



## ONE-HITTER

### TUNA TORO

avocado, gooseberry, pickled roe

### OSTEONE

chilled oyster, mezcal mignonette

### CHARRED EGGPLANT

ajo blanco, mint, leek

### SURF AND TURF

Prime beef, Kaluga caviar,  
crispy shell

### CRAB CROQUETTE

avocado, guajillo masa

### MEXICAN FOIE

tamarind, arbol

## COLD

### CHAYOTE SALAD

guajillo goat cheese,  
golden beets, almonds

### TIJUANA CAESAR

little gem, poblano, chorizo

### TIRADITO

fluke, corn humita, crisp posole

### LOBSTER TOSTADA

avocado, Chicatana salsa,  
canary melon

### BEEF AGUACHILE

charred onion, soy, fresno

### CEVICHE DE TIGRE

crystal blue prawn,  
chicharron, kumquat

## MASA

### MOLE MADRE

ricotta tamale...done

### CHORIZO MOLOTES

refried beans, salsa roja

### DUCK CONFIT TLACOYO

maitakes, salsa tinga

### MUSHROOM TETELA

mexican truffle, ricotta

### EL MACHETE

cut to order

## DULCES

### MEXICAN CHOCOLATE

pot de creme, meringue,  
brown butter

### PAPAYA COLADA

coconut-rum sorbet, ginger,  
crumble

## VEGETALES

### ROASTED SWEET POTATO

citrus, peanuts, mint

### REFRIED LENTILS

beans, hoja santa, tostadas

### OKRA & SHISHITOS

pistachio salsa macha, sesame

### CHARRED BEETS

ajo blanco, pistachio, watercress

### MAYAN HUMMUS

sikil pak, baby carrots, pepitas

### SPICED BEIGNETS

cinnamon, orange,  
hazelnut atole

## GRILL

### GUAJILLO CHICKEN

peanut mole, cilantro

### PORK AL PASTOR

pork blade chop, pineapple,  
adobo

### WAGYU BEEF PICANHA

A Bar N Ranch, charred  
carrot mole, carrot slaw

### BLACK SEA BASS

confit tomatoes, forbidden rice,  
salsa Veracruz

### WHOLE FISH

mint mojo, fennel, herbs

### TOMAHAWK

chilmole, chimichurri