

## ENTRADAS

|                                                            |    |
|------------------------------------------------------------|----|
| <b>MOLE TASTING</b> VG, GF                                 | 6  |
| a curated selection of five sauces, with tostones          |    |
| mole blanco delicate and creamy, subtly sweet and silky    |    |
| pipian verde bright, nutty and earthy                      |    |
| sikil pak hearty and textured with bold smoky flavor       |    |
| mole encacahuato creamy, nutty, rich, with mild heat       |    |
| mole poblano balanced, smoky-sweet, with a hint of spice   |    |
| <b>GUAC</b> VG, GF                                         | 12 |
| chive oil, cilantro, with totopos                          |    |
| add house salsas 4                                         |    |
| <b>ESQUITES</b> VG, GF                                     | 9  |
| corn, guajillo mayo, epazote, cotija, chili dust           |    |
| <b>TETELA</b> GF                                           | 9  |
| achiote-marinated pork, habanero-citrus salsa, natural jus |    |
| <b>CEVICHE</b> GF                                          | 16 |
| rock fish, aji amarillo, avocado                           |    |
| <b>TAMAL</b> VG, GF                                        | 11 |
| oaxaca cheese, serrano, pickled radish, pipian verde       |    |

## PLATOS

|                                                              |    |
|--------------------------------------------------------------|----|
| <b>MOLE CHICKEN</b> GF                                       | 20 |
| crisp leg quarter, braised greens, mole poblano, peanut mole |    |
| <b>CHILE RELLENO</b> VG, GF                                  | 18 |
| oaxaca cheese, cactus, corn, mole blanco, sikil pak, almond  |    |
| <b>SHORT RIB BARBACOA</b> GF                                 | 24 |
| charred onion, guajillo braising sauce                       |    |
| <b>STRIPED BASS</b> GF                                       | 22 |
| achiote-citrus marinade, sweet peppers, pickled red onion    |    |

## TACOS

|                                                                    |    |
|--------------------------------------------------------------------|----|
| <b>GRINGA AL PASTOR</b>                                            | 6  |
| oaxaca cheese, chili-marinated pork, pineapple chutney, guacachile |    |
| <b>TEMPURA ROCK SHRIMP</b> GF                                      | 6  |
| avocado, mango, chayote, chipotle crema, pickled fresno            |    |
| <b>CHICKEN TINGA</b> GF                                            | 6  |
| braised chicken, tomato, chipotle, cotija, crema, onion            |    |
| <b>CARNITAS</b> GF                                                 | 6  |
| pork confit, salsa verde, escabeche, chicharrón                    |    |
| <b>BROCCOLINI</b> VG                                               | 5  |
| griddled oxaca cheese, salsa macha, peanut                         |    |
| <b>QUESABIRRIA</b> GF                                              | 6  |
| braised beef, chihuahua cheese, lime, consommé                     |    |
| <b>¡TODOS LOS TACOS!</b>                                           | 30 |
| one of each                                                        |    |

