

DINNER

BOTANAS STARTERS

TOTOPOS Y SALSA \$15

MORITA, OAXAQUEÑA, SALSA VERDE CRIOLLA (VEG)

GUACAMOLE \$15 / \$25

MACHA MANGO / CHARCOAL TOMATILLO / CANGREJO (SINGLE OR TRIO)

QUESO FUNDIDO \$16

OAXACA MIXED GRATINATED CHEESE, SERVED WITH HAND MADE CORN TORTILLAS, CHOICE OF CHORIZO OR POBLANO PEPPERS, MUSHROOM AND TRUFFLE OIL



ANTOJITOS SMALL PLATES

DEL MAR

MEJILLONES EN CURRY \$24

MUSSELS CURRIED IN SPICY CILANTRO COCONUT BROTH, SERVED WITH BLUE CORN BREAD (GF)

TUNA TARTAR MANGO TOSTADA \$26

AHI TUNA, MANGO, TOMATO, SERRANO, AVOCADO, CHARRED LEMON BROTH

TUNA TATAKI LETTUCE CUPS \$28

SEARED AHI TUNA CRUSTED WITH AVOCADO LEAF SEASONING, SALSA TOMATILLO CRIOLLA, CRISPY ADOBO TORTILLA STRIPS, PICKLED ONIONS, BABY BIBB LETTUCE (GF)

CEVICHE ACAPULCO \$29

RED SNAPPER, AVOCADO, RED ONIONS, CHERRY TOMATOES, TOMATOES, CUCUMBERS, CILANTRO, CHILE QUEBRADO, BLOOD ORANGE HIBISCUS SAUCE

TOSTADA DE CANGREJO \$18

JUMBO LUMP CRAB, GUACAMOLE, ESCABECHE, MASCARPONE, MOLE CRUMBS, CILANTRO

PLANTA

ENSALADA PARAISO \$12

ROMAINE, CHERRY TOMATOES, QUESO COTIJA, CILANTRO RANCH DRESSING, CARROTS, PEPITAS, CHEF'S SUGGESTION TO ADD A PROTEIN

ROASTED BEETS SALAD \$16

SHAVED FENNEL, ROASTED BEETS, ORANGE WEDGES, SEASONAL MIXED GREENS, QUESO COTIJA, PEPITAS, HIBISCUS VINAIGRETTE (GF/VEG)

BRUSSELS SPROUTS \$16

SPICY CASHEW CRUMB, PEANUT BUTTER, AVOCADO, MOLE CRUMBLE (VEG)

DE LA TIERRA

AVOCADO SALAD CON CARNITAS \$27

CRISPY CARNITAS, HALF AVOCADO STUFFED WITH ROASTED CORN AND GRATINATED CHEESE, CHERRY TOMATO, RED PICKLED DAIKON, RED ONION, FETA CHEESE

PORK RIBS \$21

BABY BACK PORK RIBS IN PINEAPPLE GUAJILLO BBQ SAUCE, DRIED MOLE, CRUSHED PEANUTS, COLE SLAW, PICKLED ONIONS

ENTRÉES

BONE MARROW \$23

ROASTED BONE MARROW, TOPPED WITH CARNE ASADA, PICKLED ONIONS, RADISH, SERVED WITH TORTILLAS AND SALSA MORITA

PULPO A LA BRASA \$32

GRILLED OCTOPUS, BRUSSELS SPROUTS, CHERRY TOMATOES CHARRED LEMON, MACHA OIL, DRIED MOLE

MOLE VERDE DE PIPIAN \$28

ROASTED MUSHROOMS, MOLE VERDE, BROCCOLINI, BRUSSELS SPROUTS, TOASTED PUMPKIN SEEDS, PICKLED RED ONION, RADISH

COSTILLAS DE CORDERO \$43

GRILLED RACK OF LAMB, ROASTED BRUSSELS SPROUTS, MOLE VERDE DE PIPIAN, CHIMICHURRI, PICKLED ESCABECHE

BRANZINO A LA BRASA \$46

BRANZINO STUFFED WITH JUMBO LUMP CRAB, PEPITA SAUCE, MACHA OIL, CHARRED LEMON

ROASTED CHICKEN WITH MOLE \$36

HALF ROASTED CHICKEN, PLANTAINS, HOUSE MADE MOLE NEGRO

GRILLED RIBEYE STEAK \$46

BONE IN GRILLED RIBEYE WITH DEMI-GLACE, WHIPPED POTATOES, CHARRED BROCCOLINI, DRIED MOLE CRUMBS

SHORT RIB WITH MOLE VERDE \$43

BRAISED SHORT RIB, MOLE VERDE, CHARRED BROCCOLINI, WHIPPED POTATOES, PICKLED ONIONS

SHORT RIB TAQUITOS \$30

TAQUITOS FILLED WITH SHORT RIB AND ESCABECHE, TOPPED WITH ENSALADA, CREMA COTIJA, SALSA VERDE, SIDE OF PINTO BEANS

TAQUITOS DORADOS DE PAPAS \$28

THREE CRISPY FLAUTAS PAPAS CON QUESO, MORITA REFRIED PINTO BEANS, RED AND GREEN CABBAGE SALAD, RED BEETS HONEY LIME DRESSING (V)

ENCHILADAS VERDES \$30

THREE ENCHILADAS DE POLLO, GRATINATED MEXICAN CHEESE, CREAMY SALSA VERDE, CREMA, ROMAINE LETTUCE, COTIJA CHEESE, SIDE OF PINTO BEANS



SIDES

FRIJOLES NEGROS \$8 (VEG, GF)

ARROZ \$8 (V, GF)

YUCA FRITA \$8 (VEG)

PLATANOS Y QUESO COTIJA \$8 (VEG)

REFRITO PINTO BEANS \$8 (VEG)

ESQUITE \$8 (VEG)

TACOS



ANY 3 TACOS FOR \$18

AL PASTOR

BRAISED PORK SHOULDER, GRILLED PINEAPPLE RELISH, LETTUCE, CILANTRO (GF)

LA VACA

CARNE ASADA, CABBAGE, AVOCADO SAUCE, GRILLED SCALLIONS, RADISH

EL LECHÓN

CARNITAS, PICKLED RED ONIONS, HABANERO SALSA, LETTUCE, CILANTRO (GF)

EL BORRACHO

CRISPY FRIED TEQUILA WILD COD, GRILLED PINEAPPLE RELISH, CHIPOTLE AIOLI, COLESLAW, CILANTRO

EL GALLO

ADOBO GRILLED CHICKEN, PICO DE GALLO, COTIJA, LETTUCE, CRISPY PLANTAIN (GF)

EL CAMARON

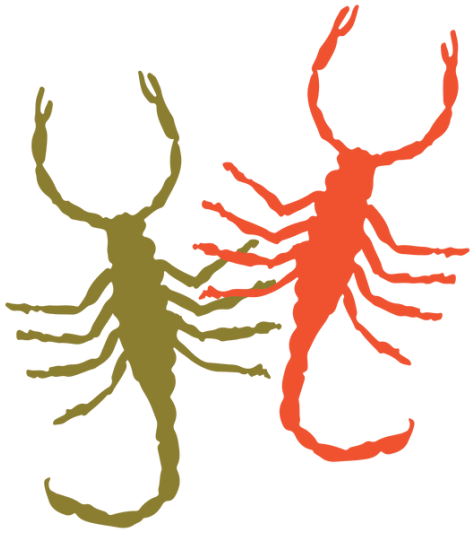
GRILLED SHRIMP SEASONED WITH 7 SPICES, MANGO HABANERO RELISH, SPANISH ONIONS, LETTUCE, CILANTRO (GF)

EL COLIFLOR

ROASTED CAULIFLOWER, SALSA MACHA, RAJAS DE POBLANO, AVOCADO SALSA, COTIJA, LETTUCE, CRISPY PLANTAIN (VEG/GF)

EL BIRRIA

BRAISED SHORT RIB TACOS, QUESO CHIHUAHUA, AVOCADO SAUCE, SERVED WITH CONSOMÉ. 3 FOR \$21 / SINGLE +\$1 (GF)



PLEASE NOTE: We take all reasonable precautions to avoid any kind of cross-contamination. However, please be aware that flour and gluten products are present in our kitchens, so while our procedures are sufficient for most people with gluten intolerance, we recommend that those with EXTREME gluten allergies order with caution. Gratuity will be added to checks \$200+