

Empellón

COCINA

FOR THE TABLE

Guacamole with Pistachios and Masa Crisps	12
Chicharonnes with Tomatillo-Caper Salsa	8

MARISCOS

Mezcal Cured Ocean Trout with Cream Cheese, Roe and Sal de Gusanos	17
King Crab with Parsnip Juice, Crab Flan and Smoked Cashew Salsa	21
Hamachi with Walnut Puree, Poblano Chile and Pomegranate infused Apple	19
Ruby Red Shrimp with Crispy Masa, Sea Urchin Mousse and Lettuces	16

VEGETABLES

Avocado with Spicy Grains, Sunchokes and Hazelnut Dressing	13
Roasted Carrots with Mole Poblano, Yogurt and Watercress	11
Beets with Pickled Maitake Mushrooms and Chipotle Vinaigrette	13

QUESO SERVED WITH TORTILLAS

Melted Tetilla Cheese with Lobster, Tomato Frito and Kol (<i>Yucatan style white sauce</i>)	16
Smoked Ricotta with Three Salsas (<i>pasilla Oaxaquena, salsa verde, chorizo-raisin puree</i>)	11
Cheddar with Achiote Mustard, Pork Loin and Pickled Red Onion	13

MASA

Sweet Potato Chalupa with Chorizo, Poached Egg and Guajillo Salsa (<i>chicken broth, masa, hoja santa</i>)	10
Tamal Colado (<i>Yucatan style strained tamal, chicken, achiote</i>)	10
Pork Tongue Sopes with Refried Beans and Salsa de Arbol	11

SALSAS SERVED WITH MASA CRISPS

\$3 EACH

Salsa Verde | Smoked Cashew
 Salsa Habañera | Salsa Borracha
 Tomatillo-Chipotle Salsa | Sikil Pak
 Salsa De Pasilla Oaxaquena | Salsa de Arbol

SMALL PLATES

FISH

Cuttlefish with Heirloom Potatoes, Chorizo Mayonnaise and Black Mole (<i>chihuacle negro, 29 other ingredients</i>)	16
Manila Clams with Chilmole (<i>achiote, spices, chile ash</i>)	14
Bay Scallops with Huitlacoche, Rutabaga and Brown Butter Mole (<i>almonds, hazelnuts, caramelized milk solids</i>)	20
Cod with Gachas de Arroz, Plantains and Chilpachole (<i>shellfish broth, epazote, chipotle</i>)	22

MEAT

Lamb Sweetbreads with Longaniza, Parsley Root and Salsa Papanteca (<i>pumpkin seeds, piloncillo, sweet spices</i>)	15
Prime Beef Rib Eye Cap with Menudo and Puffed Tendon	23
Chicken with Chorizo, Masa Polenta and Tinga Poblana (<i>roasted tomato, chorizo, chipotle</i>)	21
Pork Ribs with White Bean Puree, Masa Balls and Green Mole (<i>tomatillo, serrano chile, herbs</i>)	18