

## Seafood

---

Smoked Trout & Butter Lettuce  
avocado, hazelnuts, jalapeno kosho,  
grapefruit 12

Salmon Tartare  
guacamole, smoked olive oil, soy 12

Yellowfin Tuna Apache  
red salsa, crispy rice, avocado, rhubarb,  
crema 14

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

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

**Whole Prawns**  
achiote habanero butter, herbs,  
wild rice bonito, caramalized plantain 21

**Wild Alaskan Halibut**  
ramp serrano salsa, fermented habanero  
butter glaze, crispy potato pavé,  
pickled ramps 29

## Vegetable & Masa

---

Sweet Corn Tamal  
charred parmesan, tomato salsa 8

Wood Grilled Spaghetti Squash  
ricotta, chimichurri, toasted walnuts 13

Shaved Asparagus Salad  
roasted cabbage, tomato, queso fresco,  
crispy Yucatán style beef 12

Queso Fundido  
cheesy potatoes, spring spinach,  
roasted broccoli, salsa macha 13  
*+ green pork chorizo 3*

Chayote Fideos  
toasted fideos, butter glaze,  
green peanut mole, serrano, avocado 13

**Grilled Mushrooms**  
maitake & shimeji, Oaxacan red mole,  
chestnut cornbread 17

**Roasted Cauliflower**  
brown butter tamarind glaze, arbol salsa,  
radish, pumpkin seed 16

## Meat

---

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

**Tacos Árabes**  
sliced lamb, yogurt hummus,  
pickled cucumbers,  
chipotle tomato salsa, flour tortillas 28

**Carnitas**  
smokey Oaxacan green mole,  
roasted carrots, peas,  
herb puree 19

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

**Pasilla Black Pepper Beef**  
crispy potatoes, black garlic,  
shaved endive salad, queso cotija,  
avocado 25