

SHARING MENU OPTIONS

for parties of 7 or more

CANASTITA 3 types of guacamole, 2 types of ceviche, 4 types of tacos, dessert tasting	\$30 per guest
CANASTA 3 types of guacamole, 2 types of botanas, 4 types of tacos, dessert tasting	\$35 per guest
CANASTOTA 3 types of guacamole, 2 types of ceviche, 2 types of botanas, 4 types of tacos, dessert tasting	\$40 per guest
TAQUIZA 3 types of guacamole, 8 types of tacos, dessert tasting	\$45 per guest



GUACAMOLE TASTING

tradicional (V)

tomatillo pico de gallo, jalapeño, garlic, lime, cilantro

mango (V)

pico de gallo, jícama, chipotle

manzana (V)

apple, tomatillo pico de gallo, chile morita, crispy sweet potato



CEVICHE TASTING

callo

bay scallops, red grapes, mint, pumpkin seeds, key lime-habanero broth

camarón

shrimp, pico de gallo, jícama, pineapple, lemon-guajillo broth, tortilla strips

dorado

mahi mahi, asian pear, plantain chips, tamarind-chipotle broth



BOTANAS

corn masa quesadillas

one of each with chihuahua-oaxaca cheeses, mahi mahi, shrimp, wild mushroom, tomatillo salsa, crema fresca

tostadas de hongos (V)

crispy corn tortilla, wild mushrooms, black bean hash, manchego cheese, tomatillo salsa, epazote crema fresca

flautas

crispy rolled tortillas, chicken tinga, black bean hash, tomatillo salsa, crema fresca

queso fundido (V)

baked chihuahua-oaxaca cheeses, corn tortillas
- **choice of** wild mushrooms or crumbled chorizo

picadas (V)

crispy corn masa, black bean hash, salsa, crema fresca
choice of chicken, steak, pork, or zucchini



TACOS

pastor (V)

ancho-guajillo rubbed pork, grilled pineapple, chile de árbol salsa

carne

rosemary marinated skirt steak, potato-poblano rajas, avocado-tomatillo crema, crispy manchego

estilo baja (V)

crispy beer battered mahi mahi, mexican style coleslaw, chipotle aioli

camarón

shrimp, roasted garlic, chipotle mojo, avocado

pollo (V)

chile morita smoked chicken, butternut squash-apple mojo, shaved brussels sprouts

pescado

sautéed tilapia, poblano-tomatillo mojo, avocado

mole

sautéed chicken, plantain salsa, mole poblano, crispy plantain

chorizo

homemade chorizo, manchego cheese, chile de árbol salsa

calabacitas (V)

soy sauce marinated zucchini, black bean hash, pico de gallo, avocado, tomatillo salsa

rajas con papa (V)

potato-poblano rajas, chile de árbol salsa, crema fresca



POSTRES

flan de cajeta

goats milk caramel flan

plátanos con piloncillo

caramelized plantains

(V) is vegetarian or can be made vegetarian

20% service charge will be added to parties of 6 or more