



LOS ANTOJITOS

THE OAXACAN EXPERIENCE

Add a flight of Mezcal to complement your Antojito.

MOLE FLIGHT \$10

Mole coloradito, mole verde, and mole negro served over a flauta de papa.

SHISHITO PEPPERS \$7

Sautéed shishito peppers with queso fresco and corn nuts. (GF) (V)

SIGNATURE GUACAMOLE \$9

Chicharron, valentina, tomato, red onion and Chapulines.

SOPESITOS \$9

Four sopes with two different fillings; smoked mushrooms and barbacoa each topped with chopped romaine and crema.

EMPANADAS (TWO) \$10

One filled with zucchini, smoked mushrooms, corn, and poblano chile; one filled with morita smoked tuna and oaxacan cheese.

AHI TOSTADAS \$10

Tuna, citrus and chile ponzu, avocado, morita aioli, sesame seeds and herbs.

ENSALADAS

WATERMELON & HOJA SANTA \$9 (GF) (V)

SANTA SALAD

Fresh watermelon, hoja santa, Cotija cheese, red onion, chili powder and lemonette dressing.

FRISÉE SALAD \$9 (GF) (V)

Frisee lettuce, dried apricots, queso fresco, pepitas, mint and tahini dressing.

(GF) Gluten Free (V) Vegetarian

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

TACOS

ALL THREE FOR \$16

MARKET FISH TACO \$6

Masa tempura, baja slaw, red radish, pico, meyer lemon crema.

CAMARONES A LA DIABLA \$6.5

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

SQUASH BLOSSOM TACO \$6 (V)

Masa tempura of squash blossom, spiced lentils, huitlacoche and goat cheese crema.

DEL MAR

PULPO CEVICHE* \$15 (GF)

Octopus, clamato and citrus juice, cherry tomatoes, avocado, cucumber, red onion, cilantro.

CAMARÓN AGUACHILE* \$15

Shrimp, chipotle and citrus sauce, avocado, cucumber, red onion, cilantro.

SCALLOP AGUACHILE* \$15 (GF)

Scallops, lime juice, serrano, jicama, cucumber, avocado red onion, cilantro.

FUERTES

PULPO AND PIPIÁN MOLE \$17 (GF)

Grilled octopus, kale, broccoli, pork belly, pepitas and pipián mole.

POLLO CONFIT WITH CILANTRO PESTO \$16

Frenched chicken, cilantro pesto, roasted purple potatoes served on a bed of spiced black bean sauce.

MARKET FISH WITH CLASSIC GREMOLATA MP

Lightly fried fish in corn masa, wild rice, pepitas and dried apricots.

SLOW BRAISED BEEF BARBACOA \$22

Braised beef in a banana leaf served with a side of fermented cabbage and sweet corn sauté.