

Comida!

CHICHARRONES \$6

Mexican pork rinds dusted with chile piquín
Allergens: Gluten (environment)

GUACAMOLE, HOUSE-MADE CHIPS & SALSA \$13

Allergens: Avocado, Gluten (environment), Cilantro, Garlic, Onion **Vegan

ENSALADA PALMITO \$13

Baby arugula, hearts of palm, red bell pepper, strawberry vinaigrette
Allergies: Garlic, onion **Vegan

ENSALADA DE JICAMA \$12

Mixed greens with jicama and oranges in a tamarind & chili piquín vinaigrette
Allergens: Peppers, Onion

HONEYDEW GAZPACHO \$14

Chilled soup of honeydew melon, cucumber, green bell pepper, celery & lime juice with Jamón Serrano topped with tajín
Allergens: Onion, Garlic ** Vegan possible

CROQUETAS \$11

Made with ham, chihuahua & manchego cheese over chipotle aioli
Allergens: Eggs, Gluten

PUPUSAS \$13

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

EMPANADAS DE HABA \$12

Filled with fava bean, leeks & goat cheese, served over roasted corn, green beans & roasted red pepper
Allergens: Gluten, Dairy, Eggs, Garlic

TEQUILA - FLAMED SHRIMP AREPA \$15

White corn arepa topped with chipotle-lime shrimp, pineapple salsa and cilantro
Allergens: Dairy, Alcohol (Tequila), Cilantro (can be removed)

CHORIZO, POTATO & CHEESE FLAUTAS \$13

Corn tortillas filled with chorizo, Oaxacan cheese, potato, poblano & bell peppers, over salsa verde cruda
Allergens: Dairy, Cilantro, Onion, Garlic, Bell Peppers, Avocado, Gluten (environment)

AGUACHILE DE ATUN \$17

Ceviche of ahi tuna, cucumber, avocado, celery, red onion, cilantro & chili pequin topped with fried corn
Allergens: Cilantro, Onion, Garlic, Gluten (environment - can be removed)

COCTEL MEXICANO \$16

Ceviche of corvina, tomato, red onion & cilantro in a salsa of lime & orange juices. Served with saltines
Allergens: Garlic, Onion, Cilantro, Tomato

PANUCHOS \$17

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

POBLANO RELLENO \$16

Corn battered & 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

TOSTADA DE PULPO \$16

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)

POLLO ENCHILADAS DE MOLE \$18

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 \$17

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

PLANTANOS FRITOS \$6

Fried sweet plantains with crema
Allergens: Gluten (environment), Dairy (can be removed) **Vegetarian/ Vegan possible

YUCCA FRITA \$6

Yucca fries with salsa of ketchup, mayonnaise and chipotle
Allergens: Gluten (environment) **Vegetarian/ Vegan possible

Tacos (3 TO AN ORDER)

TINGA POLLO TACOS \$15

Pulled organic chicken with tomatillo-avocado salsa
Allergens: Onion, Garlic, Cilantro, Cinnamon

BACALAO TACOS \$17

Negra Modelo battered cod fish with red cabbage, chipotle mayonnaise & capers
Allergens: Gluten, Eggs

AL PASTOR TACOS \$15

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 **Vegan

DESSERT

FLAN \$8

Vanilla flan served with strawberries and whipped cream
Allergens: Dairy **Vegetarian

CHURROS \$8

Dusted with almonds and chocolate, filled with dulce de leche
Allergens: Dairy, Nuts, Gluten **Vegetarian