

# L A C A N T I N A

\$2,330

## S N A C K S

### GUACAMOLE & CHICHARRÓN | ★

Pico de gallo, jalapeños, toasted pumpkin seeds

### OVEN-BAKED TOSTADAS | Π √

Sikil pak, lettuce, Cotija cheese

### STREET-STYLE BABY POTATOES | ★ 🍴

Guajillo chili-garlic sauce, cream, Cotija cheese

### REGIONAL CHEESES TABLE | √

Seasonal fruit compote, mesquite honey

### TRADITIONAL ESQUITES | √

Aged Cotija cheese, epazote mayonnaise

## A N T O J I T O S

### CRAB TINGA FLAUTAS (2oz) | ★

Green sauce, sour cream, Cotija cheese

### TACOS DE CANASTA

Chicharrón prensado (1oz), pickled onions

### TORTILLA SOUP | √

Cream, avocado, fried tortilla, guajillo chili

### YUCATÁN-STYLE TURKEY (1oz) TAMALES

Axiote sauce, quelites

### COMAL SOPES | Π √

**Mushrooms / Beef (0.7oz) / Shrimp (0.8oz)**

Beans, cheese, cream

## H O M E S T Y L E   D I S H E S

### STONE MOLCAJETE | ★

**Beef (7oz) / Chicken (7oz) / Shrimp (4.2oz)**

Blistered jalapeños, grilled green onions, grilled cheese, chistorra, cactus

### CARNITAS DE MICHOACÁN (8oz) | ★

Raw green sauce, homemade tortillas

### BEEF TONGUE (1.7oz) TACOS WITH GREEN SAUCE

Radish & chickpea salad, cilantro

### VERACRUZ-STYLE FISH (7.7oz) | Π ★

White rice, quelites

### OYSTER MUSHROOM BIRRIA | √

Confit mushrooms, grilled oyster mushrooms, onion, cilantro

## S W E E T   T R E A T S

### RICE PUDDING

Cinnamon, candied orange & lime

### ABUELITA CHOCOLATE CAKE | 🍴

Cinnamon ice cream & spiced cream

### TRADITIONAL BUÑUELO | ★ 🍴

Orange cream, pox sauce, cacao flower ice cream

Π - SENSEI | ★ - SIGNATURE | √ - VEGETARIAN | 🍴 - GLUTEN | 🥜 - NUTS

*Consumption of raw or undercooked meat, poultry, fish, seafood, or eggs may increase the risk of foodborne illness. All prices are in Mexican pesos. Taxes and service charge are included (tips not included). We accept American Express, Visa, Mastercard, and room charges as payment methods.*