



LAS ENTRADAS

SALSA Y GUACAMOLE

Classic Guacamole 18

cilantro, lime, onion, jalapeño & cotija cheese

Chips & Salsa 8.5

tomato, tomatillo, red onion, jalapeño & lime

Tito Santana Guacamole 18

mango, red bell pepper, jicama, habanero & serrano chiles

Atlantis Guacamole 18

jalapeño, purple radish, tomatillo, kale, garlic-anchovy crumble



LUNCH
11:30AM-4PM
BRUNCH
SAT-SUN:
11AM-4PM

DINNER
SUN-THU:
4-10PM
FRI-SAT:
4-11PM

NACHOS Y FUNDIDOS

Nacho Mama 19

melted queso mixto, black beans, salsa ranchera, sour cream, pickled red onion & jalapeño

Macho Nacho 20 / 23

nacho mama with chorizo or birria

Queso Fundido de Hongos 16

wild mushrooms, jalapeño and poblano pepper, queso chihuahua and oaxaca, flour tortillas

Queso Fundido con Carne 16

melted chihuahua, jack & cheddar cheese, chorizo, flour tortillas

The Nacho That Ate New York 50

a **monster** Nacho Mama (for parties of 8 or more)

ADD CHORIZO FOR \$6

ADD BIRRIA FOR \$12

AGUACHILES, TOSTADAS & COCTELES

Tuna Tostadas* 18

tuna with avocado, serrano & chipotle mayo on corn tortillas

Tostada de Mariscos* ... 22

shrimp, kampachi, crab, octopus, salsa fresca, avocado, piquin, lime juice

Pineapple and Shrimp Coctel* 20

chilled seafood broth, jicama and avocado

Geuiche de Tuna* 24

yellowfin tuna, coconut sauce, cucumber, young coconut, habanero

Aguachile Verde* 23

kampachi, crab, shrimp, tomatillo, melon, jalapeño

A N T O J I T O S

Roasted Carrots & Avocado 13

slow roasted carrots, quinoa, pumpkin seeds, mexican crema and agave vinaigrette

Langostinos a la Parrilla 23

grilled head-on prawns, salsa Macha, scallions

Shrimp Machete 19

corn quesadilla, melted cheese, shrimp, pico de gallo

Chicken Quesadillas 17

achiote marinated chicken, chihuahua cheese, avocado-tomatillo salsa & pickled jalapeño in a corn tortilla

Zucchini Quesadilla 15

zucchini, corn, queso mixto and squash blossom

Tlayuda de Cecina 17

salt cured beef, grilled corn tortilla, oaxaca cheese, avocado, tomato and crispy carnitas

Black Bean Tlayuda 13

crispy corn flatbread topped with refried black beans, oaxaca cheese, avocado, jalapeño, lettuce & salsa roja

ADD CHORIZO FOR \$4

SOPAS Y ENSALADAS

Tortilla Soup 11

chicken, avocado, crunchy tortillas, crema fresca & queso fresco

Kale Caesar Salad 17

oak leaf lettuce, vegan caesar dressing, grape tomatoes, crispy shiitake mushrooms & cashew "parmesan"

Little Gem Salad 17

fennel, radish, asparagus, mint, requeson cheese, green goddess dressing

Heirloom Tomato Salad ... 18

grilled sweet peppers, epazote-lime yogurt, chile morita dressing, basil, crispy onions



EL PLATO PRINCIPAL



„TACOS“

- Crispy Mahi Mahi Tacos** 17
red cabbage, avocado & chipotle pepper remoulade
in a flour tortilla
- Steak Tacos** 20
grilled steak, cherry tomato pico de gallo & salsa taquera
- Carnitas Tacos** 16.50
tender pork belly & shoulder with salsa verde
- Birria Tacos** 21
chile braised beef, queso mixto, consommé, cilantro & onion

- Chicken Tacos** 16
chihuahua cheese, avocado, El Vez salsa & crema
- Brussels Sprouts Tacos** 14
roasted brussels sprouts with cashew crema, almonds, &
cotija cheese
- Shrimp Tacos** 19
cascabel chile, crispy potato, creamy queso mixto, rosemary,
roasted cherry tomatoes

ESPECIALIDADES



LANGOSTA

grilled lobster, chorizo, confit potatoes, adobo-butter

47

CHICHARRON DE SNAPPER

crispy snapper bites, salsa verde italiana, chipotle mayo,
pickled red onions & fresno peppers

41

LAMB BARBACOA

slow cooked lamb shank, mole negro, chayote, pea leaves,
refried black beans

39

POLLO ASADO

grilled semi-boneless half chicken, three-chile marinade with
roasted farro, seasonal vegetable salad & queso fresco

28

ENCHILADAS

- Chicken Enchiladas** 17
salsa roja, habanero, queso cotija & crema
- Black Bean Enchiladas** 16
salsa pipian, chihuahua cheese, crema,
mushrooms & pickled red onion
- Beef Short Rib Enchiladas** 20
chile pasilla sauce, crema, queso fresco & fresh jalapeno
- Shrimp Enchiladas** 18
seafood sauce, cremayo, red cabbage, thai basil

COMBINATION
OF TWO \$44

TACOS al CARBON for 2

COMBINATION
OF THREE \$63

Traditional build your own tacos with rajas, onions, queso fresco, guacamole, crema, salsa roja and warm flour tortillas.

Achiote Grilled Chicken

37

Grilled Skirt Steak

49

Grilled Shrimp

39



Adicionales



Grilled Corn on the Cob
lime, chipotle & queso fresco

7

Plantains con Queso

7

Black Beans & Rice

7

Verduras

seasonal vegetables in garlic chili mojo

9