**Bites**

**Shishitos en Nogada** $8.00
Shaved walnuts, pomegranate reduction.

**Chile Strawberries** $8.00
Dehydrated strawberries in alleppo, sumac, smoked salt, plum sauce.

**Rose Peanuts** $8.00
Peanuts candied with rose water/sugar, Salty and cracked black pepper.

**Tostilocos** $10.00
Chips tossed in sour plum sauce, pickled pig skin, candied nuts, lime, hot sauce, jicama.

**Meats**

**Carnitas with Corn Nuts and White Sauce w/ House Floor Tortillas**

- Single (small portion 3oz) $12.00
- Lovers (for 2 5oz) $20.00
- Familia (for 3-4) $35.00

**Chamoy Char Sui Ribs** $16.00
Chamoy is a Mexican sour plum sauce 4 baby back ribs

**Baby Steak w/ Chili-Cashew Oil** $14.00

**Polo Asado & Green Pineapple Hot Sauce**

- Half Portion $22.00
- Whole Portion $40.00

**Mariscos**

**Squid Stuffed with Chorizo and Hibiscos** $20.00

**Coconut Clam Chowder w/ Smoked Sable** $16.00

**Sardine Tostadas** $15.00

**Hominy & Charred Octopus** $20.00
Burnt Almond Mole, Cilantro, with Masienda Heirloom Hominy

**Vegetables**

**Pan con Tomatillo** $12.00
Pan de cristal (twice baked/ golden), tomatillos cured in tepache

**Brown Goddess Cucumber Salad** $14.00
Brown mole vinaigrette, mint, candied peanuts.

**Vegan Caesar** $12.00
Romaine with capers, nutritional yeast, dulse.

**Green Mole, Bulgarian Feta** $20.00
Earthy green mole, hibiscus chutney, seared seasonal veg.

**Roasted Eggplant** $18.00
Gomasio, Mojama and lemon.

**Toasted Kashasha Salad** $14.00
Parsley, butter toasted Kashasha, lemon segments, raw crimini, farfalle, caramelized onion agrodolce.

**‘Black Bean’ Dip and Chips** $15.00
Canelini Beans with squid ink/ black garlic refried as bean dip with pickled red onion, banana peppers, cotija cheese. Served with plantain chips.