



A Contemporary Yucatán-Inspired Restaurant

YUCO’s culinary program is founded on a simple mission; to make a transcending dining experience and to be the best Yucateco restaurant in the world.

As ambassadors of Yucateco cuisine, we pride ourselves on provenance. Every ingredient has been carefully sourced from a collective of sustainable small purveyors across Mexico.

APPETIZERS

Jicama Salad market greens, cucumber, beet textures	22
Crispy Octopus chipotle crema, nasturtium	32
Ceviche* kampachi, octopus, cucumber, apricot, citrus	27
Flor en Nogada squash blossom, sweet plantain, prickly pear, walnut cream sauce	29
Berkshire Pork Belly al Pastor smoked sunflower sprouts, butterfly sorrel	32
Elote Soup cotija, lime, corn ash	27

TACOS

Wagyu Steak Taco snake river farms ribeye cap, hudson valley onions, salsa	22
Octopus Taco crispy spanish octopus, hoja santa wrap	19
Squash Blossom Taco citrus, edam mornay sauce	18

MAIN DISHES

Pan Seared Diver Scallops* cassava croquette, pickled tomatillo and coconut emulsion	42
Heritage Chicken Tamal honeynut squash puree, chili veloute sauce	40
Lobster and Rajas* smoked poblano, local sweet corn	45
Wagyu Ribeye Steak smoked chayote puree, pearl onion, chili pepper demi glace	54
Braised Oxtail en Mole mole de padre, house made corn tortillas	51



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness