



DINNER \$45

APPETIZERS

CHOOSE ONE

Tamal de Pollo

a soft and fluffy nixtamalized corn masa filled with shredded chicken, topped with mole almendrado sauce and goat cheese

Prawn Aguachile con Mango

prawns in a aji amarillo sauce and mango pico de gallo

ENTRÉES

CHOOSE ONE

Short Rib en Birria

tender beef chuck with birria sauce served with nixtamalized polenta and pickled red onions

Salmon en Mole Verde

pan seared salmon fillet served with mole verde sauce and smashed sweet potato

Grilled Eggplant Lasagna

tomatoes, olives, capers, jalapeño sauce, baked with melted Oaxaca cheese

DESSERT

Tres Leches Bread Pudding

Chocolate de la Abuelita Cheese Cake



LUNCH \$30

APPETIZERS

CHOOSE ONE

Flautita de Tinga de Pescado

crispy golden taquito stuffed with shredded fish, simmered in our home made tomato & onion adobo with a hint of chipotle

Tetela Oaxaqueñas

tetela filled with Oaxaca cheese and black truffle, served with huitlacoche sauce, crema fresca, and cotija cheese

ENTRÉES

CHOOSE ONE

Smoked Brisket

with mole almendrado served with house white rice and sweet plantains chochoyotes

Tacos de Pulpo

chopped grilled octopus with 3 chiles sauces, black bean hummus, and watercress (2 tacos)

Grilled Eggplant Lasagna

tomatoes, olives, capers, jalapeño sauce, baked with melted Oaxaca cheese

DESSERT

Tres Leches Bread Pudding

Chocolate de la Abuelita Cheese Cake