

PROLOGOS

sopaipillas – complimentary house fried bread with citrus-pepper butter
additional orders one dollar per person

VARIOS snacks / starters

tortillas florales, house made nixtimal tortillas, “indian butter” 8
piquillos rellenos, stuffed spanish peppers, chorizo, golden rasins, gruyere 10
sevillanas olives, progression of stuffings 4
xnipek – yucatan style charred-habanero “dog’s snout” salsa, mini chips 4
mussels negro, chorizo, aji amarillo broth 10
shrimp and watermelon mojito salad, cucumber, mint 10
two soups in two bowls 6
poblano chile relleno salad, smoked chicken, corn, pimentón aioli 9
jamón ibérico de bellota pata negra (world’s finest ham), housemade bread 38
salad of red cabbage, cabrales blue cheese, lardoons 9
serrano ham and idiazábal cheese quesadilla 6
ensalada verde 4

INDIVIDUALES larger plates

chicken breast salad, citrus, spinach, jicama 14
salmon filet, poblano mashed potatoes, candied lemon 16
grilled vegetable sandwich, goat cheese, chipotle aioli 12
old-fashioned red chile chicken enchilada 14
duck “enfrijolada”, poached organic egg, rioja wine & cascabel chile sauce 14
slow-roasted pork shoulder, marinated artichoke heart 12
open-face tacos de pescado 12
alaskan halibut, heirloom Peruvian purple potato, mixed baby lettuce 16
oaxacan seared ahi tuna salad nicoise 17
prime “eye” of rib-eye, poblano mashed potatoes 25
braised kurobuta pork short ribs 16

PINTURAS sides 5

frijoles negros | frijoles blancos | calabacitas | quinoa + spinach | zanahorias

POSTRES desserts

mexico city caramel sundae 6
chocolate torte, drunken pineapple 6
crema catalana, almonds, xerez crème 6
olive oil cake, crème fraiche, strawberry sorbet, xerez vinegar 8

Parties of 6 or more, 20% gratuity will be added to your check.

