

# OXOMOCO

## PARA LA MESA

Mango  
chili, lime 8

Papitas  
valentina powder 7

Popcorn  
mole negro oil, escabeche powder 8

Chips and Salsas  
variety of salsas, heirloom corn tostadas 19

Oxomoco Guacamole  
roasted cherry tomatoes, queso fresco 21

Ensalada Caesar  
romaine, cotija masa crunch 21

Beet Tostada  
sweet potato, pistachio crumble, shiso 25

Pink Moon Oysters  
clamato verde, serrano relish 24/44

Mackerel & Octopus Aguachile  
burnt eggplant, blood orange clamato 32

Soya Marinated Tuna Tostada  
avocado, salsa macha, radish 27

Peekytoe Crab Tostada  
caldo de mariscos, nopales, salsa brava 27

Caviar Tuna Tartare Tostada  
kombu oil, achiote aioli, chile onza 48

Beef Tartare Tostada  
chapulines, egg yolk jam, garlic chips 27

Maitake Tacos  
herbs ricotta, morita—ancho salsa, black trumpet chips 25

Catch of the Day Tacos  
cucumber slaw, thai basil, chipotle mayo 27

Suadero Tacos  
beef cheeks, roasted jalapeño, guacachile 29

Lamb Barbacoa Tacos  
squash blossom, watercress, salsa pipicha 27

Half Roasted Chicken  
chintesle, salsa pasilla, crispy red rice 59

Pork Carnitas  
escabeche veggies, chicharron crunch, salsa cruda, black beans 60

American Wagyu Bavette  
mole coloradito, crispy potatoes, asparagus 85

Chef Justin Bazdarich  
Chef de Cuisine Maria Barriga