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| Albacore Tuna Tostada | aioli, avocado, fermented chile sauce, crispy shallots. 11 |
| Salmon Tartare | guacamole, smoked olive oil, soy, serrano, radish, cilantro. 12 |
| Raw Scallop Agua Chile | sweet potato puree, pickled red onion, cilantro, chia seed. 13 |
| Grilled Octopus | green beans, sugar snap peas, chicharron prensado. 14 |
| Heirloom Tomatoes | preserved lemon yogurt, gazpacho, onion ash. 10 |
| Melon & Cucumber | avocado puree, xoconostle, oaxacan pasilla, sesame leaf. 10 |
| Green Papaya & Herb Salad | avocado green goddess dressing, crispy beef, chayote. 9 <i>add red wine & jamaica marinated burrata +9</i> |

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| Sweet Corn Tamal | charred parmesan, tomato salsa. 8 |
| Street Style Corn | cotija, mayo, hominy, masa pudding. 9 |
| Shrimp Taquitos | tomato broth, avocado, pickled vegetables. 13 |
| Grilled Mushrooms | maitake & shimeji, Oaxacan red mole, chestnut cornbread. 13 |
| Chorizo Tlayuda | black beans, grilled onions, avocado, serrano, queso fresco. 12 |
| Masa Gnocchi | chorizo sauce, queso cotija, green onion, radish. 12 |
| Seared Pork Belly | smashed cucumber, watercress, pepita, coconut salsa, fresno. 15 |



Carnitas

salsa verde, guacamole, chicharron, charred knob onions, black beans.

21

Carne Asada

grilled mushroom pico de gallo, guero chile rajas, Oaxacan pasilla sauce.

27

Chicken in Adobo

avocado-tomatillo salsa, chile escabeche, pineapple tapache, queso fresco.

21

Stone Bass

fingerling potatoes, recado, banana leaf butter, chile escabeche, purslane.

27

Roasted Vegetables

with Green Peanut Mole

zucchini, eggplant, red pepper, sweet potato, sunchoke, crispy shallots, serrano, rice.

19

Served with hand-pressed corn tortillas.