

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

Habanero Tomato Tonnato

heirloom tomatoes & cucumbers, basil, chicharron 19

Punta Verde Caesar

wood fired romaine, cotija masa crunch 16

Market Corn Tlayuda

cotija, epazote, oxomoco hot sauce 18

Beet "Chorizo" Tacos

crispy potato, avocado, salsa a las brazas 15

Summer Squash Tacos

burnt scallion soubise, mezcal butter, pepitas salsa 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

chintesle, 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