

ORIGEN

59 per person

appetizers

Flautitas de atún ahumado

Corn tortillas, premium smoked tuna, house-made cilantro and chipotle sauces, chile serrano.

Croquetas de jaiba y poblano

Blue crab, slow-roasted poblano bits, house cilantro aioli. 25

Ceviche de salmón con leche de tigre de Jamaica GF

Salmon, hibiscus & raspberry leche de tigre, tomato, onion, green apple, cilantro. Side of tostadas.

mains

Quesadillitas de short rib con mole (2 pc) GF

Slow-braised premium short rib, pickled onions, sesame seeds, mole, house-made tortillas.

Tartar de atún GF

Tuna, house chipotle jelly, capers, artisanal guacamole, house made jocoque, cilantro tabouli, sunflower seeds. Side of tostadas. 26

Tiradito de res GF

Seared beef tiradito with black lime, onions, and chiles toreados

dessert

Sito chocolate cake

Tarta de santiago