

El Barrio

STARTERS

EL BARRIO GUACAMOLE

Guacamole, Pumpkin Seeds, Cilantro
Pico de Gallo, Tortilla Chips **\$294**

TORTILLA SOUP

Sour Cream, Cheese, Avocado
Fried Tortilla, Guajillo **\$474**

SMOKED CARROT AND OVEN ROASTED ROOTS SALAD

Mixed Lettuce & Roots, Red Onion
Vinaigrette, Carrot & Vanilla Purée **\$519**

SEAFOOD CEVICHE

Shrimp (1.4oz), Octopus (1.4oz), Catch of
the Day (1.4oz), Vuelve a la Vida Sauce **\$621**

WOOD-FIRED OVEN MELTED CHEESE

Local Mixed Cheese Served with
Corn or Flour Tortillas & Quelites
Salad **\$435**

Add: Chistorra (2.1oz), Mushrooms
or Shrimp (4.2oz) **\$282**

TRADICIONES

BEEF TAMPIQUEÑA (7.7oz) WITH BLACK MOLE

Corn Chochoyotas, Tomatillo with Amaranth
Roasted Spring Onions, Black Beans **\$1,242**

CHICKEN ENCHILADAS (5.2oz)

Sour Cream, Grated Cheese, Sprouts
Aged Cotija Cheese **\$779**

VERACRUZ-STYLE FISH

Catch of the Day (7.7oz), Tomato
Olives Bell Pepper, White Rice **\$892**

COCHINITA PIBIL (10.5oz)

Pork, Xnipec Sauce, Green Sauce
Corn Tortillas **\$1,056**

TAQUERÍA

AL PASTOR (2.2oz)

Grilled Pineapple Salad
Avocado Purée, Cilantro **\$243**

PRIME RIB EYE GAONERA (2.1oz)

Avocado, Baked Onion, Rustic
Green Sauce, Quelites **\$282**

CHICKEN MILANESA (2.4oz)

White Rice, Pork Rind
Avocado **\$260**

AJILLO SHRIMP (2.8oz)

Avocado Purée, Refried
Beans, Quelites **\$248**

BAJA-STYLE FISH (1.4oz)

Coleslaw, Pico de Gallo
Pickled Onion, Mayonnaise, Cream **\$243**

SOFT-SHELLCRAB BAJA-STYLE (1.7oz)

Guacamole, Coleslaw Salad
Jalapeño Mayonnaise, Cilantro **\$339**

MUSHROOMS IN MATCHA SAUCE

Refried Beans, Fresh Cheese
Sour Cream, Hoja Santa
Sauce **\$198**

ZUCCHINI BLOSSOM AND JALAPEÑO REQUESON (0.7oz)

Poblano Chili Sauce
Purslane **\$226**

CHIPOTLE OYSTER MUSHROOM TINGA

Refried Beans, Cotija Cheese
Sour Cream, Lettuce **\$237**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All prices are in Mexican pesos, include service and taxes (tips not included).