

loló cevichería

los starters

7 guacamole

avocado, pico de gallo juice, salsa and cotija cheese with corn chips

8 mixed greens salad

orange and grapefruit wedges, avocado, cotija cheese with a mezcal lemon vinaigrette

6 grilled broccolini

red onions, marinara sauce and a crumble of cotija cheese

6 brussel sprouts

deep fried, mixed with capers, served with a lemon vinaigrette mezcal reduction

los ceviches

8 leche de tigre drink

rich ceviche concentrate, seafood chunks, lime juice, chopped spicy peppers

12 ceviche de pescado

catch of the day, "leche de tigre", sweet potato flakes, fried plantain chips, cancha, cilantro, choclo and rocotto oil

12 ceviche mixto

catch of the day, squid, shrimp, "leche de tigre", sweet potato flakes, fried plantain chips, cancha, choclo and ají amarillo drops

12 ceviche negro

calamari, squid ink, "leche de tigre", cilantro, sweet potato flakes, fried plantain chips, choclo, cancha, ají amarillo drops

10 aguachile

fresh shrimp, green tomatoes, jalapeño, cucumber, cilantro, lime juice, jícama and chile ancho oil, topped with chicharrón crumbles

los tacos

9 taco tropical

panko breaded shrimp, tropical relish, chipotle aioli, served on a fresh jícama tortilla

10 tuna tacon

fresh seared tuna, homemade unagi sauce, shellfish aioli, avocado, served on a flour tortilla

9 taco de lengua

braised beef tongue, sautéed onions, cilantro, lime juice, and chile morita salsa served on fresh corn tortillas

8 tacos de chicharrón

pork belly slow cooked in roasted tomatillo sauce, epazote with black beans, served on fresh corn tortillas

8 gypsy tacos

portobello mushrooms sautéed in epazote oil and Ancho Reyes liquor, served on flour tortillas

las tapas

8 quesadillas fritas

deep fried, stuffed with Oaxaca cheese and huitlacoche, served with arugula, fresh cheese, salsa and mexican crema

10 gambas bravas

poached shrimp and garlic in olive oil and paprika, with shallots and piquín peppers

8 sopas de mole negro

chicken confit, Oaxacan black mole, refried black beans, cotija cheese, mexican crema, arugula, sesame seeds, served over fresh corn sopes

10 crab causas: epazote aioli, mashed potato with ají amarillo, botija olives aioli, avocado

10 chicken causas: shredded chicken, carrots, celery, mashed sweet potato, botija olives aioli, avocado

10 shrimp causas: mashed potato with cilantro and botija olives aioli, avocado

entrées

15 carnitas

pork shoulder and pork ribs confit, fresh corn tortillas, guacamole and salsa

desserts

7 homemade flan

5 crafted gelato: (seasonal flavors)

lime and chía
cucumber, lime and chamoy
pitaya
mango
mamey ice cream

*consumer advisory: consuming raw or undercooked seafood, shellfish or meats may increase your risk of foodborne illness

las burbujas (bubbles)

Zonin, Prosecco, NV 8 (small bottle)

los blancos (whites)

bottle 29/glass 8

Benvolio, 2013, **Pinot Grigio**, Friuli, Italy

Marques de Irun, 2013, **Verdejo**, Rueda, Spain

Dopff & Irion, 2012, **Sylvaner and Pinot Blanc**, Alsace, France

Leval, 2012, **Sauvignon Blanc**, Côtes de Gascone, France

Paul Mas, 2013, **Chardonnay**, DOC France

los tintos (reds)

bottle 29/glass 8

Leval, 2012, **Pinot Noir**, DOC France

Honoro Vera, 2013, **Monastrell**, Jumilla, Spain

Vina Herminia, 2012, **Tempranillo**, Rioja, Spain

Tenuta di Arceno, 2011, **Merlot, Sangiovese**, Chianti, Tuscany, Italy

Maggio, 2012, **Cabernet Sauvignon**, Lodi, California

las cervezas (beer)

5 draft

tecate

dos equis ambar (dark)

big daddy IPA

5 bottled

victoria

pacifico

modelo especial

7 las sangrias

white sangria

red sangria