



ENTRADAS

TIRADITO DE KAMPACHI

Kampachi, Tamari, Olive oil, Fermented lemon, Green onion

23

TACO DE HONGOS

Roasted mushrooms, Chickpea Purée, Pico de gallo

23

TOSTADAS DE CAMARÓN, SALSAS MACHA (2)

Corn tostada, Deep water shrimp, Refried black beans, Salsa macha

22

TACO DE PULPO, PURÉ DE FRIJOL, CHORIZO, SALSAS MARTAJADA

Octopus, Black bean purée, Chorizo, Salsa martajada

19

CEVICHE VERDE

Catch of the day, Scallops, Salsa verde

25

MEJILLONES CON REFRITO

Mussels, White wine, Brown butter

22

EMPANADA DE PICADILLO DE WAGYU

Wagyu ground beef, Greens, Salsa roja, Sour cream

17

CANGREJO, BRIOCHE, IKURA

King crab, Tartar sauce, Brioche, Ikura

27

ENSALADAS

QUINOA, ARUGULA, ESPINACA, AGUACATE, PEPITA

Quinoa, Arugula, Spinach, Avocado, Pumpkin seed, Mustard

16

EJOTE, CHÍCHARO, ALMENDRA, BUTTERHEAD, PARMIGIANO

Green beans, Green peas, Butterhead, Roasted almond, Parmigiano

18

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have allergies, please let us know as not all ingredients are listed.



PRINCIPALES

PESCADO ZARANDEADO

Grilled catch of the day, "Adobo Zarandeado," Roasted tomato salsa

35

BARBACOA DE BERENJENA, SALSA MARTAJADA

Roasted eggplant, Salsa martajada, Avocado leaves

19

ALBÓNDIGAS WAGYU, PURÉ DE PAPA, JUS

Wagyu meatballs, mashed potatoes, jus

39

ARROZ NEGRO, PULPO, ALMEJA

Carnaroli Rice, Squid Ink Sauce, Maine little neck clams, octopus

30

FILETE DE RES WAGYU, GUACAMOLE DE HIERBAS, SALSA MARTAJADA

Grilled wagyu tenderloin, Herbs guacamole, Roasted tomatillo salsa

60

BARBACOA DE CORDERO, GUACAMOLE, SALSA ROJA, CEBOLLA ASADA

Braised lamb shank, 3 chiles adobo, Guacamole, Salsa roja, Roasted onion

37

PORK BELLY "AL PASTOR"

Pork Belly "al Pastor" served with black beans, Salsa taquera,
Pineapple pico de gallo

38

* To provide our team a livable wage, please note that an automatic 20% service charge will be applied.
Tax is imposed on all mandatory service charges. While not required, additional tips are welcomed
and greatly appreciated. Thank you!