



LOS ANTOJITOS

THE OAXACAN EXPERIENCE

Add a flight of Mezcal to complement your Antojito.

SOPESITOS \$8

Three small fried sopes with three different fillings; Smoked mushrooms, Barbacoa and chorizo con pulpo.

SHISHITTO PEPPERS \$6

Sautéed shishito peppers with chile morita, queso fresco and corn nuts.

MOLE FLIGHT \$10

Mole coloradito, mole verde and mole negro. Served with a long flauta de papa.

SIGNATURE GUACAMOLE \$9

Roasted tomatillo, chicharron, valentina, tomato, red onion and Chapulines.

CAESAR SALAD \$9

Artisan Romaine lettuce, Parmesan crisp, thin croutons, creamy dressing and shrimp powder.

KALE SALAD \$10

Baby kale, mint, dill, parsley, fresh pears, queso añejo, pomegranate seeds, toasted pepitas and a morita and citrus vinaigrette.

DEL MAR

PULPO CEVICHE \$14

Pulpo, cherry tomatoes, cucumber, red onion, cilantro, jalapeño, lime and orange juice.

CAMARON AGUACHILE \$14

Shrimp, chipotle and citrus sauce, cucumber, red onions and cilantro.

SCALLOP AGUACHILE \$14

Scallops, Serrano, chia seeds, jicama, red onion, cilantro and red beet.

TACOS

MIX & MATCH 3 TACOS FOR \$16

PORK BELLY NEGRO \$6

Seared pork belly, mole negro, habanero pickled onions, smoked apple puree and cilantro crema.

CHICKEN TINGA \$6

Shredded chicken, chipotle, green onions, queso fresco and cilantro crema.

CARNE ASADA \$6.5

New York steak, refried beans, iceberg lettuce, chorizo mayo, aguacate crema, onions, radish and onion ashes.

MARKET FISH TACO \$6

Fresh fish, cabbage, beet crema, radish, jicama and salsa fresca.

CAMARONES A LA DIABLA \$6.5

Shrimp, queso Oaxaca, A la diablo sauce, red onions and cilantro.

STUFFED SQUASH BLOSSOM \$6

Tempura of squash blossom stuffed with goat cheese, sour cream, red lentils, radish. Cilantro and pickled red onions.

FUERTES

PULPO NEGRO \$17

Grilled octopus, chorizo, pepitas, sweet potatoes and chile negro aioli.

CORNISH HEN MOLE \$16

Cornish hen, Mole negro, chicken chicharron, creamy polenta with queso añejo, sesame seeds and tostadas.

POSTRES

CHURRO S'MORES \$7

Crunchy churros with chocolate ganache & marshmallow fluff.

CAPIROTADA \$8

Mexican style bread pudding with dulce de leche, crème anglaise, candied walnuts & pears.

SEASONAL PANNA COTTA \$8

Vanilla infused sweetened cream, spiced pumpkin puree, caramelized pepitas and Oaxacan coffee syrup.