

FAYUCA

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

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

Albacore Tuna Ceviche, Avocado, Green Aguachile — **\$14**

Red 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**

Kale and Avocado Salad, green beans and pumpkin seeds on Split Pea Hummus **\$14** (v)

Fideo Pasta with Spicy Tomato Sauce, Avocado, Crispy Pasilla Chile and Feta **\$12** (v)

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**

Arroz con Pollo: Roasted Chicken with Red 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.
available

(v) vegan or vegetarian option