



PARA LA MESA

Red Peanuts

mercado Jamaica style, garlic, chilis 5

Popcorn

mole negro oil, escabeche powder 5

Smoked Mango

chili, lime 7

Chips and Salsas

variety of salsas, heirloom corn tostadas 17

Oxomoco Guacamole

smoked cherry tomatoes, queso fresco 19

Black Bass Aguachile

grilled cucumber, avocado puree, basil 26

Soya Marinated Tuna Tostada

avocado, salsa macha, radish 25

Grilled Carrot Tostada

parsnip puree, dill, carrot—habanero salsa 20

Shrimp Ceviche Tostada

pico de gallo, mayo, salsa Oxomoco 23

Caviar Tuna Tartare

garlic chives, costeño salsa, caldo de mariscos 45

Punta Verde Caesar

wood fired romaine, cotija masa crunch 18

Ayocote Habanero Tonnato

garlic scapes, broccoli rabe, marjoram 24

Sweet Potato Tlayuda

quesillo brûlée, mole chichillo, spiced brown butter 20

Grilled Eggplant Tacos

grilled fennel slaw, pico verde, smoked chile salsa 22

Beet “Chorizo” Tacos

crispy potato, avocado, salsa a las brazas 17

Grilled Maitake Tacos

herbed ricotta, soy glaze, egg yolk—ancho salsa 21

Lamb Barbacoa Tacos

squash blossom, watercress, salsa pipicha 24

Swordfish Tacos

labneh, marinated onions, salsa arabe 28

Pollo a las Brazas

chintese, local honey, salsa pasilla, crispy red rice 44

Grilled Berkshire Pork Chop

pistachio pipian, caraflex cabbage, frijoles charros 55

American Wagyu Bavette

peppercorn mole, potatoes with truffle mojo, greens and herbs 75

Chef Justin Bazdarich

Chef de Cuisine Emilio Cerra