

SALSA, GUACAMOLE y HUMMUS

BOTANERA 11

verde + roja mixed

BLACK BEANS y SESAME 13

salsa seca

AVOCADO 18

lime, herbs, green chili

BONE MARROW 19

mole poblano, chili jam, tortilla

CEVICHE y AGUACHILE

SHRIMP y OCTOPUS CAMPECHANA 25

clamato, cucumber, avocado

YELLOWFIN (AC)* 26

guava, avocado, jicama

TOSTADAS

TUNA CRUDO *26

pickled scallions, habanero, chipotle

CHICKEN TINGA 16

black bean, tomatillo

YELLOWTAIL* 24

avocado, salsa negra, pineapple mezcál

LOBSTER 27

avocado, sesame-peanut salsa matcha

CREAMY SPICY TUNA INFLADITAS* 10/19

piri-piri, chayote

QUESADILLAS

DOS QUESOS 14

salsa verde

MUSHROOM 20

chili oil

BLACK BEAN & POBLANO 15

salsa de adobo dulce

CHORIZO VERDE 19

taleggio, salsa verde

CEMITA

MILANESA de POLLO 18

avocado, cotija, salsa verde, cabbage

ENSALADAS y MASA

SHAVED BROCCOLI 15

pipitza green goddess, queso fresco, pistachio

CABBAGE 18

honey, lime, chili, peanuts

WINTER CITRUS y CHAYOTE 16

annato, avocado, white onion

CHILAQUILES VERDES 15

crema, sesame, white onion, cotija

DUCK TAQUITOS 18

salsa negra, truffle, queso anejo

TACOS AMERICANOS 18

soft + crispy, carne molida, cabbage slaw

SQUASH HUARACHE 16

oaxaca, sesame-peanut salsa macha, coconut yogurt

CHICKEN ENCHILADAS 18

salsa meco

PLANTAIN TETELA 15

labne, hazelnut-cherry salsa macha

TACO PLACERO

corn tortillas + salsa

TRUFFLE HONGOS 24

CARNITAS 27

CHORIZO VERDE, SUISSE & ONIONS 23

CHICKEN TINGA 22

PORK AL PASTOR 28

PESCADO 38

CAMARONES 28

VEGETALES

CUCUMBERS 8

mandarin safi, cumin, pipitza

ESQUITES 13

jalapeno mayonesa, queso anejo, scallions

ARROZ VERDE 9

poblano, scallion, cotija

PAPAS 14

salsa meco, scallion, cotija

FRIJOLES 9

crema, chili oil

PLATANOS DULCE 12

coconut yogurt

* 'THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOOD-BORNE ILLNESS. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES'