

# BOTANAS

## [ SNACKS ]

Y **GUACAMOLE, SALSA & CHIPS:** ONION, CILANTRO, RADISHES 13/17

Y **CHIPS & SALSAS:** CHARRED TOMATO-HABANERO SALSA  
& TOMATILLO SALSA 7

Y **SIKIL PAK:** MAYAN PUMPKIN SEED DIP, TOMATO, HABANERO,  
SERVED WITH CUCUMBER, JICAMA & RADISH 9

**ELOTE:** CORN ON THE COB, MAYONESA, RED CHILE,  
COTIJA, LIME 5

## PARA EMPEZAR

### [ TO START ]

**CÔCTEL DE MARISCOS:** SHRIMP, MUSSELS, SQUID, AVOCADO,  
RED ONION, HABANERO, SALTINES 14

Y **ENSALADA DE MELON:** CANTALOUPE, WATERMELON,  
JICAMA, PURSLANE, ROASTED PUMPKIN SEEDS,  
QUESO FRESCO, MORITA CHILE VINAIGRETTE 11

**CEVICHE DE PESCADO\*:** ALBACORE TUNA,  
TOMATILLO SALSA, RED ONION, JALAPEÑO,  
AVOCADO, CRISP TORTILLAS 15

## PARA ACOMPAÑAR

### [ SIDES ]

Y **FRIJOLES DE OLLA:** BLACK BEANS & EPAZOTE 3

Y **QUELITES:** SAUTÉED KALE, JALAPEÑO, ONION 5

Y **ESCABECHE:** PICKLED VEGETABLES & JALAPEÑOS 4

Y **ARROZ MEXICANO:** TOMATO-SEASONED RICE 3

Y **FRIED PLANTAINS** 5

**CHEF ANGEL ANDRADE**

# TACOS

**HONGO:** ROASTED MUSHROOMS, POBLANO RAJAS,  
QUESO FRESCO, TOMATILLO-SERRANO SALSA 5

**AL PASTOR:** SPIT-ROASTED PORK, PINEAPPLE,  
AVOCADO-TOMATILLO SALSA 4

**PICADILLO:** GRASS FED GROUND BEEF, ONIONS,  
GARLIC, POTATOES, CUMIN, SULTANAS 4

**PESCADO:** BEER-BATTERED COD,  
CABBAGE-JALAPEÑO SLAW, CHIPOTLE-LIME MAYONESA 4

**TINGA DE POLLO:** CHIPOTLE-TOMATO  
BRAISED CHICKEN 5

# ANTOJITOS

### [ LITTLE WHIMS ]

**MADE WITH HOUSE-GROUND HEIRLOOM CORN**

Y **MEMELITA:** FRESH MASA TARTLETT,  
BLACK BEAN PUREE, TOMATILLO SALSA,  
QUESO FRESCO, ONION 4

**TOSTADA DE CAMARON:** CAROLINA SHRIMP,  
BLACK BEAN PUREE, SHREDDED GREENS,  
PICO DE GALLO, AVOCADO, CRISP TORTILLA 7

Y **QUESADILLA:** FRESH TORTILLA,  
GREEN SQUASH AND BLOSSOMS,  
QUESO OAXACA,  
CHIPOTLE-STEWED ONIONS 6

**TAMAL DE POLLO & MOLE:**  
CHICKEN-STUFFED TAMALES, MOLE POBLANO SAUCE 7

**FLAUTAS DE CAMARON:**  
CRISPY CAROLINA SHRIMP "TAQUITO",  
CABBAGE-JALAPEÑO SLAW,  
TOMATILLO-SERRANO SALSA 12

# ASADA OAXAQUEÑA

## [ OAXACAN STYLE GRILLED MEATS ]

**CARNE ENCHILADA, HERBED CHORIZO SAUSAGE,  
CECINA, GRILLED QUESO BLANCO**

SERVED WITH CHILES TOREADOS, CHARRED SCALLIONS,  
PICO DE GALLO, RED SALSA, GUACAMOLE,  
CUCUMBER-RADISH SALAD

**FOR 2, 4, OR 6 [ 20 PER PERSON ]**

## PLATOS FUERTES

### [ ENTREES ]

**MARISCOS AL AJILLO:** SEAFOOD COOKED IN GARLIC  
& GUAJILLO CHILES, SHRIMP, COD, MUSSELS,  
SQUID, LIME, OLIVE OIL, MEXICAN RICE 23

**POLLO ADOBADO:** CASCUN FARMS CHICKEN,  
GRILLED SPRING ONIONS, NOPALES & CUCUMBER  
"SALPICON", HABANERO VINAIGRETTE 23

**CARNITAS MICHOACANAS:** MICHOACAN-STYLE PORK  
SHANK, AVOCADO-TOMATILLO SALSA,  
PICO DE GALLO, CHICHARRON SALAD 24

**ENCHILADAS SUIZAS:** CHICKEN, CHIHUAHUA CHEESE,  
GREEN CHILE SAUCE, CREMA, RICE & BEANS 17

Y **ENCHILADAS VEGETARIANAS:** TUSCAN KALE,  
CHIHUAHUA CHEESE, GREEN CHILE SAUCE,  
CREMA, RICE & BEANS 16

**CARNE ASADA\*:** GRILLED WAGYU SIRLOIN STEAK,  
CHIPOTLE-STEWED ONIONS,  
CHILES TOREADOS, GUACAMOLE 24