



STARTERS

Guacamole Made Tableside (9 OZ) | (Ve, Df, Gf)

Onion, Tomato, Serrano Chile, Cilantro, Lime,
Corn Totopos

Tortilla Soup (Veg, Gf)

Avocado, Sour Cream, Panela Cheese,
Guajillo, Fried Epazote, Crispy Tortilla

Black Aguachile (4 OZ) | (Gf, Df)

Shrimp, Cucumber, Radish, Red Onion,
Cilantro, Smoked Oil

Xpelon Salad (2 OZ) | (Ve)

Nopal, Cherry Tomatoes, Verdolaga,
Lemongrass, Lime Vinaigrette

Pichib Salad (Veg, Gf)

Fried Leek, Goat Chees, Pickled Guava,
Agave Lime Vinaigrette

Bc Blue Crab Tostada (3 OZ) | (Df, Gf, Nuts)

Salsa Macha, Avocado, Tartar Sauce

Smoked Tuna Crispy Tacos (3 OZ) | (Df, Gf)

Mango, Scallion, Serrano Chile, Avocado

Passionfruit Ceviche (3 OZ) | (Df, Gf)

Catch of the Day, Red Onion, Morita Chile

Carnitas Tetela (2 OZ) | (Gf)

Pork, Black Beans, Oaxacan Cheese,
Guacamole

TACO

Suadero (2 OZ) | (Gf, Df)

Onion, Tomatillo Salsa, Cilantro

Tsnapper Tikin-Xic (2 OZ) | (Df)

Achiote, Habanero Mayo, Grilled Onion

Poc Chuc (2 OZ) | (Df)

Sour Orange Marinated Pork, Xni-Pec,
Martajada Salsa

Braised Portobello (3 OZ) | (Ve, Gf, Df)

Pasilla Salsa, Verdolaga, Cabbage Slaw

HOUSE SPECIALTY

Campeche Shrimp (6 OZ) | (Gf)

Manchamantel Mole, Chilacayote, Grilled
Pineapple

Mole Chichilo Tamal (Df, Gf)

Turkey, Mizuna, Cotija

Local Squash Tamal (Veg, Gf, Df)

Chiltomate, Cilantro, Fennel

Organic Local Chicken (5 OZ) | (Nuts, Df)

Mole Poblano, Sesame Seeds, Peanut

MAIN COURSES

Steelhead Trout al Pastor (6 OZ)

Mustard Leaf, Pickled Pineapple, Handmade Tortillas

Birria Beef Short Rib (7 OZ) | (Gf, Df)

Bayo Bean Purée, Pickled Onion

Mayan Octopus (6 OZ) | (Gf)

Cauliflower Purée, Rainbow Swiss Chard, Huitlacoche
Purée, Garlic Chips, Valladolid Chorizo

Camote Terrine (6 OZ) | (Ve, Nuts, Gf)

Green Mole, Lentil Salad, Plantain

Roasted Local Beets (6 OZ) | (Ve, Gf, Nut)

Eggplant Mole, Caramelized Sunflower Seeds



DESSERTS

Arroz con Leche and Lemongrass (Ve) (Gf)

Coconut Milk, Amaranth Polvorón, Raisins

Pastel Mexicano (Veg)

Chocolate Cream, Crispy Chile Ancho,
Hibiscus Jelly

Churro (Veg)

Caramel Sauce, Papantla Vanilla Ice Cream

Pastel de Queso de Bola (Veg)

Tres Leches Cake, Queso de bola Cream,
Guava and Berries Jam

Suffle Glace de Mamey (Veg)

Creamy Mamey, Chocolate and Coffee
Mousse, Orange Polvoron