



LUNCH



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
TORTILLAS, CHOICE OF CHORIZO
OR POBLANO PEPPERS, MUSHROOM
AND TRUFFLE OIL

ANTOJITOS SMALL PLATES



DEL MAR

MEJILLONES EN CURRY \$22
MUSSELS CURRIED IN SPICY
CILANTRO COCONUT BROTH, SERVED
WITH BLUE CORN BREAD (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
CRUMB, 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)

QUESADILLAS

MADE WITH FLOUR TORTILLAS AND SERVED WITH CHIPS AND SALSA



TRES QUESOS \$13
QUESO OAXACA, CHIHUAHUA,
MONTERREY BLEND

AL PASTOR \$17
BRAISED PORK SHOULDER, PINEAPPLE
PICO, POBLANO PEPPERS

CARNE ASADA \$18
GRILLED SCALLIONS, ESCABECHE,
AVOCADO SAUCE

EL CAMARON \$18
GRILLED SHRIMP, MANGO PICO,
HABANERO SAUCE

CARNITAS \$17
CARNITAS, PICKLED ONIONS, AND
HABANERO SAUCE

BARBACOA \$22
BRAISED SHORT RIB, ONIONS, AVOCADO
SAUCE, CONSOMMÉ

ADOBO CHICKEN \$17
ADOBO CHICKEN, PICO DE GALLO,
CHIPOTLE AIOLI, AND CRISPY
PLANTAINS

COLIFLOR \$17
ROASTED CAULIFLOWER, CHIPOTLE
AIOLI, PICO DE GALLO, AND CRISPY
PLANTAINS



MAINS

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

CRISPY CHICKEN MILANESA SANDWICH \$18
CHICKEN, REFRIED BEANS, QUESO,
CRISPY BREAD CHICKEN, KALE, PICKLE
CHILES, CHIPOTLE AIOLI, AVOCADO,
SERVED WITH A SIDE SALAD

MEXICAN BOWL \$24
GRILLED CORN, PICO DE GALLO,
LETTUCE, AVOCADO, CREMA, BLACK
BEANS, PICKLED RED ONIONS, QUESO
COTIJA. CHOICE OF RICE, SALAD OR
HALF RICE HALF SALAD & CHOICE OF
PROTEIN; GRILLED ADOBO CHICKEN,
CARNE ASADA, CARNITAS, CAULIFLOWER

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)

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+

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)

TACO COMBO \$26

ANY OF OUR THREE TACOS WITH A SIDE OF RICE AND PINTO BEANS

BURRITOS

EL LECHON \$18

CARNITAS, RICE, HABANERO, PAINTED WITH SALSA VERDE

LA VACA \$19

CARNE ASADA, RICE, GRILLED SCALLIONS, AVOCADO SAUCE, RADISH, PICO ESCABECHE, PAINTED WITH SALSA VERDE

EL GALLO \$18

GRILLED CHICKEN, RICE, PICO DE GALLO, CHIHUAHUA SAUCE, PAINTED WITH QUESO CHIHUAHUA SALSA

EL CAMARON \$19

GRILLED SHRIMP, RICE, MANGO RELISH, SALSA HABANERO, PAINTED WITH QUESO CHIHUAHUA SALSA

EL COLIFLOR \$18

CRISPY CAULIFLOWER, RICE, PICO DE GALLO, CHIPOTLE AIOLI, AVOCADO SAUCE, GRILLED SCALLIONS, PAINTED WITH PINK MOLE

AL PASTOR \$18

BRAISED PORK SHOULDER, GRILLED PINEAPPLE RELISH, POBLANO PEPPERS, PAINTED WITH SALSA VERDE

