



## 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 Beef, Serrano Pepper, Cucumber, Salsa Roja,  
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 Patties, Swiss Cheese, Spicy Harissa Ketchup, Mojo  
Pickled Onions, String Fries, Vinegar Chips*

ENSALADA CON AGUACATE 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 Frissee Mix,  
Goat Cheese Crumble, Brown Butter Guava Vinaigrette*





## PLATOS FUERTES

SPAGHETTI 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, & Cuban Black Beans*

POLLO VERDE Y CHAYOTES 26

*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 32

*Achiote Snapper, Avocado Cilantro Rice, Pickled Cabbage,  
Mezcal Mango, Congri*

FILETE CON CHIMMICHURRI 35

*Cerveza Marinated Ribeye, Confit Fingerlings,  
Havana Style Chimichurri, Jalapeño Torreado y Cebolla*

CORDERO EN MIEL Y CHIPOTLE 37

*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 & 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*

*Menu developed by JESSE "CHEF KIRK" KUYKENDALL*