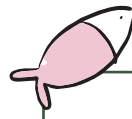


PAL' CENTRO Y PA' DENTRO...

GUACAMOLE	155
with chicharrón norteño	195
TUÉTANOS CON ESQUITES	235
Bone Marrow, Esquites, Epazote, and Mayonnaise with Charred Chilies, Served with Homemade Tortillas (20 minutes)	
EMPANADAS DE CAMARÓN	155
Empanada filled with shrimp, cheese, avocado, and pico de gallo, chili mayonnaise, lime. 1 piece	
FIDEO SECO	195
With tomato and chipotle sauce accompanied by panela cheese, ranch cream, chipotle, avocado, cilantro, and onion	
ELOTITOS TATEMADOS	170
Grilled baby corn with grasshoppers, cocoa nibs, chili mayonnaise, and Cotija cheese	
QUESABIRRIA	185
Beef birria, Menonita cheese, flour tortilla, morita salsa, apple slices with onion, and consommé; 1 piece <small>Your choice of flour or corn tortilla</small>	
GRINGA DE CAMARÓN	185
Shrimp, bell pepper, and melted cheese with pineapple pickle; 1 piece <small>Your choice of flour or corn tortilla</small>	
TIMBAL DE ATÚN	215
Fresh cubed tuna, tortilla crunch, cucumber, mango, quinoa, accompanied by plantain chips with grasshopper salt	

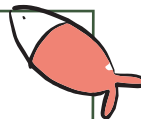


DEL MAR AL PLATO...



COCTEL ACAPULCO	210
Boiled shrimp, house cocktail sauce, witch vinegar, citrus, avocado, and cilantro With octopus + \$60 With chocolate clam +\$60	
CHICHARRÓN DEL PARQUE	200
Flour chicharrón, fresh tuna tartare, cabbage, avocado, tomato, and botanera sauce	
AGUACHILE DE CALLO	380
Ensenada scallop, green aguachile, cilantro, cucumber, and purple onion	
AGUACHILE SINALOA (Picante!)	245
Fresh shrimp, cucumber, lemon juice, Chiltepin chili, and red onion	
AGUACHILE DE BETABEL	230
Fresh shrimp, lemon juice, and beet with chiltepin, beet sticks, cucumber, red onion, and cilantro	

Nuestras favoritas,
¡LAS TOSTADAS!



TOSTADA "La Morenita"	155
Octopus, Pico de Gallo, Cilantro Mayonnaise, and Avocado	
TOSTADA "Nayarit"	160
Finely diced catch of the day, marinated in 'bruja' sauce, with charred chili mayonnaise, cucumber, avocado, cilantro, and oregano	
TOSTADA Cha Cha Chá	195
Tuna marinated in lime with habanero chili, árbol chili mayonnaise, fried leek, and cilantro	
TLAYUDA SIN CULPA	150
guacamole, nopales, cilantro, oregano, and macha sauce	

¡LLEVE LLEVE LOS TACOS!

Todas las tortillas de maíz hechas en casa

TACO DE JAIBA "EL BICHI"	225
Soft fried crab on a corn tortilla, peanut sauce, orange supreme, purple cabbage, cilantro, and lime; 1 Taco	
TACOS DE FLOR DE CALABAZA	155
Zucchini flower stuffed with Oaxaca cheese in tempura, served with tortillas and molcajete salsa; 3 Tacos	
TACO DE HONGOS Y HUITLACOCHÉ	145
Rain mushrooms, huitlacoche puree, straw potatoes, and cocoa macha sauce; 1 Taco	
"DE LENGUA ME COMO UN TACO"	210
Beef tongue, onion, cilantro, and tongue consommé; 4 Tacos and consommé	
TACO DE PESCADO ESTILO BAJA	175
Fish of the day in tempura, pico de gallo, cabbage, cilantro mayonnaise in a flour tortilla; 1 Taco	
TACO DE ESCAMOLES	160
Escamoles with egg, quelites, epazote, with charred red salsa; 1 Taco	

DE LA HUERTA

Strawberry salad with tomatoes, watermelon, mixed greens, frisée, hibiscus vinaigrette, and toasted almonds 125

Grilled vegetables: baby carrots, beets, and broccolini charred with Cotija cheese, toasted almonds, dressed with pea and mint sauce 185

Grilled cauliflower with peanut sauce, macha sauce, sesame seeds, and toasted peanuts 145



PLATOS PRINCIPALES

PESCADO ZARANDEADO 430

Catch of the day:
Green or red marinade, accompanied by charro beans, rice, and tortillas for making tacos

PULPO ARREBATADO 430

Grilled octopus, chili marinade, green salad, citrus supremes, and gherkin mayonnaise

CAMARONES A LAS BRASAS 425

Jumbo shrimp in garlic sauce, butterflied (5 pieces), served with a side of white rice timbale

CHAMORRO DE CERDO "Para Taquear" (For two people) 460

Confit pork shank, nopales salad, demi-glace

CHAMORRO ADOBADO 410

In chili sauce with avocado leaf, xnipec, cilantro, accompanied by nopales salad and tortillas

COCHINITA PIBIL 390

cochinita pibil with banana leaf, refried beans, xnipec, and handmade tortillas

SHORT RIB "LA CORTA" 595

Braised beef ribs, glazed with chipotle chili and piloncillo, served with bean salad, avocado, and xnipec

RIB-EYE 500g (For two people) 985

Charcoal-grilled, served with roasted baby potatoes, sautéed chilies, and freshly made tortillas

FILETE ARRIERO 425

Grilled beef fillet, roasted tomato arriera sauce, spring onions, avocado puree, and tortillas