



## Guacamoles

### Tradicional ~ Mild 12

avocado ~ tomato ~ onion ~ cilantro ~ serrano

### Trio Guacamoles 21

### Rojo ~ Spicy 12

avocado ~ tomato ~ red onion ~ chipotle ~ queso fresco

### Frutas ~ Medium 12

avocado ~ pomegranate ~ vidalia onion ~ mango  
apple ~ peach ~ habanero ~ Thai basil

## Bofanas 5

### Cactus Fries

### Avocado Fries

### Hearts of Palm Fries

## Ceviches

### El Acapuico

tasting of three

### Hamachi

yellowtail ~ Meyer lemon ~ cucumber ~ Huichol salsa  
crispy avocado

### Atun

spicy yellowfin tuna ~ key lime ~ vidalia onion  
radish ~ watermelon

### Camaron

shrimp ~ spicy roasted tomato salsa ~ lime pico de gallo

## From The Brick Oven

### Queso Fundido

Mexican cheese fondue ~ maitake & huitlacoche mushrooms

### Quesadilla de Costilla

braised beef short ribs ~ Chihuahua cheese ~ Chipotle BBQ sauce

### Quesadilla de Huitlacoche y Trufas

manchego cheese ~ corn ~ black truffle ~ huitlacoche salsa

### Quesadilla de Pollo

roasted chicken ~ Chihuahua cheese ~ pico de gallo ~ crema

### Quesadilla de Camaron

shrimp ~ chile de arbol salsa ~ pineapple salad

## Los Tacos

(with handmade corn tortillas)

### Pollo

chicken breast adobado ~ pico de gallo ~ manchego cheese

### De Pastor

guajillo-marinated pork ~ grilled pineapple ~ chile de arbol salsa

### Chapulines

Oaxacan-style dried grasshoppers ~ onion ~ jalapeño

### Suadero

Negra Modelo-braised brisket ~ tomatillo salsa ~ horseradish crema

### De Cabeza

braised veal cheeks ~ onion ~ cilantro ~ chile de arbol salsa

### Camaron

garlic-chipotle shrimp ~ hearts of palm slaw ~ tamarind salsa

### Carne Asada

chile-rubbed skirt steak ~ pulque salsa borracha

### Pescado

Baja-style tilapia ~ spicy jicama slaw ~ guacamole

### Langosta

spicy lobster taco ~ morita salsa ~ avocado

### Hongos y Nopales

maitake & huitlacoche mushrooms ~ cactus ~ queso fresco

20% gratuity will be added for parties of 6 or more

Chef Julian Medina