

FAYUCA

Cockles in the Shell with Lime, Cucumber, and Olive Oil — **\$15**

Guacamole with Crispy Sunchokes, Toasted Pumpkin Seeds, and Macedonian Feta — **\$14 (v)**

Albacore Charred Ceviche with Fresh Cucumbers and Pickled Radishes — **\$17**

Grilled Cactus, Halloumi Cheese, Avocado, and Salsa Verde — **\$14 (v)**

Belgian Endive Salad with Kara Kara Oranges, Olive-Anchovy Dressing, and Candied Pistachios — **\$14 (v)**

Albacore Crudo Salad with Watercress, Seasonal Greens, Grilled Radicchio, and Crispy Parsnips — **\$17**

Potato Dumplings, Grilled Beef Tongue, and Spicy Birria Broth — **\$16**

Enfrijolada with Smoked Fish Machaca, Black Bean Sauce, Pickled Onions, and a Soft-Boiled Egg — **\$15**

Braised Beef Cheeks with Butternut Squash Gnocchi, Broccolini, and Mexican Gremolata — **\$25 (v)**

Grilled Cauliflower with Green Adobo over Kohlrabi Puree and Almond-Garlic Salsa Verde — **\$16 (v)**

Red Rice in Green Almond Sauce, Charred Avocado, Grilled Broccolini, and Mizuna — **\$16 (v)**
+ Little Neck Clams — **\$23**

Oxtail Fideo Pasta with Pine Nut Picada and Aioli — **\$18**

Pork Jowl with Black Bean-Braised Cipollini Onions, Charred Salsa, and a Poached Egg — **\$21**

Grilled Flank Steak with Slowly Roasted Purple Cabbage and Charred Leeks — **\$26**

Fresh Wild Catch of the Day with Green Nordic Pipian, Grilled Spring Onions, Potato Confit, and Labneh — **\$32**

Grilled Ling Cod in Red Adobo with Mexican Tabbouleh, Barley, and Pickled Kohlrabi — **\$31**

Pork Shank Confit with Red Cabbage Curtido, Pinto Beans, and Red Rice and Flour Tortillas — **\$46** (for 2 ppl)

Salt-Crusted Bone-In Rib Eye (Dry Aged 50+ days), Fingerling Potatoes, Charred Onions, and Anaheim Chile Confit and Flour Tortillas — **\$110** (32 ounce for 2 or more ppl)

We go to great lengths to source the right products from the right people. Not everything is always available, so expect sudden changes on the menu.

We take our flour tortillas very seriously. So much so, that we make them in-house, by hand, every day. Our tortillas are made just like grandma used to make them, so they contain beef tallow. Ask for vegan if you prefer

* Please advise of any dietary restrictions.

(v) vegan/vegan option available

18% Gratuity will be applied for Groups of 6 or more