

 We grind our own masa for tortillas daily from heirloom Masienda corn

## Starters

**Fish Ceviche Tostada** lime, pico de gallo, avocado, serrano, mayo 13 (Add Uni +3) \*

**Avocado Tostada** Oaxacan crickets, kale guacamole, orange, pickled pearl onions, lime 13 (Add Uni +3) \*

**Fruit Salad** mango, orange, watermelon, pineapple, cucumber, jicama, toasted coconut, chili, fresh lime 7/14

**“Cesar” Salad** baby gems, cherry tomato, cotija, lime marinated red onions, “Cesar” dressing, guajillo bread crumbs, avocado 12 \*

**Mexican Chicken and Rice Soup** lime, cilantro, served with tortillas 12

**Spicy Tomato Soup** green onions, crema, cotija cheese, wood grilled bread, chorizo butter 12

**Birria Steamed Clams** onions, cilantro, radish, grilled bread 15 (Add shrimp +4 octopus +5)

**Michelada Steamed Mussels** tomato, broth, cilantro, red onion, wood grilled bread 13

**Grilled Octopus Tostada** bean puree, avocado, tomato, burnt orange-habanero salsa 15

## Shared items

**Pickled Vegetables** and jalapenos 4

**Wood Grilled Salsa**  
Served with all you can eat “el Nopalito” chips 4

**Made to Order Guacamole** (Add Uni +3)  
Served with all you can eat “el Nopalito” chips 12 \*

**Totopos** blue corn chips, spicy tomato arbol salsa, queso fresco, green onion, crema 7 (Add Carne +3) \*

**Rajas con Crema Quesadilla** poblano chile, crispy potatoes, onions, crema, queso fresco 12 (Add Chicken or Carne +3)

**Grilled Blue Corn Shrimp Quesadilla** chipotle crema, bell peppers, red onions, celery, jack cheese, cabbage 16

**Tlayuda** black bean puree, chorizo, quesillo, potato, caramelized onions 15

**Tetelas** charred broccoli mole, black bean, broccoli salsa verde, swiss chard, crema 14

**Queso Fundido** charred shishitos, tortillas 12 (Add Chorizo +2)

**Roasted Brussel Sprouts** chipotle mayo, lime, cotija, cilantro 7.5 \*

**Roasted al Mojo de Ajo Cauliflower** jalapeno aioli, capers, pepitas, garlic, pickled jalapenos and onions, cotija 7.5 \*

## DESSERT 10

**Churro** vanilla ice cream, Mexican chocolate sauce (contains nuts)

**Flan** seasonal fruit, caramel, whipped cream

**Strawberry Tres Leches** banana, almond

**Coconut Panna Cotta** sweet potato, piloncillo, nuez, corn flakes



## MAIN COURSES

Most entrees served with salsas (contains nuts) and house made tortillas

**Chicken Enchilada** choice of red or green sauce, jack cheese, sour cream, cotija, red onion, radish, avocado, cilantro 20.5 (not served with tortillas)

**Vegetable Tamales** carrot chipotle mole, roasted carrots, squash, pepitas, carrot top salsa, queso fresco 20  
(Add Chicken or Carne +3) (not served with tortillas)

**Braised and Roasted Pork Shoulder** cabbage, beans, chicharron, radish, cilantro 25

**Braised Short Rib** birria jus, roasted carrots, radish, onions, garbanzo beans, cilantro, salsa quemada 25

**Adobo Grilled 1/2 Chicken** grilled onions, roasted potatoes, jalapeno 25

**Wood Grilled Trout** adobo rub, watercress aioli, shishito-watercress salad, hoja santa 25 \*

**Carne Asada** grilled over wood, avocado, nopales, onions, beans, jalapeno, salsa borracha 25 \*

## TACOS

Choose any two tacos with rice and beans \$17.5

**Baja Fried Fish** chile lime crema, avocado mousse, cabbage, pico de gallo

**Chicken** ancho chicken, black bean puree, red onion, cotija

**Mushroom** spicy tomato sauce, crispy jack cheese, salsa verde, queso fresco, hoja santa

**Grilled Avocado** bean puree, creamy corn salad, lime

**Steak** chile con carne, crema, olives, onions, jack cheese\*

**Sweet Potato** pickled onions, arugula, salsa roja

**Grilled Fish** fingerling potato, cherry tomato, bell pepper, jalapeno aioli (Add Uni +3) \*

\* These items are served raw or undercooked or may contain raw or undercooked ingredients

**Galaxy Taco merchandise is available, ask the staff!**

**A 3.5% surcharge will be added to each bill to help cover increasing operations and labor costs**

