

STARTERS

**Guacamole Made Tableside
(9 OZ) | (Ve, Df, Gf)**

Onion, Tomato, Serrano Chile, Cilantro,
Lime, Corn Totopos

Tortilla Soup (Veg, Gf)

Avocado, Sour Cream, Panela Cheese,
Guajillo, Fried Epazote, Crispy Tortilla

Black Aguachile (4 OZ) | (Gf, Df)

Shrimp, Cucumber, Radish, Red Onion,
Cilantro, Smoked Oil

Xpelon Salad (2 OZ) | (Ve)

Nopal, Cherry Tomatoes, Verdolaga,
Lemongrass, Lime Vinaigrette

Pichib Salad (Veg, Gf)

Fried Leek, Goat Cheese, Pickled Guava,
Agave Lime Vinaigrette

**Bc Blue Crab Tostada
(3 OZ) | (Df, Gf, Nuts)**

Salsa Macha, Avocado, Tartar Sauce

**Smoked Tuna Crispy Tacos
(3 OZ) | (Df, Gf)**

Mango, Scallion, Serrano Chile, Avocado

Passionfruit Ceviche (3 OZ) | (Df, Gf)

Catch of the Day, Red Onion, Morita Chile

Carnitas Tetela (2 OZ) | (Gf)

Pork, Black Beans, Oaxacan Cheese,
Guacamole

TACOS

Suadero (2 OZ) | (Gf, Df)

Onion, Tomatillo Salsa, Cilantro

Tsnapper Tikin-Xic (2 OZ) | (Df)

Achiote, Habanero Mayo, Grilled Onion

Poc Chuc (2 OZ) | (Df)

Sour Orange Marinated Pork, Xni-Pec,
Martajada Salsa

Braised Portobello (3 OZ) | (Ve, Gf, Df)

Pasilla Salsa, Verdolaga, Cabbage Slaw

HOUSE SPECIALTY

Campeche Shrimp (6 OZ) | (Gf)

Manchamantel Mole, Chilacayote, Grilled Pineapple

Mole Chichilo Tamal (Df, Gf)

Turkey, Mizuna, Cotija

Local Squash Tamal (Veg, Gf, Df)

Chiltomate, Cilantro, Fennel

Organic Local Chicken (5 OZ) | (Nuts, Df)

Mole Poblano, Sesame Seeds, Peanut

MAIN COURSES

Steelhead Trout al Pastor (6 OZ)

Mustard Leaf, Pickled Pineapple, Handmade Tortillas

Birria Beef Short Rib (7 OZ) | (Gf, Df)

Bayo Bean Purée, Pickled Onion

Mayan Octopus (6 OZ) | (Gf)

Cauliflower Purée, Rainbow Swiss Chard, Huitlacoche
Purée, Garlic Chips, Valladolid Chorizo

Camote Terrine (6 OZ) | (Ve, Nuts, Gf)

Green Mole, Lentil Salad, Plantain

Roasted Local Beets (6 OZ) | (Ve, Gf, Nut)

Eggplant Mole, Caramelized Sunflower Seeds

**Veg (Vegetarian) | **Nuts (Contains nuts)
| **Ve (Vegan)
**Gf (Gluten-free) | **Df (Dairy-free)