



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.

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, dulce.

GREEN MOLE, BULGARIAN FETA \$20.00

Earthy green mole, hibiscus chutney, seared seasonal veg.

ROASTED EGGPLANT \$18.00

Gomasio, Mojama and lemon.

TOASTED KASHA SALAD \$14.00

Parsley, butter toasted Kasha, 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

MEATS

CARNITAS WITH CORN NUTS AND WHITE SAUCE W/ HOUSE FLOUR TORTILLAS

Single (small portion 3oz) \$12.00

Lovers (for 2 5oz) \$20.00

Familia (for 3-4) \$35.00

CHAMOY CHAR SOI RIBS \$16.00

*Chamoy is a Mexican sour plum sauce
4 baby back ribs*

BABY STEAK W/ CHILI-CASHEW OIL \$14.00

POLLO ASADO & GREEN PINEAPPLE HOT SAUCE

Half Portion \$22.00

Whole Portion \$40.00

MARISCOS

SQUID STUFFED WITH CHORIZO AND HIBISCUS \$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