



BOTANAS

TOTOPOS 2 / SALSA 4
GUACAMOLE 10

ESQUITE 5
Corn layered with crema Mexicana, melted butter, mayonesa, limon, chiltepin, queso cotija

QUESO FUNDIDO 14
Bubbling hot queso Chihuahua, guacamole, choice of frijoles y totopos
• Chorizo, Rajas, or (+4) Camarones

LA CUÑA 13
Wedge salad with chile-chipotle bacon, tomato, aguacate, cucumber, sal de chapulines-cured egg yolk, miso, queso fresco, pumpkin seeds

TAMALES DE MASA COLADA 12
Nixtamalized masa made with pork lard and beef stock steamed in banana leaves with your choice of filling:
• Lengua, Barbacoa, Tinga de pollo, Cochinita Pibil

TAMAL DE ELOTE FRESCO 10
Freshly ground sweet corn tamale, frijoles puercos, queso Chihuahua

TAMAL DE CALABAZA 12
Roasted acorn squash-masa tamale, crema de ajo, aged queso Cotija, raw wildflower honey

EMPANADAS DE PURÉ DE PAPA 10
Nixtamalized fried empanadas with potatoes, chipotle, lettuce, queso fresco, crema (2 per)

CEVICHE

AGUACHILE 16

Our specialty of raw butterflied shrimp cured in lime juice with spicy cilantro pesto, cucumber, red onion & cracked black pepper

AGUACHILE ROJO 16

Shrimp & striped bass cured in lime juice with chile guajillo, chiltepin, cucumber, red onion & totopos

AGUACHILE BRUJAS 16

Striped bass cured in lime juice with cooked shrimp & octopus, cucumber, red onion, spicy salsa 'bruja' tatemada & totopos

SALMON CRUDO 16

Raw salmon, salsa de tortilla tatemada, wasabi mayonesa, limon, cebolla roja, aceite de chile pasilla, tostaditas

ATUN CON PIÑA 10

Ahi tuna, avocado, pineapple, serrano, basil, black sesame, tostada



SOPAS

SOPA AZTECA 15

Consomé de pollo, bone-in chicken thighs, epazote, chayote, served with onion, cilantro, lime, avocado, serrano pepper, totopos

CALDO DE CAMARON 12

Consomé de camaron, head on wild-caught Pacific shrimp, carrot, served with red rice, cilantro, onion, limon, Saladitas crackers

PURÉ DE CALABAZA 12

Acorn squash caramelized with panela, puréed with garbanzo beans y hoja santa, served with sal de tomate y chile de árbol

AL SARTÉN

PESCADO CULICHI 18

Pan seared mahi-mahi, bubbling hot roasted poblano cream sauce, queso Chihuahua, pico de gallo & a side of corn tortillas



HUARACHES

15/EA

A 'sandal' of nixtamalized masa fried and topped with frijoles negros, lettuce, avocado, pickled onion, salsa de tomate, crema Mexicana, and your choice of any taco filling

TOSTADAS

8 /EA

Nixtamalized, crispy corn tortilla with the option to add any taco filling

MIXTAS

5 /EA

Nixtamalized corn tortilla with melted queso Chihuahua

Add any taco filling +2

QUESADILLAS

8 /EA

Our specialty hand rolled flour tortilla with melted queso Chihuahua

Add any taco filling +2

TORTAS 14 /EA

Traditional sandwich of avocado, mayonesa, lettuce, & tomato served on freshly baked pan telera, with a hot chipotle sauce and your choice of taco filling.

TACOS DE LA TIERRA 5 /EA

COCHINITA PIBIL

Pork in bitter oranges & achiote

CARNITAS CON SALSA VERDE

Pork simmered in its own lard, salsa verde, chicharrones

BARBACOA

Beef shank + pork stewed in fresh & dried chiles

BARBACOA DE BORREGO

House-butchered lamb and beef shank in mexican coffee, Negra Modelo, spices

TINGA DE POLLO

Chicken stewed in chile guajillo, árbol, onion, chipotle & tomato

CARNE DE RES

Seared sirloin tips with Salsa Chamán, ajo, roasted chile ancho & tomatillo

LENGUA

Beef tongue in salsa verde

HONGOS CON HUITLACOCHÉ

Roasted mushrooms, corn fungus, epazote, frijoles negros, pickled squash blossom

RAJAS VEGETARIANAS

Chile poblano tatemado, onion, corn, crema Mexicana

AGUACATE FRITO

Avocado fried in chiles secos rice flour, smashed avocado, salsa de chile morita

DEL MAR 5.75 /EA

EL LUCHADOR

Lightly battered cod, house-pickled cabbage slaw, crema de habanero, cilantro

AL GOBERNADOR

Diced wild-caught Pacific shrimp in salsa anaheim with melted queso Chihuahua & pico de gallo

COMPLEMENTOS

house pickled jalapeños +1

choice of frijoles: +2

Puercos - mayocoba beans pureed with lard & chorizo

Negros - black beans pureed with roasted poblano

POSTRES

MEXICAN FLAN 4

TRES LECHES CAKE 6

CARAJILLO 12

(cocktail with alcohol)

Espresso, chile ancho, bitter orange shrubb

MEZAMARO 12

(contains alcohol)

Housemade bittersweet digestivo

CACAO, CHAPULÍN, Y MEZCAL 18

Tasting of 3 stone-ground raw chocolate medallions with guajillo-dusted chapulines by Jinji's Chocolate, paired with 2 copitas of house Mezcal

Without Mezcal 9

= Vegetarian options contains gluten

We accept multiple payments, but do not split checks.
20% Service charge is added on all checks, gracias.

Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.