

Empellón

Guacamole with Chips and Two Salsas
(*smoked cashew and arbol chile*)

8

Chicharon with Salsa Veracruz
(*caper, green olive, parsley*)

7

MARISCOS CHILLED SEAFOOD DISHES

Octopus with Sesame, Parsnip and Salsa Papanteca (<i>chipotle, sweet spices, piloncillo</i>)	13
Scallops with Pineapple and Salsa Campechana (<i>habanero, epazote, shellfish broth</i>)	12
Red Snapper Ceviche with Beets and Guava Puree	10
Maine Shrimp with Puffed Amaranth, Cucumber and Peanut-Red Chile Salsa	12

TACOS SOLD INDIVIDUALLY

Chicken with Greens and Green Chorizo	5
Griddled Head Cheese with Pickled Vegetables and Mustard	5
Beer Braised Tongue with Bacon and Arbol Chile Salsa	5
Fish Tempura with Cabbage and Lime Mayonaise	5
Crispy Yucca with Habanero Ketchup	5
Minute Steak with Salsa Chorón (<i>tarragon vinegar, roasted tomato, shallot</i>)	5
Lamb Barbacoa with Salsa Borracha (<i>pasilla Oaxaquena, orange juice, mezcal</i>)	5
Scotch Egg with Avocado Puree	5

SOPES CRISPY MASA TARTS, SOLD INDIVIDUALLY

Smoked Plantain with Crema	3
Shortrib and Bone Marrow with Salsa Roja (<i>guajillo, roasted tomato, chipotle</i>)	3
Fried Egg with Refried Beans	3

ENSALADAS SALADS

Cauliflower with Spinach, Chorizo and Almendrado Dressing (<i>chilled almond mole, almond oil</i>)	9
Mixed Lettuces on a Tostada with White Bean Puree, Lime Dressing and Fresh Cheese	9
Radishes with Pickled Red Onion, Watercress and Pumpkin Seeds	9

QUESOS CHEESES SERVED WARM WITH TORTILLAS

Sheeps Milk Ricotta with Picadillo (<i>ground beef, pinenuts, black raisins</i>)	10
Goat Cheese with Sweet Potato and Hoja Santa	10
Melted Jack Cheese with Braised Black Kale	10

PLATOS MAIN COURSES

Long Island Duck with Fingerling Potatoes and Tinga Poblana (<i>roasted tomato, chorizo, chipotle</i>)	25
Skirt Steak with Charred Green Onions, Romaine Lettuce and Tomatillo-Chipotle Sauce	24
Ayocote Beans with Carnitas and Sausage	23
Mussels with Chickpeas, Carrots and Yellow Mole (<i>chilcosle amarillo, tomatillo, hoja santa</i>)	19
Masa Dumplings with Poblano Chile and Maitake Mushrooms	18