

pronounced SHEE-KO
named after a small village
in the Mexican state of Veracruz



executive chef partner scott linquist
general manager alvaro pardo
follow us @xicoasheville

COMPARTIR

prepared tableside to share

GUACAMOLE 16

Freshly mashed hass avocado, trio of house
made salsas and warm tortilla chips

CAESAR 14 per person

The original recipe from Caesar’s Hotel in
Tijuana, Mexico, prepared tableside for 2 or more

MARISCOS

cooked & raw seafood

OSTION ROSTIZADOS 16

Josper roasted NC oysters baked on the half
shell, jalapeño cilantro lime butter, pickled
shallots and serrano chiles, crushed tortillas

VUELVE LA VIDA 27

Veracruz style seafood cocktail, mixture of
shrimp, octopus, lobster and crab, that “brings
you back to life”, tomato, green olives and
capers, pickled jalapeño, cilantro

AGUA CHILE NEGRO* 18

NC market fish, pickled Black Trumpet Farms
mushrooms, roasted pineapple, pasilla negro,
tamarind, yuzu “ponzu”, micro greens + herbs

TOSTADITAS

crispy corn tortilla

ATUN* 21

Thinly sliced sushi grade bluefin tuna, roasted
sweet potato crema, tomatillo pico de gallo,
avocado, pickled serrano chiles and shallots,
micro cilantro, lemon EVOO

TARTAR* 19

Hand chopped steak, pickled vegetables, black
garlic aioli, chiles torreados, shallots, green
onions, capers, lemon vinaigrette, crispy onions



MASA

fresh ground Mexican heirloom corn nixtamal



QUESADILLAS griddled corn tortilla turnover

POLLO CARBON 16

Grilled Amish chicken thighs marinated in red
chiles, garlic and citrus, queso mixto, pico de
gallo, chipotle salsa, crema

HUITLACOCHÉ Y HONGOS 19

“Mexican corn truffle”, organic mixed mushrooms,
queso mixto, serrano salsa, cilantro, crema

GRINGA 17

Grilled marinated chicken thighs, or mushroom
& huitlacoche, on La Regia flour tortilla

SOPES

thick corn masa disc
with pinched edges

CARNITAS DE PATO 18

Michoacan style duck confit, frijoles
charros, morita chile salsa, jicama-citrus
salsita, queso fresco, micro cilantro

HUARACHES

masa in the shape of a “sandal”

CECINA 23

Lightly cured ribeye steak, refried pinto
beans, chiles torreados, caramelized onions,
Mexican oregano, costra de queso

ENCHILADAS

rolled filled corn tortillas

TINGA DE POLLO 18

Pulled Amish chicken in a sweet and spicy
chipotle tomato sauce, queso mixto, lime
cured onions, crema, cotija, cilantro

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



COCINA DE FUEGO



The beating heart of our kitchen, a custom-built Josper charcoal oven and wood-fire grill

MOLE

famous Mexican sauces

VERDE 32

Josper charred Spanish octopus, grilled cebollitas, fingerling potatoes, toasted pumpkin seeds, Oaxacan green mole

XIQUEÑO* 36

Seared Moulard duck breast and carnitas style leg, roasted red yams, sour cherry salsita, crushed roasted peanuts, famous black mole from Xico Veracruz

PESCADO ENTEROS

whole fish

A LA TALLA 48

Famous preparation from Acapulco, whole roasted butterflied snapper with two sauces, cilantro jalapeño butter and ancho chile butter, olive oil poached baby heirloom tomatoes, capers and green olives

CARNE

grilled steaks and chops

ARRACHERA* 36

Black angus skirt steak, 8 oz, marinated with toasted cumin and cilantro, refried pinto beans, queso fresco, chiles toreados

COSTILLAR DE CORDERO* 92

Roasted Australian 8 bone rack of lamb for 2, jalapeño and mint salsita, herbed salsa verde

CHULETON GRANDE* 98

Bone in Angus ribeye for two, 34 oz, recado negro, black garlic, and huitlacoche

SOLOMILLO DE CORDERO* 42

Lamb sirloin, 8 oz, lamb chorizo, frijoles borrachos, roasted tomato salsita, ancho chile adobado sauce

CULTIVADA

locally farmed vegetables

ESQUITE 14

Charred local corn, roasted garlic aioli, smoked chile, cotija gratinada

PAPAS 13

Roasted fingerling potatoes, poblano chile rajas, huitlacoche, Mexican crema, queso fresco and queso anejo

CALABASA 12

Roasted winter squash, spiced piloncillo syrup, queso fresco yogurt sauce, sundried cherries, toasted pecans

CLASSIC COCKTAILS

MARGARITAS

CLASSICO 14

The original recipe from 1938 “Rancho la Gloria” Baja California, Tequila blanco, Cointreau, agave nectar, fresh lime and a salted rim

GRANIZADO 13

Frozen margarita, blanco Tequila, triple sec, fresh lime, agave nectar, swirl in fresh fruit puree Mango/Chamoy, Strawberry, Passion Fruit

AL PASTOR 16

Tequila Blanco, Ancho Reyes, al pastor salsa, roasted pineapple juice, lime, blue corn rim

AGUACHILE 16

Tequila blanco, muddled jalapeño cucumber and cilantro, ancho reyes verde, agave nectar, lime, Topo Chico

PALOMA 14

Tequila blanco, giffard pamplemousse, grapefruit bitters, lime juice, Mexican Squirt, Tajin

SPICED SANGRIA 14

Red wine, orange brandy, apples, pears, canela

MICHELADA 10

Tecate can, fresh lime, Valentina, Worcestershire, Maggi, Tajin, pickled jalapeño

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness