



DINNER MENU

ANTOJITOS

CHICHARRONES COMPUESTOS 12

*Fried Pork Skins, Crema Mexicana, Pickled Onions,
Queso Fresco, Cilantro, Lime*

TOTOPOS BOTANA 14

*Salsa Chile de Arbol, Creamy Salsa Verde,
Guacamole, Corn Tortilla Chips*

PANELA A LA PLANCHA 16

*Seared Queso Panela, Guajillo y Tomatillo Salsa,
Grilled Onions, Queso Fresco, Corn Tortillas*

AGUA CHILE NEGRO TEJANO 18

*Ceviche Style Marinated Beef, Serrano Pepper, Cucumber,
Red Onion, Pickled Onion, Avocado Cream, Cilantro, Tostadas*

TUETANOS 23

*Roasted Bone Marrow, Garlic Brown Butter,
Arugula, Watermelon Radishes, Pearled Onions,
Queso Fresco, Corn Tortillas, Lime*

PLATOS CHICOS

TACOS DE CARNITAS CONFIT 14

Cilantro, Queso Fresco, Pickled Onions, served with Valentina

TACOS DE HONGOS 14

Spicy Wild Mushroom Mix, Queso Fresco, Cilantro, Pickled Onion

FRITA CUBANA 16

*Chorizo e³ Angus Beef Patties, Swiss Cheese, Spicy Harissa Ketchup,
Mojo Pickled Onions, String Fries, Vinegar Chips*

ENSALADA CON AGUAJACTE 16

*Romain e³ Arugula Mix, Mojo Vinaigrette, Pickled Onions,
Cucumber, Heirloom Tomatoes, Toasted Pepitas, Avocado*

ENSALADA DE RAICES 17

*Roasted Beet, Candied Pecans, Spinach e³ Frisee Mix,
Goat Cheese Crumble, Brown Butter Guava Vinaigrette*





PLATOS FUERTES

SPAGHETTI SQUASH Y FLOR DE CALBAZA 18

*Roasted Squash, Flor de Calabaza Sofrito,
Heirloom Tomatoes, Roasted Garlic*

CHILE RELLENO 18

*Poblano stuffed with Rice, Guava, Queso Blanco,
Roasted Pepita Seeds, Calabacitas, topped with Guajillo Salsa Crema,
Pomegranate, e³ Cuban Black Beans*

POLLO VERDE Y CHAYOTES 25

*Pan seared chicken breast stuffed with Queso Oaxaca,
Tomatillo Cream Sauce, Roasted Chayotes*

CHULETA DE PUERCO AL PASTOR 30

*Prime Pork Marinated, Chorizo Stuffing,
Arroz con crema de Cabra, Pina Relish*

PESCADO ZARANDEADO 30

*Achiote Snapper, Avocado Cilantro Rice, Pickled Cabbage,
Mezcal Mango, Black Cuban Beans*

FILETE CON CHIMMICHURRI 32

*48hr Cervesa marinated Grass Fed Ribeye, Confit Fingerlings,
Havana Style Chimichurri, Jalapeño Torreado y Cebolla*

CORDERO EN MIEL Y CHIPOTLE 35

*Pepita Seed Crusted Lamb, Honey Chipotle Reduction,
Heirloom Garlic Carrots, Full Rack option at \$45*

LADITOS

MADUROS 6

Sweet Ripe Fried Plantains, Crema de Queso, Sea Salt

ELOTE CALLEJERO 6

Roasted Sweet Corn, Chili Lime Aioli, Queso Fresco, Scallions, Cilantro

ARROZ CON CREMA DE CABRA 7

Creamy Cilantro Goat Cheese Rice

REPOLLITOS EN MOJO 8

Fried Brussel Sprouts, Mojo Vinaigrette, Garlic Butter, Shaved Manchego

PAPAS CONFIT 8

Garlic Fingerling Potatoes, Manchego Cheese Butter, Herbs

POSTRES

FLAN 12

Cream Cheese, Cilantro Grapefruit Compote, Fresh Whipped Cream

CHILE BROWNIE 13

*Double Chocolate Brownie spiced with Cinnamon, Ancho Chili, served with
a Cayenne Pepper Chipotle Raspberry Sauce e³ Vanilla Bean Ice Cream*

CHURROS CON HIBISCUS APPLE 13

*Crispy Churros, Cinnamon Sugar, Hibiscus Apple Compote,
Hibiscus Honey Syrup, Salted Dulce de Leche Ice Cream*