

Raw Scallop Agua Chile	sweet potato puree, pickled red onion, cilantro, chia seed. 12
Albacore Tuna Tostada	aioli, avocado, fermented chile sauce, crispy shallots. 10
Salmon Tartare	guacamole, smoked olive oil, soy, serrano, radish, cilantro. 11
Grilled Shrimp	habanero achiote butter, celery root puree, crispy sweet potato. 12
Fried Green Tomatillos	almendrado, frisee, goat cheese, pickled jalapeno & capers. 8
Charred Cauliflower	parsnip puree, cumin crema, salsa macha. 8
Braised Quelites	black beans, grilled onion, chile michi, queso fresco. 7

Sweet Corn Tamal	charred parmesan, tomato salsa. 7
Street Style Corn	cotija, mayo, hominy, masa pudding. 8
Shrimp Taquitos	tomato broth, avocado, pickled vegetables. 12
Grilled Mushrooms	maitake & shimeji, Oaxacan red mole, chestnut cornbread. 13
Chorizo Tlayuda	black beans, grilled onions, avocado, serrano, queso fresco. 11
Goat Albondigas	black mole, masa gnudi. 13
Braised Beef Tongue	tomatillo, white beans, nopales, herbs, hand-pressed corn tortillas. 14



### Carnitas

salsa verde, guacamole,  
charred knob onions, black beans,  
hand-pressed corn tortillas.

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### Roasted Duck

tamarind habanero glaze, barley,  
sweet potatoes, caramelized onion,  
puffed wild rice.

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### Lamb Shank Birria

Oaxacan pasilla broth, kohlrabi,  
guacamole, radish,  
hand-pressed corn tortillas.

27

### Crispy Mediterranean Sea Bass

served whole with mojo de ajo, beluga lentils,  
rajas & rice, arugula-herb salad,  
hand-pressed corn tortillas.

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### Roasted Vegetables with Green Peanut Mole

zucchini, eggplant, red pepper, sweet potato,  
sunchoke, crispy shallots, serrano, rice,  
hand-pressed corn tortillas.

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