

FOR THE TABLE

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

SALADS

Tajin Caesar <i>spiced pumpkin seeds, cotija</i>	22
La Piñata Chopped <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

Shrimp Cocktail Campechano <i>jumbo crab, sangrita</i>	26
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Black Sea Bass <i>pineapple, lemongrass</i>	22
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AGUACHILE

Red Snapper <i>passion fruit, toasted pine nuts</i>	22
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Yellowtail <i>cucumber, serrano, lime</i>	26
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Amaebi Sweet Shrimp <i>calamansi & blood orange</i>	32
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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
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Filet Albondigas <i>caramelized onion crema, chipotle</i>	23
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Jumbo Lump Crab & Avocado <i>charred gooseberry salsa</i>	28
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SOLTEROS

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

CARNE DE CASA

Filete	62/72
Prime Dry-Aged Bone-In Sirloin	85
Whole Grass-Fed Skirt Steak	115

<i>las salsas</i>	añejo au poivre	+6
	salsa macha	+4
	chimichurri negro	+4
	chipotle brown butter	+5
	salsa verde cruda	+4

SPECIALTIES

Long-Bone Short Rib Quesabirria	82
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Roasted Veal Chop <i>pomegranate salsa macha</i>	58
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Tomahawk Prime Rib For Two <i>Oaxacan pasilla rub, horseradish crema</i>	225
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SIDES

BRAVOS

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

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

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

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