

FAYUCA

Fanny Bay Oysters, Preserved Lemon, Beet Pickled Onions and Serrano — **\$16**

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

Grilled Cactus, Halloumi Cheese, Avocado, and Charred Salsa Verde — **\$14**

Albacore Crudo Salad with Watercress, Seasonal Greens, Grilled Radicchio, and Crispy Parsnips — **\$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 Salsa Verde — **\$16**

Red Rice in Green Almond sauce, Charred Avocado, Grilled Broccolini — **\$16**

Pork Jowl With Birria and Cactus Paddle — **\$17**

Caguamanta : Pacific Northwest Mexican Seafood Stew, Humboldt Squid, Guajillo & tomato — **\$18**

Duck Breast With Brussel Sprout Pipian, Green Beans, Fried Kale and Chili Oil — **\$32**

Braised Beef Cheeks with house-made Gnocchi, Broccolini, and Mexican Gremolata — **\$26**

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

Pan Fried Yellow Eye Rockfish, Roasted potatoes, Parsnip Puree, Beef Jus Sauce with Celery Tops — **\$29**

Lamb Belly Barbacoa, Charred Avocado, White Onions with Oregano, Roasted Fennel — **\$44**

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. vegan/vegetarian/Gluten Free option available