

# OXOMOCO

## PARA LA MESA

### Red Peanuts

mercado Jamaica style, garlic, chilis 5

### Popcorn

mole negro oil, escabeche powder 5

### Smoked Mango

chili, lime 7

### Chips and Salsa

cruda verde, macha, oxomoco hot sauce, heirloom corn tostadas 10

### Oxomoco Guacamole

smoked cherry tomatoes, queso fresco 16

### Soya Marinated Tuna Tostada

avocado, salsa macha, radish 22

### Shrimp Ceviche Tostada

pico, oxomoco hot sauce, cilantro 18

### Beef Tartare Tostada

grasshopper mayo, avocado, árbol peanut, quelites 18

### Punta Verde Caesar

wood fired romaine, cotija masa crunch 16

### Spring Pea Tlayuda

quesillo, salsa cruda, serrano, mint 18

### Beet "Chorizo" Tacos

crispy potato, avocado, salsa a las brazas 15

### Asparagus & Maitake Tacos

chipotle gribiche, spring onion salsa verde, sorrel 17

### Market Fish Tacos

cucumber slaw, chipotle mayo, bibb, thai basil MP

### Lamb Barbacoa Tacos

squash blossom, watercress, salsa pipicha 18

### Pollo a las Brazas

chintese, local honey, salsa pasilla, crispy red rice 40

### Bavette

salsa amarilla, smoked ancho butter, chorizo black beans 45

Chef Justin Bazdarich

Chef de Cuisine Emilio Cerra