



## 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-inspired restaurant in the world.

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

### FIRST COURSE

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

### MID COURSE

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

### MAIN COURSE

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<b>Pan Seared Diver Scallops*</b> cassava croquette, pickled tomatillo and coconut emulsion	<b>42</b>
<b>Lobster and Rajas*</b> smoked poblano, local sweet corn	<b>45</b>
<b>Heritage Chicken Tamal</b> honeynut squash puree, chili veloute sauce	<b>40</b>
<b>Prime Ribeye Steak</b> smoked chayote puree, pearl onion, chili pepper demi glace	<b>54</b>
<b>Braised Oxtail en Mole</b> mole de padre, house made corn tortillas	<b>51</b>
<b>Niman Ranch Cochinita Pibil</b> 18 hour smoked pork butt, house made tortillas, pickled market vegetables, sauces	<b>110</b>

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