



CINCO DE MAYO

BEGINNINGS

ESQUITES 12

Charred corn, epazote and jalapenos

SHRIMP CEVICHE 18

Fresh shrimp tossed with tomatoes, cucumber, red onion, and cilantro, marinated in zesty lime juice, topped with avocado, and served with crispy tortilla chips.

CHARRO NEGRO CEVICHE 23

Tender octopus marinated in fresh lime juice with tomatoes, cucumber, red onion, and cilantro, finished with a salsa Negra for a bold, smoky depth.

QUESO FUNDIDO 20

Melted Oaxaca cheese accompanied by warm tortillas.

SHORT RIB SOPE 18

Two sopos with beans, short rib meat, green tomatillo salsa and cotija cheese

SALAD & SOUP

ENSALADA DE JICAMA 13

Crisp jicama tossed with citrus, chili powder, cucumber and tangerines –light, crunchy, and refreshing.

ALBONDIGA SOUP 13

Tender meatballs simmered in a savory broth with vegetables, herbs and spices.

MAIN COURSE

SHRIMP ENCHILADAS SUIZAS 25

Two enchiladas with tender shrimp, topped with creamy salsa Suiza, finished with sour crema, queso fresco, Mexican rice and beans.

BIRRIA 32

Slow-braised, tender beef simmered in a rich blend of dried chiles and spices, served with consommé for dipping, rice, beans and warm fresh tortillas on the side.

BAJA FISH TACOS 20

Two Crispy battered fish tucked into warm tortillas with shredded cabbage, fresh pico de gallo, and spicy creamy cilantro ranch sauce.

POLLO EN MOLE 29

Tender tomahawk chicken topped with mole sauce. Served with rice, beans and corn tortillas.

CHILE RELLENO 25

One roasted poblano Chile stuffed with panela cheese, lightly battered and fried, then topped with a warm tomato-based sauce. Served with Mexican rice, beans and warm tortillas

DESSERT

Cotija Cheesecake | Hibiscus Glaze 12

Caramel Flan | Tequila Sauce 12