



TACO

LIGHT

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

Suadero taco - confit pork, white onion, coriander 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

Whitefish Aquachile - whitefish, tiger's milk, fresh cucumber, avocado, and crispy tortilla 15

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

Chicharron - crispy pork skin, habanero cream 5

Nachos and guacamole 5

HEARTY

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

Extra sauce 1

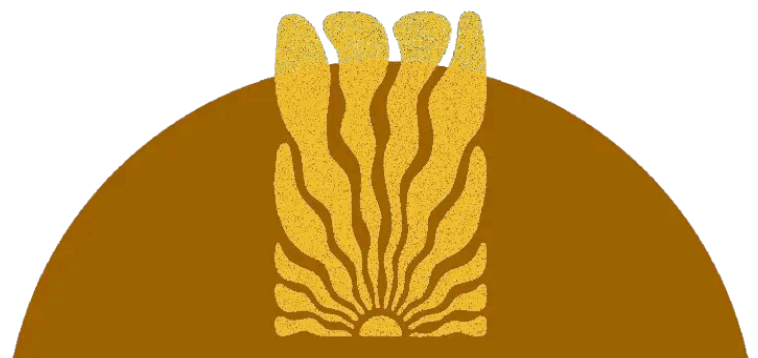
SWEET

Churrod, Dulce de Leche 8

Tres Leches 8

Flan, coconut-lime sorbet 8

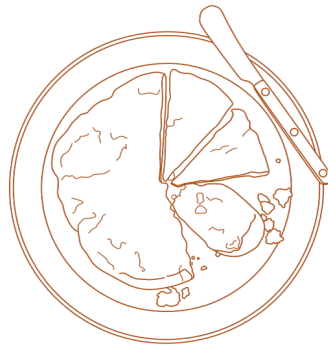
For allergen info ask the staff.





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.



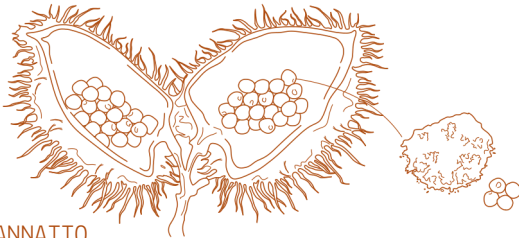
HIBISCUS

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.



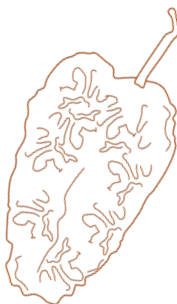
PURPLE CORN

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.



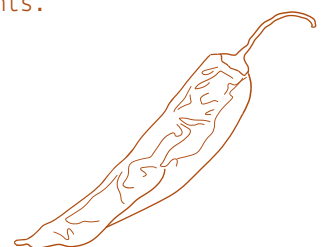
PICANHA

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.