



T A C O

L I G H T

Birria taco - slow-cooked beef, Monterey Jack cheese, aromatic broth 11

Black cod Al Pastor - black cod with a lightly spiced marinade, onion, grilled pineapple 12

Cochinita Pibil taco - achiote, pulled pork, pickled red onion 10

Picanha taco - beef, Monterey Jack cheese 12

All of our tacos are served with sauces on the side.

Tuna tostada - tuna, crispy tortilla, salsa verde, habanero cream, salsa macha 9

Pikeperch Aquachile - pikeperch, tiger's milk, fresh cucumber, avocado, and crispy tortilla 15

Elote - grilled corn, citrus dressing, cheese, Tajín 14

Chicharron - crispy pork skin, habanero cream 8

H E A R T Y

Lamb with corn cream - grilled corn, queso fresco 24

Grilled dorado - red and green salsa 22

Mole Coloradito - grilled chicken with traditional Oaxaca sauce 22

Flank steak - tortillas, salsas, chimichurri 32

EXTRA: guacamole 4

S W E E T

Churrod, Dulce de Leche 8

Tres Leches 8

Flan, corn ice cream 8

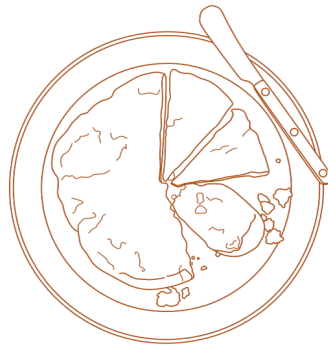
For allergen info ask the staff.





HORCHATA

A popular Mexican rice drink, flavored with cinnamon and served cold.



QUESO FRESCO

Fresh crumbly farmer's cheese, used on tacos, beans, and salads.



DULCE DE LECHE

Sweet caramelized milk cream, popular throughout Latin America.



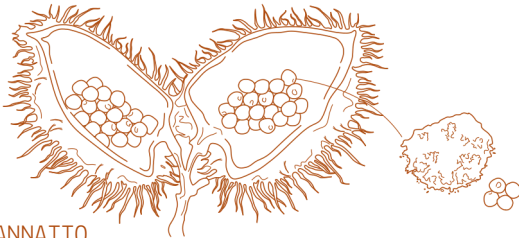
HIBISCUS

A tropical flowering plant that gives drinks and dishes a bright red color and a fresh, tart flavor.



TAMARIND

The pod of a tropical tamarind tree, whose pulp is used as a paste, syrup, or drink.



ANNATTO

Seeds of the tropical achiote tree, traditionally used by indigenous peoples as a coloring and seasoning.



PURPLE CORN

A dark purple variety of corn, with its color coming from natural antioxidants.



TOMATILLO

A plant from Central America, cultivated by the Aztecs, giving food a fresh, zesty, and slightly tart character.



ANCHO CHILES

Dried poblano chiles from Puebla (Central Mexico).



MORITA CHILES

Smoked and dried jalapeños, used in salsas and adobo sauces.



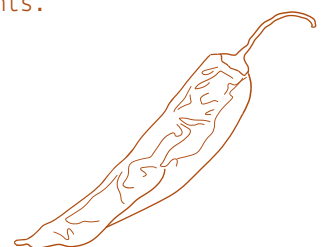
PICANHA

A cut of beef originating from Brazil, popular in Mexican grill restaurants.



PASILLA CHILES

Dried chiles from Central Mexico, a classic seasoning for moles and soups.



GUAJILLO CHILES

One of the most common dried chiles in Mexico, used in salsas, marinades, and adobos.



COCKTAILS

EL TOMATE 15

mezcal / tomato water / beef broth / horseradish / coriander / basil / jalapeno / bonso / lemon / salt / sugar

TROPICAL DRIFT 13

tequila / coconut water / soda water / citric acid / salt / sugar

PALOMA 13

tequila / grapefruit soda / lime / agave

MEXICAN MULE 13

tequila / ginger beer / lime / sugar

BLOODY MARIA 13

garlic, chili and horseradish infused tequila / spiced tomato juice / coriander

TOMMY'S MARGARITA (clarified) 15

tequila / agave / jalapeno / coriander / salt

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COCKTAILS

CLASSIC LIME MARGARITA 13
tequila / dry curaçao / lime /
sugar

MEZCALITA (clarified) 13
mezcal / dry curaçao / orange /
lime / agave

MEZCAL NEGRONI 15
mezcal / bitter / red vermouth

OAXACA OLD FASHIONED 15
mezcal / tequila / selection of
bitters / chipotle syrup

MOCKTAILS (non-alcoholic)

HORCHATA 10
oat milk / cinnamon / vanilla /
condensed milk

CHIA FRESCA 10
cucumber / chia seeds / lime /
agave / salt

COCONUT RANCH WATER 10
coconut water / soda water /
citric acid / salt / sugar

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**TEQUILA**

Don Ramón Silver Pink	5
ViVir Blanco	6
Volcan de mi Tierra Blanco	7
Mi Campo Reposado	5
Casamigos Reposado	7
Casa Noble Reposado	7
Don Julio Rosado	15
Clase Azul Reposado	15

Komos Añejo Cristalino	10
Marqués de Casa Noble Añejo	12
Don Ramón Ceramic Añejo	15
Don Julio 1942 Añejo	25
Jose Cuervo Extra Añejo	20
Volcan de mi Tierra X.A	20

MEZCAL

400 Conejos Joven	6
Los Siete Misterios Doba Yej Joven	6
Contraluz Cristalino Espadin	7

SOTOL

La Escondida Blanco	6
Coyote Chihuahua Blanco	6
Coyote Durango Blanco	6
Nocheluna Blanco	6

BEER

Casa Sodita (tap)	6
Casa Sodita El Gordito (tap)	25
Guinness (tap)	7
Pacifico Clara	6
Modelo Especial	6
Mikkeller Drinking The Sun (0,3%)	6
Michelada - with a beer of your choice	+2

JUICE

Don Simon Apple	3
Don Simon Pineapple	3
Don Simon Orange	3
Big Tom Tomato	3

SOFT DRINK

Jarritos Mexican Cola	4
Jarritos Lime	4
Jarritos Grapefruit	4
Jarritos Strawberry	4
Jarritos Pineapple	4
Jarritos Mango	4

TONIC

Fever-Tree Soda	4
Fever-Tree Indian Tonic	4
Fever-Tree Ginger Beer	4
Three Cents Grapefruit Soda	4



CHAMPAGNE	Brut Régence, Brimoncourt	14/70
	Cuvée Blanc de Blancs, Brimoncourt	95
	Blanc de Noirs Brut 1er Cru, Voirin-Jumel	85
	Cuvée 555 Blanc de Blancs Brut Grand Cru, Voirin-Jumel	110
BUBBLES	Prosecco, Colutta	8/40
	Prosecco rose, Redentore	40
	Cava Brut Nature Gran Reserva, Pago De Tharsys	12/60
	Franciacorta Saten, Corteaura	65
WHITE WINE	Redentore Zero (non- alco)	7/35
	Langhe Favorita DOC, Marrone	9/45
	Sauvignon Blanc Cartagena, Casa Marin	45
	Marogne Lugana 2024 DOC, Zeni	50
	Riesling Prüm Blue Kabinett 2022, Mosel	50
	Chablis AOP, Domaine des Malandes	65
ROSE	Rose, Perle de Roseline	40
	Malbec 2022, Los Haroldos	
RED WINE	Lacrimus Crianza DOC Rioja 2021, Rodriguez Sanzo	97/45
	Chianti Classico Riserva DOCG 2020, Castello di Querceto	45
	Barbera D'Alba Superiore La Pantalera 2021, Marrone	60
		65

VODKA	Jää	6
	Chopin Blended Indigo	8
GIN	Sabatini London Dry	7
	Sabatini Barricato	8
	The Stin Classic Proof	8
	The Stin Overproof	9
WHISKEY	The Stin Sloe	9
	Abasolo El Whiskey de México	8
	Bulleit Bourbon	8
	Bulleit 95 Rye	9
	Singleton 12yo Single Malt	12
RUM	Ron Santiago Añejo	7
	Zacapa 23 Gran Reserva	15
APÉRITIF / DIGESTIF	Antica Formula Red Vermouth, 8cl	8
	Carpano Dry Vermouth, 8cl	8
	Luxardo Aperitivo	5
	Carpano Botanic Bitter	5
	Fernet Branca Bitter	6
	Le Roch VSOP	10
Pisco - El Gobernador	8	