

LUNCH SHARING MENU

CANASTITA TO SHARE 18.5 per person
guacamole tasting of 2 / 1 botana / 3 types of tacos / 2 sides

CANASTOTA TO SHARE 21.5 per person
guacamole tasting of 2 / ceviche tasting of 2 / 3 types of tacos / 2 sides

add dessert 3.



GUACAMOLES

tradicional

tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro

mango

jícama, chipotle, pico de gallo

piña

pineapple, tomatillo, habanero, mint



CEVICHE

callo

bay scallops, watermelon, serrano, pico de gallo

camarón

shrimp, tangerine, pico de gallo, roasted jalapeños, citrus-guajillo broth

dorado

mahi mahi, avocado, tomato, orange-chile de árbol broth



BOTANAS

corn masa quesadillas

oaxaca-manchecho cheeses, wild mushrooms, salsa verde, crema fresca

tostadas de hongos

crispy corn tortilla, wild mushrooms, pinto bean hash, manchego cheese, tomatillo salsa, epazote crema fresca

flautas

crispy rolled tortillas, chicken barbacoa, black bean purée, tomatillo salsa, crema fresca



PARA ACOMPAÑAR

elote mexicano

mexican style corn on the cob

arroz verde

green rice casserole, oaxaca-manchecho cheeses

plátanos machos

fried plantains, mole poblano crema

arroz y frijoles

homestyle rice, black beans

rajas

roasted poblano, potato, onion, tomato, crema fresca



TACOS

three tacos per order with home made corn tortillas

pastor

chile ancho rubbed pork, grilled pineapple, chile de árbol salsa

carne

rosemary marinated skirt steak, potato-rajas-cactus fundido, avocado

estilo baja

beer battered mahi mahi, mexican style coleslaw, chipotle aioli

camarón

shrimp, roasted garlic, chipotle mojo, avocado

pescado

tilapia, chile poblano, tomatillo-garlic mojo

carnitas de puerco

michoacán style braised pork, chile de árbol coleslaw, toasted peanuts

mole

sautéed chicken, sweet plantain, mole poblano, crema fresca

hongos

huitlacoche, wild mushrooms, manchego cheese, salsa verde



POSTRES

torrejas de bolillo

creme anglaise soaked mexican bread, vanilla ice cream, cajeta sauce

ceviche de mango

mango, cinnamon custard, maria cookie crumbs, key lime juice

flan de tres leches

three milk custard, mini pound cakes, guava sauce

flan de coco

coconut custard

flan de cajeta

goat's milk caramel custard