



WINTER 2021

TASTING

snacks

escabeche, sikil pak, guacamole, chicharrones, salsas

ceviche de camaron

shrimp, pineapple-habanero aguachile, cucumber pico de gallo

charred avocado

tostada, frijoles, poblano mole, queso cotija, onion

octopus

potato, ancho salsa, coriander rub, herbs

beef

mole rojo, avocado salsa, sunflower cream, fresno salt

postres

\$75 per person

participation of the entire table is required

DINNER MENU

Available for Dine in and Carry Out

APPETIZERS

Guacamole

10

Sikil Pak

8

Appetizer Plate

guacamole, sikil pak, salsa verde, salsa roja, chips, chicharrones

24

Ceviche de Camaron

shrimp, pineapple-habanero aguachile, cucumber pico de gallo

18

MAIN PLATES TO SHARE [SERVES TWO]

served with rice, beans, pico de gallo, and fresh flour tortillas

Braised Beef Short Rib with Mole Negro

32

Chicken Tinga with Queso Fresco

24

Pork Al Pastor with Roasted Pineapple Salsa

24

Octopus with Potatoes and Salsa Ancho

26

Roasted Butternut Squash with Hazelnut Salsa Macha

20

SWEETS

Flan de Queso

8

Churros

8