OXOMOCO

PARA LA MESA

Popcorn
mole negro oil, escabeche powder 8

Smoked Mango
dried mango, chili, lime 10

Chips and Salsas
variety of salsas, heirloom corn tostadas 19

Oxomoco Guacamole
smoked cherry tomatoes, queso fresco 23

Flame Beet Tostada
candied walnuts, feta cheese, grilled tomatillo 24

Squash Aguachile
catch of the day, sweet potato chips, pepitas 32

Soya Marinated Tuna Tostada
avocado, salsa macha, radish 28

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

Beef Tartare
shoestring potatoes, chicatana aioli, egg yolk jam 28

Punta Verde Caesar
wood fired romaine, cotija masa crunch 25

Mushroom Tlayuda
wood ear, mole negro oil, cotija aioli 34

Maitake Tacos
herbs ricotta, morita—ancho salsa, black trumpet chips 27

Suadero Tacos
beef cheeks, roasted jalapeño, guacachile 29

Lamb Barbacoa Tacos
squash blossom, watercress, salsa pipicha 28

Swordfish Tacos
labneh, salsa arabe, marinated onions 31

Pescado a la Parrilla
chiltepín salsa, roasted parsnip puree, carrot escabeche, tortillas 75

Pollo a las Brasas
chintextle, salsa pasilla, crispy red rice, tortillas 59

American Wagyu Bavette
mole coloradito, crispy potatoes, squash, tortillas 90

Chef Justin Bazdarich
Chef de Cuisine Maria Barriga