. NF.| 4
Mexican rice • Green rice.

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.

TEXAS WAGYU STEAK |NF.| 36
6 oz Rosewood Ranch Bavette steak • red onions
• asparagus • brussel sprouts • cauliflower purée
• charred jalapeño herb soy sauce.

ENMOLADAS | 22
Chicken enchiladas • your choice of mole de rancho or
mole prieto • sour cream • queso fresco • swiss chard
• Mexican rice.

✧ **TEXAS WAGYU COSTILLA DE RES** |DF.| 32
Texas Wagyu braised short ribs over a lentil stew
with mole contla and root vegetables.

✧ **BIRRIA TATEMADA** |GF. NF.| 36
Slow-braised lamb shank • dried pepper artisanal
adobo • rice • puerco beans • veneno sauce.

✧ **POLLO CON MOLE** | 24
Tender chicken thigh • Tlaxcala-style mole contla
• meloso rice with zucchini & asparagus.

FILETE DE RES EN MOLE DE HIGOS |NF.| 33
6 oz Certified Angus beef tenderloin • fig mole
• roasted baby carrots • zucchini • brussel sprouts.

CARNE ASADA | 46
12 oz Certified Angus prime ribeye • black beans
& Pasilla mole • charred onion-cactus relish
• handmade Oaxacan cheese dobladita.

ARRACHERA A LA MEXICANA |NF.| 25
Black Angus skirt steak • roasted tomato • onion
• poblano rajas • xcatic chile sauce • nopal • grilled panela.

ENCHILADAS BANDERA |GF. NF.| 24
Skirt steak-stuffed enchiladas • mozzarella cheese
• green tomatillo sauce • mole de rancho • queso
fresco • Mexican rice.

✧ **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 • mama
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