

TACOMAKASE

A TACO TASTING MENU BY **COPITA**

SPRING 2026

CHICHARRÓN

*guacamole, queso fresco, Cascabel chili sauce,
squash blossom*

ZUCCHINI

queso Cotija, fried parsley, roasted tomato salsa, chipotle aioli

TUNA 'CARNITAS'

guacamole, adobo chipotle aioli

SHRIMP

cabbage, pickled onion, macha aioli, scallions

CHEF'S CHOICE

MEJDOOL DATES

almond butter, Oaxacan chocolate, maldon salt

60 PER PERSON

WINE PAIRING

SPARKLING BRUT NV

El Bajio, Valle de Bernal, Mexico

CHENIN BLANC

2024, Cava Valmar, Valle de Guadalupe, Mexico

SAUVIGNON BLANC

2022, Lechuza "Canto," Valle de Guadalupe, Mexico

MALBEC

2022, Cava Maciel, Valle de Guadalupe, Mexico

30 PER PERSON

EXECUTIVE CHEF AZARI CUENCA-MAÍTRET

Copita adds a 4% surcharge to offset employee health insurance costs and other wage and benefit increases.