

SHARING MENU OPTIONS

for parties of 7 or more

CANASTITA \$30 per guest

guacamole tasting of 3, salsa tasting of 2, taco tasting of 4, 2 sides, dessert tasting

CANASTA \$35 per guest

guacamole tasting of 3, salsa tasting of 2, ceviche tasting of 2, taco tasting of 4, 2 sides, dessert tasting

CANASTOTA \$40 per guest

guacamole tasting of 3, salsa tasting of 2, botana tasting of 2, taco tasting of 4, 2 sides, dessert tasting

TAQUIZA \$45 per guest

guacamole tasting of 3, salsa tasting of 2, taco tasting of 4, 2 taquizas, 2 sides, dessert tasting

add 2 sides for \$4 per guest



GUACAMOLES

tradicional

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

chipotle

jicama, mango, pico de gallo

piña

pineapple, tomatillo, habanero, mint

manzana

apple, tomatillo, almond, habanero

mole poblano

plantain, pico de gallo

toreado

sauteed chile serrano, garlic, oregano, tomatillo pico



SALSAS

chipotle roasted tomatillo, piloncillo pickled chipotle, roasted garlic

cacahuate grilled tomato, toasted peanuts, chile de árbol

verde tomatillo, chile serrano, caramelized red onion, cilantro

roja roasted tomato, garlic, chile de árbol

chile de árbol grilled tomatillo, chile de árbol, garlic, onions

habanero grilled tomato, chile habanero, garlic, lemon



CEVICHEs

pulpo

octopus, pico de gallo, tomatillo, olives, avocado, citrus-chipotle broth

camarón

shrimp, tangerine, roasted jalapeños, citrus-guajillo broth

dorado

mahi mahi, avocado, tomato, orange-chile de árbol broth



BOTANAS

corn masa quesadillas

oaxaca-manchecho cheeses, wild mushrooms
salsa verde, crema fresca

camaroncitos al chipotle

beer battered rock shrimp, lettuce tortillas, jicama, cucumber, roasted tomatillo

tostadas de hongos

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

flautas

crispy rolled tortillas, chicken barbacoa, black bean purée, tomatillo salsa, crema fresca

queso fundido

baked oaxaca-manchecho cheeses, corn tortillas
choice of wild mushrooms, rajas or chorizo



TACOS

four tacos per order with home made corn tortillas

pastor

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

camarón

shrimp, roasted garlic, chipotle mojo, avocado

carne

rosemary marinated skirt steak, potato-rajás fundido, avocado

estilo baja

beer battered mahi mahi, mexican style coleslaw, chipotle aioli

carnitas

michoacán style braised pork, chile de árbol coleslaw, toasted peanuts

pollo

herb marinated chicken, chipotle pickled sweet potato, chipotle salsa, crispy manchego

pecado

tilapia, chile poblano, tomatillo-garlic mojo

mole

sauteed chicken, sweet plantain, mole poblano, crema fresca

hongos

huitlacoche, wild mushrooms, manchego cheese, salsa verde

rajás

black bean hash, chile poblano rajás, crema fresca, crispy potatoes

chorizo

home made chorizo of the day, manchego cheese, roasted tomato-árbol salsa



TAQUIZAS

make your own tacos, with choice of two salsas, onion, cilantro, key lime & tortillas

barbacoa

braised chicken barbacoa style

carne asada

rosemary marinated skirt steak

carnitas

michoacán style braised pork



PARA ACOMPAÑAR

ensalada verde

mixed greens, red cabbage, corn, jicama, queso fresco, chipotle-balsamic vinaigrette

elote mexicano

mexican style corn on the cob

arroz verde

green rice casserole, oaxaca-manchecho cheeses

plátanos machos

fried plantains, mole poblano crema

arroz y frijoles

homestyle rice, black beans

corn pico de gallo

hominy, white & yellow corn, onion, tomato, cilantro

coles de brusselas

brussels sprouts, chorizo, roasted tomato sauce, crema fresca

rajás

roasted poblano, potato, onion, tomato, crema fresca

frijoles charros

pinto beans, bacon, chorizo

mercadito

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