COMIDA

CHICHARRONES — $6
Mexican pork rinds dusted with chile pequin
Allergens: Gluten (environment)

GUACAMOLE, HOUSE-MADE CHIPS & SALSA — $12
Allergens: Avocado, Gluten (environment), Cilantro, Garlic, Onion   **Vegan

PUPUSAS — $12
Thick tortilla filled with refried black bean & queso
chihuahua and topped with a vigarón salad over salsa ranchera
Allergens: Dairy, Onion, Garlic, Cilantro   **Vegetarian

ENSALADA COL RIZADA — $12
Shaved kale with apple, carrots, cranberries & candied pepitas
in a maple-balsamic vinaigrette

Allergies: Egg white, onion, garlic, vinegar   **Vegetarian

ENSALADA DE JICAMA — $10
Mixed greens with jicama and oranges in a tamarindo &
chili pequin vinaigrette
Allergens: Peppers, Onion

CROQUETAS — $10
Made with ham, chihuahua & manchego cheese over chipotle aioli
Allergens: Eggs, Gluten

TEQUILA-FLAMED SHRIMP AREPAS — $14
White corn arepa topped with chipotle-lime shrimp, pineapple
salsa and cilantro
Allergens: Dairy, Alcohol (Tequila), Cilantro (can be removed)

CHORIZO, POTATO & CHEESE FLAUTAS — $11
Corn tortillas filled with chorizo, Oaxacan cheese, potato,
poblano & bell peppers, over salsa verde crude
Allergens: Dairy, Cilantro, Onion, Garlic, Bell Peppers, Avocado, Gluten (environment)

PLANTANOS FRITOS — $6
Fried sweet plantains with crema
Allergens: Gluten (environment), Dairy (can be removed)

CEVICHE — $16
Ahi Tuna, red onion, green apple, candied ginger, pistachios,
pomegranate & cilantro in a citrus vinaigrette
Allergens: Garlic, Onion, Cilantro, Pistachio

PANUCHOS — $15
Fried corn tortillas topped with coconut-habanero shrimp,
refried black beans and avocado
Allergens: Gluten (environment), Onion, Avocado (can be removed)

EMPANADAS DE HABA — $10
Filled with fava bean, leeks & goat cheese, served over
roasted corn, green beans & roasted red pepper
Allergens: Gluten, Dairy, Eggs, Garlic

TOSTADA DE PULPO — $15
Fried corn tortillas topped with blanched octopus, pinto beans,
avocado, tomato, and romaine lettuce with a garlic-habanero salsa
Allergens: Avocado, Garlic, Peppers, Onion, Gluten (environment)

POZOLE ROJO — $15
White hominy, romaine lettuce, onion, avocado, radish, chicken stock
Allergens: Corn, Onion, Avocado, Garlic, Oregano, Thyme

POBLANO RELLENO — $16
Corn battered and fried poblano chile filled with cheese, zucchini, tomato,
onion, thyme & oregano over salsa ranchera topped with fried carrot slivers
Allergens: Dairy, Eggs, Garlic , Gluten (environment) **Vegetarian

PATACONES CON ROPA VIEJA — $15
Smashed & fried green plantains topped with shredded stewed beef,
crema and queso fresco
Allergens: Onions, Garlic, Tomato, Gluten (environment), Dairy (can be removed)

POLLO ENCHILADAS DE MOLE — $17
Soft corn tortillas filled with pulled chicken & topped with mole, sesame
seeds, crema & lettuce
Allergens: Nuts, Garlic, Onions, Cilantro, Gluten, Dairy (can be removed)

CHURRASCO SKIRT STEAK — $17
Grilled skirt steak with Argentinian chimichurri
Allergens: Cilantro (can be removed), Garlic (can be removed)

CANOAS DE PERNIL — $15
Ripe sweet plantain filled with marinated Cuban pulled pork, topped
with lime-sautéed red onion
Allergens: Gluten (environment), Onion, Garlic

TACOS (3 TO AN ORDER)

TINGA POLLO TACOS — $14
Pulled organic chicken with tomatillo-avocado salsa
Allergens: Onion, Garlic, Cilantro, Cinnamon

BACALAO TACOS — $16
Negra Modelo battered cod fish with red cabbage,
chipotle mayonnaise & capers
Allergens: Gluten, Eggs

AL PASTOR TACOS — $14
Marinated grilled pork with pineapple, jicama,
habanero salsa
Allergens: Peppers, Onion, Cilantro

VEGAN TACOS — $13
Chayote, zucchini, carrots, black beans, tomatillo salsa, chimichurri
Allergens: Parsley, Cilantro, Onion

DESSERT

FLAN — $8
Vanilla flan served with a strawberries and whipped cream
Allergens: Dairy

CHURROS — $8
Dusted with almonds and chocolate, filled with dulce de leche
Allergens: Dairy, Nuts