

PARA EMPEZAR

Como todo lo mejor en la vida, nuestra cocina se disfruta más cuando se comparte. Like the best things in life, our cooking is best enjoyed when shared.

ANTOJOS

CACALAS CASERAS | 12  

blue corn tortillas toasted on cherry wood fire, refried black beans, guacamole and goat cheese

TETELAS CINCO DE MAYO | 12  


(1) with black truffle and cheese - (1) with huitlacoche and cheese - "tete a tete", Mexico vs France

LOS ESQUITES | 10  

street corn with lemon, chile chipotle, mayo & Cotija cheese

GUACAMOLE | 14  


mashed avocados from Michoacan with lemon, chopped onion, serrano chile, fresh cilantro, Cotija cheese, served with cacalal (organic blue corn tortillas toasted in wood fire)

TZIRITA DE MICHOACAN | 14 

fresh salsa verde with pumpkin seed dip, burrata, heirloom cherry tomatoes, cacalal

LOS QUESOS

CHEESE PLATES

QUESO FUNDIDO CHORIZO | 13 

Oaxaca & Chihuahua cheeses, chorizo, pico de gallo

QUESO FUNDIDO POBLANO | 13 

Oaxaca & Chihuahua cheeses, poblano, mushrooms, onion, corn & epazote

QUESO FUNDIDO | 13 

Oaxaca & Chihuahua cheeses, pico de gallo

KOKO

TIPOS DE AGAVE UTILIZADOS PARA LA PRODUCCION DEL MEZCAL

TYPES OF AGAVE UTILIZED FOR MEZCAL PRODUCTION

One of the many qualities of Mezcal is that the best way to appreciate it and enjoy it is pairing it with your food. Order a sip from our list of 400 bottles of mezcal, each made from agave that is harvested between 8 and 14 years old.

Ask your server for more details.

 ARROQUEÑO	 TEPEZTATE	 ESPADIN
 ALTO	 ESPADILLA	 TOBALA
 CUPREATA	 DURANGUENSIS	 BOTANIKO
 LUMBRE	 COYOTE	 CIRIAL
 JABALI	 MADREQUISHE	 BICUISHE
 BARRIL	 TOBASICHE	 SALMIANA

MARISQUERIA

SEAFOOD COCKTAILS

CEVICHE BAKAN* | 18   

fresh local caught fish, lime, orange zest, habanero, red onion, cilantro & avocado

AGUACHILE DE CAMARON CON MANGO FRESCO | 18 

shrimps, fresh mango, cilantro, lime, celery, pumpkin seeds, bell peppers

VUELVE A LA VIDA* | 20  

seafood cocktail (shrimp, calamari, scallops, octopus, corvina,) ancho-guajillo chile citrus sauce, avocado and cacalal (organic blue corn tortillas toasted in wood fire)

CEVICHE DE ATUN FRESCO* | 20 

fresh tuna ceviche, tamarind-chipotle dressing, avocado, sesame oil and toasted sesame seeds, cilantro, soy sauce pearls

TOSTADITAS DE CEVICHE | 16  

(3) fish (fresh, local caught) ceviche tostadas, avocado dip, lime, habanero chile, red onion, cilantro

TOSTADITAS DE ATUN | 22  

(3) fresh tuna tostadas, tamarind-chipotle dressing, avocado, crispy leeks, sesame seeds

AGUACHILE GUERO | 16  

shrimp, corvina ceviche, octopus, scallops, corn, chile guero salsa, heirloom tomato and cucumber

LOS INSECTOS

SALSA DE HORMIGAS CHICATANAS | 3 

Chicatana ants salsa, guajillo and arbol chiles, peanuts, olive oil

GUSANOS DE MAGUEY | MP 

agave worms, pan fried crispy with guacamole & blue corn tortilla

ESCAMOLES | MP 

ants eggs, butter & epazote on blue corn tortillas

TOASTADA DE CHAPULINES | 4 

crispy grasshoppers with guacamole, Cotija cheese on an organic blue corn tortilla toasted on wood fire

TORTILLERIA DE NIXTAMAL HECHO CON MAIZ CRIOLLO ANCESTRAL

Molienda de maiz criollo chalqueño azul y cremoso del Estado de Mexico cultivado por las familias Mendoza, Campos, Mejia y Villarruel. Se cultiva en alturas de 1,800 mts. y en tierra volcanica que guarda mucha humedad.

We grind “criollo” corn named “chalqueño, azul y cremoso” from the state of Mexico cultivated by the Mendoza, Campos, Mejia and Villarruel families. This type of corn dominates the highlands as it grows at an altitude of 1,800 mts. and on volcanic soils which holds a lot of humidity.

LOS TACOS

TACOS - 3 PER ORDER

CARNITAS PENSADAS | 19 🌿🌿

pork pressed carnitas, guacamole, cilantro, black beans, chicharron, onions

COCHINITA PIBIL | 19 🌿🌿

Yucatan style baked pork in a banana leaf, guacamole & black beans, red onion

DORADOS DE POLLO | 19 🌿

crispy chicken tacos, 2 salsas - green & pasilla chile, cream, Cotija cheese, black beans

TACOS DE COSTILLA CARGADA | 19 🌿

mole de olla au-jus, pickled veggies, cilantro, onion

ROBALO CHILENO | 28 🌿🌿

Chilean seabass, veggies, yuzu-basil, guacamole & black beans

TACOS DE CAMARON CON TORTILLA DE LECHUGA | 20 🌿🌿

spicy shrimp with tamarind and chipotle, jasmin rice, pickled cucumber, wrapped with bibb lettuce

LAS QUESADILLAS

QUESADILLAS - 3 PER ORDER

ADD PULLED CHICKEN | +2

FLOR DE CALABAZA | 18 🌿

fresh zucchini flower with epazote

HUITLACOCHÉ | 18 🌿

black corn truffle, epazote

HONGOS Y RAJAS POBLANAS | 18 🌿

mushrooms, poblano, epazote & corn

POLLO CON SALSA

DE TOMATILLO-CHIPOTLE | 18 🌿

Oaxaca cheese, pulled chicken, tomatillo-chipotle salsa

LAS ENCHILADAS

3 PER ORDER

VERDES DE POLLO | 19 🌿

pulled chicken, smokey chipotle, white onion, green salsa, pumpkin seeds, Cotija cheese, cream

POLLO CON CHORIZO | 19 🌿🌿

pulled chicken, tomatillo, tomato & chipotle, chorizo, white onion, Cotija cheese, cream, pumpkin seeds

SUIZAS | 19 🌿🌿

pulled chicken, chile poblano cream sauce, salsa verde, melted cheese

ENMOLADAS DE POLLO | 20 🌿

pulled chicken, mole negro, fresh cream, white onion, sesame seeds & goat cheese

ENCHILADAS DE PATO EN PIPIAN ROJO | 22

crispy duck carnitas, peanuts, almonds, dried chiles, spices, white onion, goat cheese, cream

LOS MOLES

Prepared mostly with an assortment of dried & fresh chiles, nuts, fruits, fresh herbs & spices and in some cases also adding cacao (chocolate). We selected 3; all from OAXACA.

MOLE NEGRO | 22 🌿🌿

black mole, chicken breast, goat cheese, sesame seeds, house rice

MOLE COLORADITO | 28 OR 34 🌿🌿

coloradito mole, string beans & sesame seeds, house rice, choice of short rib or chilean seabass

MOLE VERDE | 34 🌿🌿

Chilean seabass in fresh green mole, fresh mint, parsley, epazote, hoja santa, cilantro, tomatillo, pistachios & serrano chile, house rice & string beans

BUDIN AZTECA | 22 LIMITED AVAILABILITY

Tortilla lasagna with pulled chicken breast, veggies, roasted tomato sauce, topped with melted cheese, over black bean puree

LAS ENSALADAS

SALADS

ADD ROTISSERIE CHICKEN | +9

ADD SKIRT STEAK | +14

ADD ATLANTIC SALMON | +0

MACHETEADA | 12 🌿

Mexican chopped salad, black bean vinaigrette, avocado, fresh cheese, kale lettuce, cucumber en escabeche, cherry tomatoes & cilantro-jalapeno vinaigrette

ENSALADA DE SANDIA Y PALMITOS | 12 🌿

watermelon, hearts of palm, arugula, cucumber, queso fresco, cherry tomatoes, tajin-honey vinaigrette

ENSALADA CESAR PIPOPE | 12 🌿

classic homemade Caesar dressing, Poblano chile, romaine lettuce, cotija cheese, avocado, oregano-tortilla cutouts

ENSALADA VEGANA | 12 🌿

baby kale greens, sesame seeds, garbanzo beans, quinoa, roasted corn, cherry tomatoes, parsley-pumpkin seed pesto

ENSALADA MARGARITA | 12 🌿

spring mixed greens, roasted beets, raspberries, dried cranberries, toasted pecans, mandarin, carrots, goat cheese, lime-oregano vinaigrette

VEGETARIANO

VEGETARIAN

TACOS DE VERDURAS CON MOLE

NEGRO | 16 🌿🌿

veggie tacos, mole negro, sesame seeds

TACOS DE HONGOS CON RAJAS POBLANAS Y EPAZOTE | 16 🌿

mushroom tacos, poblano, epazote, guacamole, red onion

COLIFLOR TATEMADA EN MOLE DE PISTACHE | 18 🌿

charred cauliflower on the grill with green pistachio mole, pistachios, almonds crumbled, chili oil

BOWL VEGANO | 16 🌿

house jasmin rice with veggies, black beans, guacamole, pico de gallo, roasted cauliflower, roasted carrots, radish (goat cheese optional for vegetarians)

A LA LEÑA

HUACHINANGO ENTERO 1.5 LBS | MP 🌿🌿

whole local red snapper ½ with achiote rub & ½ with garlic, lemon & parsley rub, house rice & black beans

SALMON DEL ATLANTICO | 26 🌿🌿

tzirita, grilled zucchini, heirloom cherry tomatoes

ASADO A LA LEÑA PARA TAQUEAR ESTILO EL MERCADO DE OAXACA 🌿🌿

ALL SELECTIONS ARE SIZED FOR 2 OR 3 GUESTS TO SHARE

Served with grilled poblano chile relleno filled with Oaxaca cheese, refried black beans, grilled corn, guacamole, queso cotija and grilled knob onion

SERVED WITH YOUR CHOICE OF:

+ SHORT RIB - ENTIRE BONE - ANCHO & GUAJILLO CHILE AU-JUS FOR DIPPING | \$69

+ TOMAHAWK STEAK 32 OZ | \$76

+ RIB EYE 16 OZ | 49

+ SKIRT STEAK 12 OZ | 34

+ OCTOPUS | 34

+ MADAGASCAR GIANT PRAWNS | 0

ENSALADA CESAR A LA LEÑA* | 12 🌿

caesar salad, grilled romaine hearts, radish, Cotija cheese, pumpkin seeds & chipotle drops

ROSTICERIA DE POLLOS ORGANICOS “AL PASTOR”

CHERRY WOOD ORGANIC CHICKEN ROTISSERIE - “AL PASTOR” ORANGE-ACHIOTE MARINADE, GRILLED PINEAPPLE

WHOLE CHICKEN 2LBS | 31

HALF CHICKEN 1LBS | 21

Served with grilled poblano chile relleno with Oaxaca cheese, refried black beans, grilled corn, guacamole and grilled knob onion

Please notify your server of any food allergies you may have.

18% Service Charge will be added to your bill - thank you.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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