

--- * BARRIO'S *-**MOLCAJETE**

Guacamole, Cilantro, Pumpkin Seed Chips & Salsa \$260

---* GRILLED *---**CORN ON THE COB**

Aged Cotija Cheese, Grilled Lemon, Chile Mulato Mayonnaise, Chile Flakes \$230

* GARDEN *-SALAD @

Black Beans, Organic Lettuce, Grilled Corn, Cherry Tomato, Cucumber, Citrus Vinaigrette \$410

=* QUESO FUNDIDO *= IN WOOD-FIRED OVEN @

Served with Corn or Flour Tortillas TO CHOOSE: Chistorra, Shrimp or Mushrooms \$385

=* TLALPEÑO *-SOUP

Chicken, Avocado, Sour Cream, Fried Tortilla, Chickpea, Chipotle \$420

MUSHROOM IN MACHA SAUCE

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



PUMPKIN FLOWER & CURD CHEESE

Jalapeño, Epazote, Chile Poblano, Purslane Sauce \$200 @

CHIPOTLE **MUSHROOM TINGA**

Refried Beans, Ocosingo Cheese, Sour Cream, Roman Lettuce \$210 @

ZARANDEADO FISH

Recado Negro Sauce, Vegetable Salpicon \$215

SHRIMP GOBERNADOR TACO

Cheese Crust, Sauteed Bell Peppers, Root Salad \$220

SOFT SHELL CRAB BAJA STYLE

Avocado, Cabbage & Cilantro Salad, Jalapeño Mayonnaise \$300

PRIME RIB EYE GAONERA

Avocado, Baked Onions, Rustic Green Sauce \$250

ROCK-OVEN GRILLED CHICKEN

Raw Green Sauce, Pork Rind, Avocado, Grilled Raddish \$230

AL PASTOR

Seasoned Pork, Pineapple Relish, Onion, Pancetta Cilantro, Chile Morita \$215

*** ALAMBRES ***

LA HUERTA

Mushrooms, Corn, Bell Peppers, Sautéed Onion, Cilantro, Quelites, Queso Fundido \$550

PA'L NORTE

Prime Rib Eye, Smoked Bacon, Bell Peppers, Jalapeño, Onions, Queso Fundido \$700

Oaxaca Tostada, Wood-Fired Oven Melted Cheese, Cherry Tomato, Onion

TO CHOOSE

Chistorra \$250 Rib Eye Prime \$250 Shrimp \$220 Seasanal Vegetables \$180 @

STUFFED CHURRO

Seasonal Flavors \$260

CHURRO SUNDAE

Ice Cream, Walnuts, Churro Bites, Caramel Sauce \$325

ICE CREAM

Seasonal Flavors \$250

POPSICLES

Seasonal Flavors \$205