

## FOR THE TABLE

Serrano Guacamole	19
Queso Fundido <i>toasted sesame flambée</i>	24
Mariscos <i>shrimp, oysters, king crab, caviar &amp; crema, passion fruit hot sauce</i>	165

## SALADS

Tajin Caesar <i>spiced pumpkin seeds, cotija</i>	22
La Piñata <i>mango, jicama, tamarind dressing</i>	25
Bibb & Avocado <i>blood orange, charred corn, jalapeño vinaigrette</i>	19

### RAW

Dressed Big Rock Oysters <i>frozen mezcalita mignonette</i>	5/ea
Tuna Tartare <i>chilies, ginger blossom, avocado</i>	28

### CEVICHE

Coctel Campechano <i>chilled shrimp &amp; jumbo crab</i>	26
Black Sea Bass <i>pineapple, lemongrass</i>	22

### AGUACHILE

Red Snapper <i>passion fruit, toasted pine nuts</i>	22
Yellowtail <i>cucumber, serrano, lime</i>	26
Amaebi Sweet Shrimp <i>calamansi &amp; blood orange</i>	32

## SMALLS

### MACHETES

<i>Our House Quesadillas</i>	
Black Truffle & Guava Jam	22
Squash Blossoms	26

### ANTOJITOS

Pork Belly Chicharron <i>toasted peanut mole, jalapeño jelly</i>	22
Filet Albondigas <i>caramelized onion crema, chipotle</i>	23
Jumbo Lump Crab & Avocado <i>charred gooseberry salsa</i>	28

### SOLTEROS

<i>Nacho Singles</i>	
Steak Suadero	24
Lobster and Montauk Corn	32

## MAINS

Yucatan Red Snapper <i>charred orange salsa</i>	43
Lobster Al Pastor <i>achiote butter, pineapple pico de gallo</i>	75
Grilled Tiger Prawns <i>salsa fresca</i>	53
Grilled Branzino <i>salsa verde de las islas</i>	48
Roasted Chicken Escabeche <i>fresno chilies</i>	39
Faroe Island Salmon <i>a la Veracruzana</i>	46
Whole Red Snapper Tacos <i>endiablados, cilantro salad</i>	95

## SIDES

### BRAVOS

Elote Brûlée <i>cotija, pickled serranos</i>	19
Mexican Rice Tahdig <i>crispy saffron crust</i>	17
Black Beans Aligot <i>monterey jack</i>	16

### VERDES

Charred Brussels <i>limon picante</i>	18
Sautéed Spinach <i>garlic, olive oil</i>	16
Long Bean Knots <i>tied up</i>	16

### SABROSOS

Whole Cauliflower Locos <i>tortilla-shallot crumble</i>	17
Grilled Corn Ribs <i>pepper honey butter</i>	18
Sweet Potatoes <i>cilantro crema</i>	16

## CARNE DE CASA

Long-Bone Short Rib Quesabirria	82
Roasted Veal Chop <i>pomegranate salsa macha</i>	58
Lechon Feast	MP
<b>FILETE</b>	58
<i>guarniciones</i>	
añejo au poivre	+6
chimichurri negro	+4
dame un prawn taquito	+14
Tomahawk Prime Rib For Two <i>Oaxacan pasilla rub, horseradish crema</i>	225