

XOCHI

THE FLAVORS OF OAXACA



**XOCHI WILL DONATE \$5 TO THE
HOUSTON FOOD BANK FROM EACH
\$55 HRW DINNER MENU SOLD**

**Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your
risk of foodborne illness, especially if
you have certain medical conditions.*

Please alert your server of any allergies.



MENÚ CLASICO

BOCADILLO

SOPA DE ELOTE Y

MOLOTE DE PLÁTANO

*creamy corn soup and plantain turnover filled
with refritos, crema, queso fresco*

ENTREMES

MEMELITA DE COSTILLA DE PUERCO

*toasted masa pancake, roasted pork rib, refritos,
crema, queso fresco, tomatillo-avocado salsa
paired with '20 d'Arenberg Shiraz
- McLaren Vale, Australia -*

PLATO FUERTE

BARBACOA DE RES DE ZAACHILA*

*grilled rolled skirt steak, hoja santa, guajillo
puya and costeño pepper adobo, potato,
carrots, masa dumplings*

UPGRADE TO TENDERLOIN +20

paired with '20 Milo Reserva Malbec

- Mendoza, Argentina -

POSTRE

CREMOSO DE CHOCOLATE

*dense soft chocolate pudding, chocolate air
sponge cake, peanut powder, strawberry gel
paired with Fonseca Bin 27 Ruby Port*

- Portugal -

*- beverage, tax & gratuity are not included -
Optional Beverage Pairing +\$33*



MENÚ DE MEZCAL

BOCADILLO

SOPA DE ELOTE Y

MOLOTE DE PLÁTANO

*creamy corn soup and plantain turnover filled
with refritos, crema, queso fresco*

ENTREMES

CEVICHE DE ATÚN*

*watermelon aguachile, yellowfin tuna, avocado,
cucumber, onion, corn, avocado mousse
paired with Dinamita — mezcal,
ginger liqueur, strawberry, chipotle sauce,
agave, lime, basil*

PLATO FUERTE

CACHETES DE RES

*braised beef cheeks, creamy corn rice,
greens, mole pasilla
paired with Açai What You Did There — mezcal,
bergamot liqueur, cacao liqueur, açai powder,
agave, lime*

POSTRE

PIÑA CON MEZCAL

*pineapple coconut cake, mezcal caramel,
mango-pineapple compote, macadamia
crumble, coconut cream
paired with La Palmera — mezcal, coconut
liqueur, chinola passion fruit liqueur, coconut
milk, pineapple, lime*

*- beverage, tax & gratuity are not included -
Optional Beverage Pairing +\$33*



MENÚ VEGETARIANO

BOCADILLO

SOPA DE ELOTE Y

MOLOTE DE PLÁTANO

*creamy corn soup and plantain turnover filled
with refritos, crema, queso fresco*

ENTREMES

TACOS DE PAPA

*crispy potato casserole tacos, salsa albañil,
crema, queso fresco
paired with '21 Sarteralli Tralivio Verdicchio
- Castelli di Jessi, Italy -*

PLATO FUERTE

CHILE RELLENO

*poblano pepper, Chihuahua cheese, corn,
Mexican squash, epazote, pipián verde, rice
paired with '18 Innocenti Cab Franc
- Mendoza, Argentina -*

POSTRE

PASTEL DE CHOCOLATE

*Chef Ruben's vegan chocolate cake,
silk vegan cream, macerated strawberries
paired with Gancia Muscato d'Asti
- Italy -*

*- beverage, tax & gratuity are not included -
Optional Beverage Pairing +\$33*