

# BOTANAS

## **MENUDO..... \$10**

Fried Honeycomb Tripe  
Hungover Spices

## **Cebollas BOTANERAS..... \$12**

Smoked Corn Husk Soubise  
Onion Rings

## **Mexican STREET Corn..... \$13**

Cornbread Custard  
Kimchi Queso

## **CHICKEN Skin Chilaquiles..... \$14**

Onsen EGG  
Burnt EGGplant

## **FLAUTAS Ahogadas..... \$15**

Dungeness Crab  
Gatito Tobiko Salsa

## **VERACRUZ Grilled Squid..... \$16**

Puerco del Rancho  
Cannellini Bean

## **CHORIZO con Huevo..... \$18**

Ikura Chawanmushi  
Norteño Sidestripe Shrimp

## **Pork JOWL Chicharrón de la Ramos..... \$18**

Charred Guacamolito  
Chiltepin y Salsas Negras

## **Yellowtail AGUACHILE..... \$22**

Shiro Shoyu & BBQ Leeks  
Pico de Gallo Raspado

prices not inclusive of tax



# TACOSTACOSTACOS



## **Sake CHARRED Cabbage (V)..... \$30**

Chintextle XO

Corn SMUT & Black Garlic

## **Charcoal BBQ PESCA del Dia..... \$42**

Zarandeado Nayarita

Aka Miso & Watercress

## **Lamb Shank BIRRIA..... \$45**

OG Consomé

Toasted Árbol

## **Chicken Cowboy ASADO..... \$50**

Pineapple Pollo Loco

Mezcal & Tarragon Béarnaise

## **Beef RIB Barbacoa..... \$52**

Adobo Estilo Hidalgo

Limonés Coquetos

# GOLOSINAS

## **Buñuelo de Viento..... \$9**

TEPACHE Syrup

Dark Coconut Chocolate

## **CHAMOYADA..... \$9**

Mango/Guava Sorbet

Pumpkin Seed & Pine Nut