

FAYUCA

Guacamole with Crispy Sunchokes, Toasted Pumpkin Seeds, Macedonian Feta **\$10 (v)**

Roasted Golden Beet Ceviche, Market Greens, Avocado, Carrot Aguachile **\$9 (v)**

Cured Sockeye Salmon Ceviche, Fresh Cucumbers, Pickled Radishes **\$15**

Black Lentil Soup, Tomato Broth, Avocado, Cilantro **\$9 (v)**
+ Pork Belly **\$3**

Caguamanta

Seafood stew from the Pacific Northwest (of Mexico!) with Grilled Humboldt Squid in a Toasted Chile and Tomato Broth. Served with Fresh Red Cabbage and Radishes alongside Chancho Artisanal Tortillas **\$17**

Green Salad with Split Pea Hummus, Avocado, Kale, Green Beans, Roasted Onions, Preserved Lemon Vinaigrette **\$14 (v)**

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

Cazuela of Winter Vegetables (Butternut Squash, Fennel, Sweet Potato, Red Beets) in a Charred Tomato-Pepper-Olive Sauce with Crème Fraiche and Feta **\$ 12 (v)**

Albondigas (Beef and Pork Meatballs), Toasted Bread, Tomato-Chile de Arbol Sauce, Avocado, Feta **\$13**

Machaca con Huevo (Smoked Fish Machaca with Egg Scramble), Charred Avocado, Ancient Grain Bread, Black Bean Sauce **\$15**

Fideo Pasta, Tomato Sauce, Fried Egg, Avocado, Crispy Pasilla Chile, Feta **\$15 (v)**

Arroz con Pollo (Roasted Chicken with Brown Rice), Tomato, Sofrito, Aioli, Greens **\$17**

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.

* please advise of any dietary restrictions.

(v) vegan or vegetarian option available