

ENTRADAS

MOLE TASTING VG,GF	12
a curated selection of five sauces, with tostones	
mole blanco delicate and creamy, subtly sweet and silky	
sikil pak hearty and textured with bold smoky flavor	
aji verde bright, gentle heat	
pink mole creamy, nutty, rich	
mole poblano balanced, smoky-sweet, with a hint of spice	
GUAC VG,GF	14
chive oil, cilantro, with totopos	
CHIPS & SALSA VG,GF	9
salsa roja, salsa verde, with totopos	

PLATOS

YUCA FRITA VG,GF	12
fried casava, aji verde, chipotle crema	
ELOTES VG,GF	16
corn ribs, lime crema, chipotle, cotija	
AGUACHILE GF	18
rock shrimp, serrano, cilantro, lime	
MACHETE QUESABIRRIA	18
braised beef, queso chihuahua, lime, consommé	
FLAUTAS GF	16
crispy potato, quesillo, salsa roja, salsa verde	
CHILE RELLENO VG,GF	18
oaxaca cheese, cactus, corn, mole blanco, sikil pak, almond	

TACOS

AL PASTOR	6
chili-marinated pork, pineapple chutney, guacachile	
TEMPURA ROCK SHRIMP GF	6
avocado, mango, chayote, chipotle crema, pickled freso	
CHICKEN TINGA GF	6
braised chicken, tomato, chipotle, cotija, crema, onion	
CARNITAS GF	6
pork confit, salsa verde, escabeche, chicharrón	
BARBACOA CAULIFLOWER VG,GF	5
adobo roasted cauliflower, pickled onion, avocado	
CARNE ASADA GF	7
flank steak, pickled poblano, caramelized onion, salsa verde	
¡TODOS LOS TACOS!	30
one of each	



EL nico