



COCINA OAXAQUEÑA CONTEMPORÁNEA

Our menu celebrates Oaxacan tradition, reinterpreted with contemporary vision. We honor the deep, complex flavors of this iconic region, using time-honored techniques and the finest ingredients, many inspired by the vibrant markets of Oaxaca City. Expect smoky notes, rich moles, and the fresh zest of local produce, from Puerto Escondido to the Sierra Norte.

BOTANAS Y ANTOJITOS

\$12.00 ◦ Sikil P'aak de la Casa

Smoked pumpkin seed dip with charred habanero and sour orange, served with heirloom corn tostadas and crudités. Inspired by San Martín Tilcajete.

\$14.00 ◦ Camaron Chintextle

Shrimp tossed in a savory chintextle sauce with guajillo and morita chilies. A nod to Huatulco.

\$15.00 ◦ Smoked Esquites with Chintextle Mayonnaise

Sweet and smoky esquites with corn husks, feta, chilies, garlic, and unique chintextle mayonnaise.

\$17.00 ◦ Aguachile Verde de Hongos Silvestres

Refreshing wild mushrooms in a zesty aguachile with avocado, cilantro, and lime. Echoes Oaxacan valleys.

\$12.00 ◦ Chicharrónes Crujientes con Guacamole Ahumado

Crispy, chili-lime seasoned Chicharrónes with smoky guacamole. A bold taste of Oaxaca's heritage.

\$18.00 ◦ Tostada de Atún Ahi con Aguacate Ahumado:

Crisp heirloom flour tostada with citrus-marinated Ahi tuna, creamy avocado, and vibrant jalapeño. Highlighting the Pacific coast, like Mazunte.

\$19.00 ◦ Aroz a la Tumbada:

Soul-warming, Mexican rice with shrimp, mussels, and flaky white fish. Simmered in a saffron-infused tomato broth with smoky chipotle.

A tribute to the sea, reminiscent of Puerto Ángel.

\$18.00 ◦ Empanada Oaxaqueña:

Home made lamb barbacoa empanada, salsa molcajete, valentine radish, salsa de chintextle. A comforting classic from Oaxaca City.

DEL COMAL (FROM THE GRIDDLE)

\$19.00 • Tasajo Asado

Thinly sliced, wood-grilled salted beef. A staple of Oaxaca City's markets.

\$17.00 • Chorizo Oaxaqueño Artesanal

House-made Oaxacan-style chorizo.

Tlayuda "La Jefa" Large, crisp Oaxacan corn tortilla with black bean paste, lettuce, avocado, tomato, queso, and your choice of:

\$18.00 • Hongos al Ajillo:

Garlic-sautéed wild mushrooms (**Vegetarian**). Served with salsa verde cruda.

\$19.00 • Tlayuda de Mariscos "Diabla":

Our crisp Oaxacan corn tortilla with spicy black bean paste, topped with a fiery medley of shrimp and mussels in a smoky "diabla" sauce.

LOS MOLES DE LA CASA

Los Moles de la Casa (Our House Moles).

Experience the soul of Oaxaca with our artisanal moles, a tradition perfected in villages like San Pedro Cajonos. Served with your choice of protein and hand-pressed tortillas.

\$28.00 • Mole Negro "Reyna de Oaxaca" with Pechuga de Pollo

Our signature black mole, complex and smoky, with chilhuacle, pasilla, mulato chiles, and chocolate. Served with pan-seared Supreme Chicken.

\$27.00 • Mole Verde "Frescura del Campo" with Puerco Nagano Tomahawk

Vibrant, herbaceous green mole with tomatillos, pumpkin seeds, and fresh herbs. Accompanied by grilled Nagano Pork Tomahawk.

\$30.00 • Chichilo Mole with Carne Asada

Rich, brick-red Chichilo Mole with chile ancho, guajillo, and morita peppers. Paired with perfectly grilled Alberta Angus strip loin. A robust flavor from the Mixteca region.

POSTRES (DESSERTS)

\$14.00 • Pastel de Tres Leches Oaxaqueño:

Classic three milk cake infused with Oaxacan vanilla and a hint of mezcal.

\$14.00 • Churros con Chocolate de Metate y Cajeta:

Crispy churros with rich, stone-ground Oaxacan chocolate dipping sauce and goat's milk caramel. Echoing the aromas of Oaxaca's chocolate shops.