

ANTOJITOS

STARTERS TO SHARE

- MAYAN HUMMUS – SIKIL P’AK 15**
SQUASH PURÉE, PUMPKIN SEED DIP, CREMA, CILANTRO, TOASTED BREAD
- CÓCTEL DE CAMARÓN 16**
SHRIMP, AVOCADO, HOUSE-MADE COCKTAIL SAUCE, RADISH, LIME, CILANTRO, BANANA PEPPER
- TRES SOPES 16**
BRAISED BEEF, ONION, TOMATO, CHIPOTLE, LETTUCE, QUESO FRESCO, CREMA, BEANS, PICKLED ONION, JALAPEÑO
- QUESO FUNDIDO 17**
MELTED CHEESE DIP, MEXICAN CHORIZO, PICKLED VEGETABLES, GREEN ONION, CORN TORTILLA CHIPS
- ALITAS DE POLLO (5) 18**
WHOLE CHICKEN WINGS, ADOBO MARINADE, LIME, RANCH-STYLE SAUCE, CILANTRO, QUESO FRESCO, HOUSE-MADE BUFFALO SAUCE
- OCTOPUS 20**
GRILLED TENTACLE, CHIPOTLE, TOMATILLO SALSA, CHAYOTE, CORN, CILANTRO
- CEVICHE 20**
SCALLOP, BASIL, PICKLED RED ONION, CORN LECHE DE TIGRE, JALAPEÑO

TACOS (X2)

- POLLO FRITO 17**
BUFFALO FRIED CHICKEN, CORN SALSA, GUACAMOLE, LETTUCE, CILANTRO CREMA
- BIRRIA 18**
BRAISED BEEF, OAXACA CHEESE, BEEF CONSOMMÉ, CILANTRO, ONION
- PESCADO 18**
TROUT, ROASTED ZUCCHINI PURÉE, PICKLED ZUCCHINI, FENNEL SALSA, CILANTRO
- COCHINITA CALABAZA 18**
BRAISED PORK CHEEK, SQUASH PURÉE, OAXACA CHEESE, CHICHARON, KING OYSTER, CHIMICHURRI
- PANELA 18**
PANELA CHEESE, GUACAMOLE, CORN SALSA, CILANTRO, PICKLED ONION, FRIED BANANA PEPPER
- CAMARÓN 19**
GRILLED SHRIMP, CHAYOTE, GRILLED LEMON SALSA, CABBAGE, CILANTRO

ADD A TACO FOR \$8
VEGETARIAN OPTION AVAILABLE,
ASK YOUR SERVER!

NACHOS

NACHOS 19
FRIED QUESADILLA CHIPS, BEANS, PICO DE GALLO, ONION, JALAPEÑO, CREMA, CILANTRO, QUESO FRESCO

CUSTOMIZE YOUR PLATE
GUACAMOLE (+4)
CHORIZO (+5)
BUFFALO FRIED CHICKEN (+6)
OR BIRRIA BEEF (+6)

PLATOS FUERTES

TORTA DE MILANESA 22
BREADED CHICKEN SANDWICH, OAXACA CHEESE, LETTUCE, PICKLED ONION, ROASTED PEPPER, GUACAMOLE, ADOBO MAYONNAISE, SERVED WITH DORITOS

TAQUITOS (5) 23
ROLLED CORN TORTILLAS STUFFED WITH CREAMY CHICKEN, SERVED WITH QUESO FRESCO, PICO DE GALLO, GUACAMOLE, AND CREMA

QUESADILLAS 23
GRILLED FLOUR TORTILLA WITH BRAISED CHICKEN, GUACAMOLE, ONION, TOMATO, CHIPOTLE, OAXACA CHEESE, PICO DE GALLO, AND CREMA

BURRITO 24
FLOUR TORTILLA, AAA ANGUS GROUND BEEF, RICE, LETTUCE, OAXACA CHEESE, GRILLED PEPPER, PICO DE GALLO, GUACAMOLE, CORN SALSA, PICKLED ONION, CILANTRO, CREMA

CHICHARON 27
AL PASTOR PORK BELLY, CARAMELIZED ONION PURÉE, PINEAPPLE PICKLES, CILANTRO, CREMA, CRISP SALAD

POLLO PIBIL 28
PIBIL-MARINATED CHICKEN THIGH STUFFED WITH QUESO FRESCO AND ROASTED PEPPER, SERVED WITH MUSHROOM RICE AND GUAJILLO PEPPERS

PESCADO ROJO Y VERDE 34
TROUT, ONE SIDE MARINADED IN ACHIOTE, THE OTHER IN AN TEQUILA-HERB SAUCE, WITH SAUTÉED JÍCAMA, ZUCCHINI, CORN, AND TOMATO

RIBEYE CHIMICHURRI 55
10 OZ AAA+ ANGUS STRIPLOIN MARINATED IN ADOBO, MEXICAN CREMA, HABANERO CHIMICHURRI SAUCE, SERVED WITH ROASTED POTATO, SAUTÉED ONIONS, AND POBLANOS

SIDES

- RICE 7**
CHICKEN BROTH, PICO DE GALLO, QUESO FRESCO, CILANTRO
- NOPALES SALAD 8**
MARINATED CACTUS, LETTUCE, CRISP VEGETABLES AND CITRUS VINAIGRETTE
- DUO DE FRIJOLES 7**
REFRIED AND WHOLE BEANS, QUESO FRESCO, MEXICAN CREMA
- GUACAMOLE & CHIPS 15**
AVOCADO, CILANTRO, ONION, LIME, JALAPEÑO, CHICHARON, PICO DE GALLO

EXTRAS

- PICO DE GALLO 3**
- MEXICAN CREMA 3**
- GUACAMOLE 4**

POSTRE

- CHURROS 5 FOR 10 OR 10 FOR 18**
FRIED CHOUX PASTRY COATED IN CINNAMON SUGAR, SERVED WITH CHOCOLATE AND COFFEE DULCE DE LECHE SAUCES



SCAN TO SEE THE DISHES!