

Seafood

Raw Scallop Agua Chile
sweet potato puree, pickled red onion,
cilantro, chia seed 13

Salmon Tartare
guacamole, smoked olive oil, soy 12

Chilled Albacore Tuna
soy chile dressing, olive oil, nori salad 14

Spicy Seafood Coctel
shrimp, ceviche, octopus, cucumber,
crackers, toasted tlayuda 13

Whole Prawns
achiote habanero butter, herbs,
wild rice bonito, caramalized plantain 15

Octopus Al Pastor
pineapple puree, adobo chicharron,
shallot jam 14

Ora King Salmon

chipotle glaze, butternut squash puree,
habanero tobiko salsa 24

Vegetable & Masa

Sweet Corn Tamal
charred parmesan, tomato salsa 8

Wood Grilled Spaghetti Squash
ricotta, chimichurri, toasted walnuts 13

Crispy Brussels Sprouts
bacon chorizo XO, rosemary bread crumbs,
parmesan, pomegranate 12

Queso Fundito
silky potatoes, salsa verde, pickled
vegetables, radish 13

Grilled Mushrooms
maitake & shimeji, Oaxacan red mole,
chestnut cornbread 13

Pumpkin Seed Risotto
hazelnuts, charred greens, apple,
alegria 13

Roasted Vegetables

with Green Peanut Mole

zucchini, eggplant, red pepper, sweet
potato, sunchoke, crispy shallots, rice,
served with hand pressed tortillas 15

Meat

Chorizo & Black Kale Enfrijolada
black bean, chipotle sauce, queso cotija,
radish, cilantro 9

Seared Pork Belly
smashed cucumber, watercress,
pepita, coconut salsa, fresno,
served with hand pressed tortillas 15

Carnitas

potato puree, carrot and cabbage
kapusta, tomatillo serrano
broth 19

Chicken in Adobo

avocado-tomatillo salsa, chile
escabeche, pineapple tapache, queso
fresco, served with hand pressed
tortillas 18

Braised Short Rib

mole de olla, fall vegetables,
xoconostle, nopal salad 24