

LA SLOWTERIA

Salads - Ensaladas

El Tambor: grilled vegetables with avocado mille feuille, epazote flavored beans, corn and fresh cheese with black mole bread sticks and caramel Xnipec sauce - \$10

El Nopal: raw cactus salad with tomato, cucumber, jicama root and onion in a guajillo and lime dressing - \$8

El Arbol: grilled steak with lettuce and braised vegetables in a sweet tomato sauce and chile de arbol - \$12

La Sandia: watermelon, cucumber and mixed greens with crunchy hibiscus flowers with a peppermint infusion, and smoked salt- \$8

Appetizers - Entradas

La Chalupa: broiled seafood guacamole and pico de gallo with thin crispy tortilla chips - \$13

El Diablito: a tasting of our sauces, guacamole and beans served with hand-made tortillas - \$6

La Estrella: 5 oysters paired with 5 different citrus fruit wedges and worm salt - \$12

La Mano: scallops cured in lime juice, spicy green sauce on cucumber shaved slices, avocado and red onions with tortilla chips - \$11

La Maceta: pulled drunken duck sandwich in tomato sauce, cabbage salad and a crispy potato taco with a chile de arbol infusion - \$13

La Luna: grilled cheese with a crust of herbs and seeds in a hand made tortilla with black beans - \$9

Main Dishes- Platos Fuertes

La Bandera: Mexican style steak, broiled onions, tomatoes, cactus and chiles with black beans - \$21

El Pescado: broiled fish filet in Pipian Verde (pumpkin seed) sauce and mushrooms served with a zucchini empanada - \$21

El Musico: skewered shrimp, steak and bacon served with an assortment of vegetables sauteed in a hibiscus flower reduction - \$23

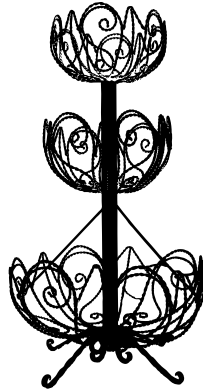
El Pajaro: a traditional Mexican stew with duck, hominy, dry chiles and oregano, served with lettuce and tortilla chips - \$19

La Rosa: amaranth encrusted seared tuna steak with a cactus, avocado and sun flower sprouts salad in a sour orange-tamarind sauce and sprinkled with tierra de cacahuete - \$22

El Sol: pastor style marinated shrimp, grilled pineapple, avocado, and smoked chipotle sauce with hand-made tortillas & fresh cilantro - \$21

El Negrito: deconstructed black mole sauce with duck, Mexican rice and pickled onions - \$23

El Catrin: choice of appetizer, main course and dessert with two glasses of wine or beer - \$65



Desserts - Postre

El Melon: melon sorbet perfumed with honey and vanilla - \$7

La Araña: banana & cacao tart, with Mezcal marinated currants topped with caramel - \$7

El Bandolon: hominy flan with caramel sauce and chocolate - \$7

La Escalera: cheesecake with nuts, vanilla and chocolate - \$7

Ice cream of the day - \$7