

FAYUCA

Half dozen Sawmill Bay - Island Gem Oysters, Pickled Onion and Serrano — \$15

Hapuka Ceviche with Green Aguachile, Cucumber, Roasted Peppers, Radishes, — \$17

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

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

Chanterelles and Shiitake Tosta, Mustard greens, Dried Trevally Roe— \$16 (v)

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

Endives Grilled with Garlic-Anchovy Butter on Roast Red Pepper Puree — \$17

Enfrijolada: Smoked Fish Machaca, Corn Tortillas, Black Bean Sauce, Pickled Onions, Soft Boiled Egg \$15

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

Red Rice in Green Almond Sauce, Charred Avocado, Grilled Broccolini, and Mizuna — \$16 (v)

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

Caguamanta : Pacific Northwest Mexican Seafood Stew, Humboldt Squid, Guajillo & tomato — \$17

Sablefish with Green Northern Pipian, Grilled Spring Onions, Potato Confit, and Labneh — \$32

Halibut with Charred Tomato Sauce, Castelvetrano Olives, Almonds and Swiss Chard — \$32

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

Braised Beef Cheeks with house-made Gnocchi, Broccolini, and Mexican Gremolata — \$25 (v)

Grilled Flank Steak with Slow-Roasted Purple Cabbage and Charred Leeks — \$26

Lamb Belly Barbacoa, Charred avocado, white onions with oregano, chile de arbol sauce — \$38

Salt-Crusted Bone-In Rib Eye (Dry Aged 50+ days), Fingerling Potatoes, Charred Onions, and Anaheim Chile Confit and Flour Tortillas — \$120 (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/vegetarian option available