

BITE SNACKS

SHISHITOS EN NOGADA \$10

Shaved walnuts, pomegranate reduction.

CHILI STRAWBERRIES \$9

Dehydrated strawberries in aleppo, sumac, smoked salt, plum sauce.

ROSE PEANUTS \$9

Peanuts candied with rose water & pink peppercorn.

TOSTILOCOS \$10

Chips tossed in sour plum sauce, pickled pig skin, candied nuts, lime, hot sauce, jicama.

"BLACK BEAN" DIP & CHIPS \$13

*Canellini beans with squid ink/ black garlic as bean dip with pickled red onion, banana peppers, cotija cheese.
Served with plantains & chips*

VEGETABLES

PAN CON TOMATILLO \$9

Pan de cristal bread (twice baked/ golden), tomatillos cured in tepache.

BROWN GODDESS CUCUMBER SALAD \$11

Brown mole vinaigrette, english cucumber, mint & candied peanuts.

VEGAN CAESAR \$12

Romaine with seaweed, nutritional yeast, dulce breadcrumbs.

GREEN MOLE. BULGARIAN FETA \$15

Earthy green mole, hibiscus chutney, tangy feta, seared seasonal veg.

ROASTED YAM \$13

Gomasio, mojama, tahini & lemon.

TOASTED KASHA SALAD \$11

Parsley, butter toasted kasha, lemon segments, raw crimini, bowtie pasta, caramelized, onion agrodolce & Midnight Moon goats milk gouda.



MEATS

CARNITAS - HOUSE FLOUR TORTILLAS WITH CORN NUTS & WHITE SAUCE

Single (side size) \$12

Lovers (for 2ppl) \$18

Familia (for 3ppl -4ppl) \$22

CHAMOY CHAR SUI RIBS \$16

4 baby back ribs Mexican sour plum sauce.

BABY STEAK \$15

3.5oz dry aged strip w/ chile-hazelnut oil.

POLLO ASADO & GREEN PINEAPPLE HOT SAUCE

Half Portion \$22

Whole Portion \$40

MARISCOS

SQUID STUFFED WITH CHORIZO & HIBISCUS \$17

COCONUT CLAM & SABLE CHOWDER \$16

SARDINE TOSTADAS \$12

Whipped butter, carrot top salsa & radish.

HOMINY, BRAISED CHARRED OCTOPUS BURNT ALMOND MOLE & CULINTRO \$18

SIDES

COCONUT GALLO PINTO \$8

PAPAS BRAVAS \$8