FOR THE TABLE

Guacamole SEVEN SALSAS 24
Crab Nachos SEA URCHIN "QUESO" 36 *
Queso Fundido RED & GREEN CHORIZO 24
Smoked Black Cod POTATO-CHORIZO VINAIGRETTE 24

LUNCH PRIX FIXE $45

CHOOSE AN APPETIZER, MAIN COURSE, AND DESSERT

APPETIZERS

Chopped Cabbage Salad TOASTED FAVA BEAN DRESSING 20
Carrot Salad SPICY CORIANDER OIL, COCONUT CREMA 19
Four Bean Salad QUAIL EGGS, TOMATO VINAIGRETTE 17
Cauliflower Soup PICKLED RAISINS, CAPERS, SMOKED CROUTONS 18
Clam Chowder CHORIZO 19
Chilled Shrimp PEPPER ESCABECHE, CUCUMBERS 29 (+5)

MAINS

Maitake Mushroom Tacos QUESILLO 23
Skirt Steak Tacos EVERYTHING 26
Fish Tempura Tacos CABBAGE, TARTAR SAUCE 24
Pastrami Tacos SAUERKRAUT, MUSTARD SEED SALSA 28 (+4)
Grilled Fish Tacos FRESH TOMATO-HABANERO SALSA 28 (+4)
Veggie Burger AYOCOTE BEAN HUMMUS, HERBS 23
Masa Crusted Chicken Cutlet AVOCADO, SMOKED CHILE AIOLI 29
Tuna Tataki ROMAINE, LIME RICE, PIPIAN VERDE 37 (+8)
Ayocote Bean Flautas GEM LETTUCE, CREMA (6) 26
Lamb Shawarma Platter PICKLES, SHATTA, TORTILLAS 34 (+10)

DESSERTS

Corn Ice Cream Taco 9
Chocolate Ice Cream Sandwich 9
Rainbow Sherbet JAMAICA, AVOCADO, PAPAYA 12
Citrus Flan PUMPKIN, ORANGE BLOSSOM 12
Popcorn Tres Leches PUFFED AMARANTH 18 (+6)
Avocado LIME RASPADO, EUCALYPTUS YOGURT 21 (+9)

SIDES

Brussels Sprouts SPICY ALMONDS 15
Honey Glazed Sweet Potatoes BROWN BUTTER CREMA 15
Roasted Shishito Peppers LIME VINAIGRETTE 15

* CONSUMING RAW OR UNDERCOOKED FOOD MAY BE HAZARDOUS TO YOUR HEALTH

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