

**OUR MENU IS LISTED FROM LIGHTEST TO HEARTIEST FOR THE BEST EXPERIENCE, ORDER FAMILY-STYLE AND ENJOY DISHES AS THEY ARRIVE FROM THE KITCHEN!**

### **Shishitos**

blistered peppers, lime zest, red onion, togarashi-panko crunch, fresno ash aioli 10 GF

### **Ostiones**

rotating selection of raw oysters on the half shell, aguachile relish & salsa negra (min 6) MP GF

### **Tacos de Camaron y Jicama**

grilled shrimp, jicama tortilla, charred corn, avocado, cherry tomato, cilantro, onion, serrano aioli 16 GF

### **Ceviche de Mahi-Mahi**

chicharrón de calamar, leche de tigre, avocado, mango, chile fresno, onions & cilantro 18

### **Papas Fritas**

french fries, lemon-celery aioli & salsa brava (tomato, guajillo, ancho peppers) 10

### **Empanadas de Birria**

braised beef in adobo, onion, cilantro, chihuahua cheese, red chimichurri 14

### **Ostiones al Horno**

street corn, chistorra, tajin, cotija cheese crumb (4 oysters) 18

### **Gratinado de Maiz**

roasted corn, parmigiano-reggiano, epazote, panko 13 GF

### **Coles de Bruselas**

brussels sprouts, cranberries, crispy shallots, balsamic, piquin aioli 16

### **Pan Arabe con Aguacate**

grilled pita style flatbread, blackened avocado, pickled fennel, greens 18

### **Ensalada Caesar**

romaine, duck fat crouton, parmigiano-reggiano, dehydrated lemon, pickled celery 14 GF

### **Bao de Cerdo**

two chinese steamed buns, hoisin-braised pork belly, pickle, kimchi aioli, cilantro, scallion 16

### **Arrachera Asada**

5oz skirt steak, heirloom tomatoes, avocado, shallots, cilantro, dry guajillo pepper, queso fresco 21 GF

### **Pulpo**

braised spanish octopus, potatoes, charred green onions, chistorra-pepper sauce, salsa macha oil 26 GF

### **Milanesa de Pollo**

breaded chicken breast, chihuahua-mozzarella, arugula, fresno pickles, martajada-tomato salsa 20

### **Mejillones con Chorizo**

steamed mussels, spanish pork chorizo, pan arabe, shallots, salsa verde 28 GF

### **Garganelli de Mariscos**

homemade garganelli pasta, jumbo shrimp, clams, queso cotija, huitlacoche, mezcal sauce 34

### **Costillas & Gnocchi**

short rib, gnocchi, chicken stock beurre monte', pickled fennel, fresno chili, chive 32

### **Pescado a la Plancha**

pan seared branzino, salsa veracruzana, fingerling potatoes, grilled lime 39 GF

### **Carne & Papas Fritas**

8oz hanger steak, daily compound butter, sweet corn puree, fries, garlic aioli 42

### **Hamburguesa**

chuck burger, chihuahua cheese, sautéed onions, avocado, chorizo-chipotle aioli, brioche bun, fries 21

### **Pescado Frito**

1.5 lb. deep fried red snapper, mojo de ajo crust, aguachile-avocado salad MP

### **Churrasco**

1 lb. bone-in new york strip, linguça, red chimichurri, grilled onions 66 GF

### **Chamorro**

banana leaf braised pork shank, bacon-black beans, habanero pickled onions, side of tortillas 45 GF

## **ACCOMPANIMENTS**

**Pure de Papa** - mashed potatoes, butter & huancaína sauce 10 GF

**Ensalada de Aguachile** - shaved cucumber, avocado, red onion, cilantro, serrano, lime 10 GF

**Arroz con Queso** - mexican red rice, salsa roja, melted chihuahua cheese 8 GF

**Frijoles Charros** - black beans, bacon, pico de gallo 9



GF = can be made gluten free upon request  
\*The chef will try to accommodate food allergies as much as possible, other modifications politely declined.  
\*Whenever possible we use local, organic & sustainable ingredients; for this reason some menu items are subject to limited availability.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
**F&B DESIGNED BY BIEN TRUCHA GROUP**