



ENTRADAS

CHARRED SALSA VERDE 13

Roasted tomatillos, jalapeños, garlic blended with fresh cilantro, lime juice, warm tortilla chips

MEZCAL-LIME QUESO BLANCO 13

Smooth and creamy white cheese dip flavored with green chilies, tomatoes, and spices, tortilla chips

GUACAMOLE 13

Freshly mashed avocado mixed with diced tomatoes, onions, cilantro, lime juice, and a hint of jalapeño, served with homemade tortilla chips

ROASTED RED PEPPER DIP 16

Roasted red peppers blended with garlic, olive oil, smoked paprika, crostini

CEVICHE + CRUDO ENSALADAS

PULPO AL PASTOR CEVICHE

Marinated octopus with pineapple, red onion, cilantro, lime juice, and achiote, crispy plantain chips **18**

HAMACHI AGUACHILE

Freshly sliced and marinated in citrus, serrano peppers, cilantro, avocado, crispy shallots **18**

STREET CORN ESQUITES

Grilled corn kernels tossed in chipotle mayo, cotija cheese, lime juice, cilantro **16**

AVOCADO SALAD

Pumpkin Seed, pickled red onions, roasted beets, pickled jicama, dried jalapeño strips **16**

PINCHOS + TACOS

• TWO PER ORDER •

CARNE ASADA QUESO FRESCO 13

Seared Sirloin skewers with cubes of queso fresco, chipotle aioli

TAMARIND GLAZED PORK BELLY 16

Tender pork belly skewers glazed with tamarind sauce, pickled red onions, cilantro

CHICKEN TINGA TACOS 12

Shredded chicken cooked in a smoky chipotle-tomato sauce, sliced radishes, cotija cheese, crema

BARBACOA TACOS 13

Shredded beef slow-cooked in adobo sauce until tender, diced onions, cilantro, salsa roja

PORK BELLY AL PASTOR TACOS 16

Tender pork marinated in achiote and pineapple, roasted on a spit, onions, cilantro, pineapple

DULCES

CHURROS 10

Cinnamon sugar with ancho anglaise and chocolate dipping sauce

TRES LECHES CAKE 10

Traditional sponge cake soaked in three types of milk, topped with whipped cream and fresh berries

