

SHARING MENU OPTIONS

for parties of 7 or more

CANASTITA \$30 per guest

3 types of guacamole, 2 types of salsa, 4 types of tacos, 2 sides, dessert tasting / per table

CANASTA \$35 per guest

3 types of guacamole, 2 types of salsa, 2 types of ceviche, 4 types of tacos, 2 sides, dessert tasting / per table

CANASTOTA \$40 per guest

3 types of guacamole, 2 types of salsa, 2 types of botanas, 4 types of tacos, 2 sides, dessert tasting / per table

TAQUIZA \$45 per guest

3 types of guacamole, 2 types of salsa, 2 types of botanas, 2 types of ceviche, 4 types of tacos, 2 sides, dessert tasting / per table

add 2 sides for \$4 per guest



GUACAMOLES

tradicional (V)

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

mango (V)

jícama, chipotle, pico de gallo

toreado (V)

sauteed chile serrano, garlic, oregano, tomatillo pico de gallo

manzana (V)

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

camote (V)

sweet potato, pico de gallo, roasted chile serrano, cinnamon, ginger, spicy pumpkin seeds



CEVICHE

callo

bay scallops, red grapes, mint, pumpkin seeds, 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

mixto

octopus, shrimp, mahi mahi, tomatillo pico de gallo, passion fruit-serrano broth



BOTANAS

corn masa quesadillas (V)

chihuahua and oaxaca cheeses, corn, roasted poblano, zucchini, salsa verde, crema fresca

camaroncitos al chipotle

crispy beer battered rock shrimp, bibb lettuce, jícama, cucumber, roasted tomatillo salsa

flautas

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

queso fundido (V)

baked chihuahua & oaxaca cheeses, corn tortillas

choice of wild mushrooms or braised short ribs



SALSAS

chipotle (V)

roasted tomatillo, piconillo pickled chipotle, roasted garlic

tomatillo (V)

grilled tomatillo, grilled chile serrano, roasted garlic

verde (V)

tomatillo, chile serrano, caramelized red onion, cilantro

roja (V)

roasted tomato, garlic, chile de árbol

chile de árbol (V)

grilled tomatillo, chile de árbol, garlic, onions

habanero (V)

grilled tomato, chile habanero, garlic, lemon

chef/partner patricio sandoval
executive chef aldo ayala

mercadito

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consuming raw and undercooked products may increase the risk of food borne related illness



TACOS

four tacos per order with home made corn tortillas or substitute tortillas on fish and seafood tacos for lettuce

pastor (V)

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

huachinango

adobo marinated red snapper, cured onions, apple-jicama slaw

estilo baja (V)

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

pescado

sauteed tilapia, chile poblano, tomatillo-garlic mojo, avocado

callo de hacha

seared diver scallops, grilled corn, roasted garlic, beet purée, crispy beets

costillitas

mole braised bbq short ribs, grilled celery root, crispy leeks

camarón

shrimp, roasted garlic, chipotle mojo, avocado

carne

rosemary marinated skirt steak, grilled pear, shaved brussel sprouts, chile de árbol vinaigrette, crispy leeks

carnitas de puerco

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

pollo (V)

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

hongos (V)

huitlacoche, wild mushrooms, manchego cheese, tomatillo salsa



PARA ACOMPAÑAR

ensalada verde (V)

mixed greens, corn, jícama, queso fresco, chipotle-balsamic vinaigrette

elote mexicano (V)

mexican style corn on the cob

arroz verde (V)

green rice, chihuahua & oaxaca cheeses

plátanos machos (V)

fried plantains, jalapeño-ginger sauce

arroz y frijoles (V)

homestyle rice, black beans

coles de brusselas (V)

roasted brussels sprouts, tomato salsa, crema, crispy pork belly

coliflor (V)

roasted cauliflower, epazote vinaigrette, toasted pumpkin seeds



POSTRES

flan de cajeta

goat's milk caramel custard, orange, toasted almonds

tres leches

sponge cake, crispy meringue, candied pineapple

pastel de queso

cheesecake, raspberries, hibiscus sugar, passion fruit sauce

morenita de chocolate

warm chocolate cake, crema fresca, toasted peanuts

(V) is vegetarian or can be made vegetarian

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