



RESTAURANT WEEK MENU

.....
\$30/PERSON
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1ST COURSE

WATERMELON SALAD

COMPRESSED WATERMELON, ARUGULA, HOUSE VINAIGRETTE,
COTIJA, HOJA SANTA, TAJIN.
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2ND COURSE

EMPANADA DE PESCADO

MORITA SMOKED TUNA, OAXACAN CHEESE, CORN MASA,
CHILE AIOLI, FRESH HERBS.
(VEGETARIAN/VEGAN OPTION AVAILABLE)
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3RD COURSE

CHOOSE ONE TACO

CARNITAS TACO

SLOW BRAISED PORK CARNITAS, RED CABBAGE, PICO DE GALLO.

CAMARONES A LA DIABLA TACO

SHRIMP IN A SPICY DIABLA SAUCE, OAXACAN CHEESE, PICKLED
RED ONION, CILANTRO CREMA.

MAITAKE AND CAULIFLOWER TACO

MAITAKE MUSHROOMS AND CAULIFLOWER, MOLE NEGRO, ALMOND,
PICKLED RED ONION, SESAME SEEDS.
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DESSERT

CHURRO S'MORES

CINNAMON SUGAR COASTED CHURROS, CHOCOLATE GANACHE,
TOASTED MARSHMALLOW FLUFF.
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