

TO BEGIN

GUACAMOLE

15

ADD SEVEN SALSAS

6

SNACKS

BAY SCALLOPS
*on a Half Shell with Cape
Gooseberry Salsa*
4 each

STICKY RICE
TAMALES
with Red Chile Duck
6 each

LETTUCE LEAVES
with Salsa Verde Mousseline
14

MELTED CHEESE
*with Steak Tartare OR Shishito
Peppers*
16

HOKKAIDO UNI ON TOAST
*with Egg White Salad and
Sunflower Seeds*
19

CRAB NACHOS
with Sea Urchin "Queso"
30

STARTERS

CHOPPED CABBAGE SALAD
with Toasted Fava Bean Dressing
17

KING SALMON
CEVICHE
with Jicama and Hibiscus Broth
18

LOBSTER SALAD
with Papalo and Potatoes
21

YELLOW BEETS
*with Coconut Crema and
Green Chile Ice*
17

BRUSSELS SPROUTS
with Celery Root and Chilmole
18

QUESO FRESCO
*with Citrus Fruits
and Trout Roe*
18

TACOS (2 per order)

SPIT ROASTED BEEF
with Onions
18

HASH BROWNS
with Tomatillo Ketchup
14

CHICKEN GUISADO
with Aji Dulce Chile
16

OCTOPUS
with Celery and Savory Peanut Butter
18

FALAFEL
with Grasshopper Hummus
14

LAMB SWEETBREADS
with Lamb Barbacoa
18

• FROM OUR TAQUERÍA DOWNTOWN •

PASTRAMI
with Mustard Seed Salsa
22

THICK-CUT BACON
with Lettuce and Green Tomato
14

FISH TEMPURA
with Lime Mayonnaise
16

CLOSERS (best shared)

FIDEO
with Peas and Cotija Añejo
29

PORK SALAD
with Chicharrón and Herbs
35

SHORT RIB CONFIT
with Picadillo Garnish
39

ROASTED RED PRAWNS
with Chipotle
54

SEA BREAM
with Chilaquiles Verdes
34

A-5 "FAJITAS"
with Black Pepper Mole
125

BEANS

WHITE LIMAS
with Guajes
7

YELLOW EYES
with Chorizo and Pickled Vegetables
7

AYOCOTES
with Pipian
7