

# MENU

# TRADICIONES

*Where the old recipes become a bridge  
between the past and the present*

*El  
Barrio*

## STARTERS

### EL BARRIO GUACAMOLE

Guacamole, Pumpkin Seeds, Cilantro  
Pico de Gallo, Tortilla Chips **\$260**

### TORTILLA SOUP

Sour Cream, Avocado, Fried Tortilla  
Guajillo **\$420**

### SMOKED CARROT AND OVEN ROASTED ROOTS SALAD

Vanilla & Red Onion Vinaigrette  
Mixed Lettuce & Roots, Carrot Purée **\$460**

### SEAFOOD CEVICHE

Shrimp, Octopus, Catch of the Day  
Vuelve a la Vida Sauce **\$550**

### WOOD-FIRED OVEN MELTED CHEESE

Local Mixed Cheese Served with  
Corn or Flour Tortillas **\$385**

**Add:** Chistorra, Mushrooms  
or Shrimp **\$250**

## TRADICIONES

### BEEF TAMPIQUEÑA WITH BLACK MOLE

Corn Chochoyotas, Roasted Spring Onions  
Black Beans **\$1,100**

### GRILLED CHICKEN POBLANO ENCHILADAS

Sour Cream, Grated Cheese, Sprouts  
Aged Cotija Cheese **\$690**

### VERACRUZ-STYLE FISH

Catch of the Day, Tomato, Olives  
Bell Pepper, White Rice **\$790**

### COCHINITA PIBIL

Pork, Pickled Red Onion, Xnipec Sauce  
Homemade Tortillas **\$890**

## GARDEN

### MUSHROOMS IN MACHA SAUCE

Refried Beans, Fresh Cheese  
Sour Cream, Hoja Santa  
Green Sauce **\$175**

### ZUCCHINI BLOSSOM AND JALAPEÑO REQUESON

Poblano Chili Sauce  
Purslane **\$200**

### CHIPOTLE OYSTER MUSHROOM TINGA

Refried Beans, Ocosingo Cheese  
Sour Cream, Mixed Lettuce **\$210**

## SEA

### AJILLO SHRIMP TACO

Avocado, Refried Beans  
& Hoja Santa **\$220**

### BAJA-STYLE FISH TACOS

Coleslaw, Pico de Gallo, Pickled Onion  
Sour Cream **\$215**

### SOFT-SHELL CRAB BAJA-STYLE

Avocado, Cilantro  
& Coleslaw Salad **\$300**

## LAND

### AL PASTOR TACOS

Grilled Pineapple Salad  
Avocado Purée **\$215**

### PRIME RIB EYE GAONERA

Avocado, Baked Onion  
Rustic Green Sauce **\$250**

### CHICKEN MILANESA TACO

Crushed Avocado & Pumpkin Seeds  
Green Sauce, Pork Rind **\$230**

Prices plus 15% service charge.