



LOS ANTOJITOS

THE OAXACAN EXPERIENCE

Add a flight of Mezcals to complement your Antojito.

SOPESITOS \$8

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

SHISHITO PEPPERS \$6

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

MOLE FLIGHT \$10

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

SIGNATURE GUACAMOLE \$9

Chicharron, valentina, tomato, red onion and Chapulines. V

CAESAR SALAD \$9

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

KALE SALAD \$10

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

DEL MAR

PULPO CEVICHE \$14

Pulpo, cherry tomatoes, cucumber, red onion, cilantro, 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.

GF Gluten Free V Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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. GF

CHICKEN TINGA \$6

Shredded chicken, chipotle, red onions, queso fresco and cilantro crema. GF

CARNE ASADA \$6.5

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

MARKET FISH TACO \$6

Fresh fish, cabbage, beet crema, radish, jicama and Baja Pico.

CAMARONES A LA DIABLA \$6.5

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

STUFFED SQUASH BLOSSOM \$6

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

FUERTES

PULPO AND PIPIÀN \$17

Grilled octopus, kale, broccoli, pork belly, pepitas and pipiàn sauce. GF

CORNISH HEN WITH \$16

CILANTRO PESTO

Cornish hen, cilantro pesto, roasted potatoes and curry beans. GF

POSTRES

CHURRO S'MORES \$7

Crunchy churros with chocolate ganache & marshmallow fluff.

CAPIROTADA \$8

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

SEASONAL PANNA COTTA \$8

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