

# LA CANTINA

\$ 1,971

## S N A C K S

GUACAMOLE & CHICHARRÓN  
Pico de Gallo, Jalapeños  
Toasted Pumpkin Seeds

OVEN-BAKED TOSTADAS  
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 (2.1oz)  
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) TAMALE  
Axiote Sauce, Quelites

COMAL SOPES  
**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 (8.1oz)  
Raw Green Sauce, Homemade  
Tortillas

BEEF TONGUE (1.7oz) TACOS WITH GREEN SAUCE  
Radish & Chickpea Salad, Cilantro

VERACRUZ-STYLE FISH (7.7oz)  
White Rice, Quelites

OYSTER MUSHROOM BIRRIA  
Confit Mushrooms, Grilled  
Mushrooms Onion, Cilantro

## S W E E T T R E A T S

TRADITIONAL BUÑUELO  
Orange Cream, Pox Sauce  
Cacao Flower Ice Cream

RICE PUDDING  
Cinnamon, Candied Orange & Lime

ABUELITA CHOCOLATE CAKE  
Cinnamon Ice Cream & Spiced Cream