



DINNER \$45

APPETIZERS

CHOOSE ONE

Tetela Oaxaquenas

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

Prawn Aguachile con Mango

prawns in a aji amarillo sauce and mango pico de gallo

Esquites Tatemados

choclo, mayo chipotle sauce and cotija cheese

ENTRÉES

CHOOSE ONE

Branzino a la Veracruzana o Verde Sauce

branzino fillet pan seared with veracruzana or
verde sauce served with house white rice

Cauliflor Tatemada en Mole Verde

cauliflower steak tatemada with a pistacho mole verde

Short Rib en Mole Negro o Coloradito

tender beef chuck in a mole negro or mole coloradito
served with house white rice and green beans

DESSERT

Churros con Chocolate Oaxaqueno



LUNCH \$30

APPETIZERS

CHOOSE ONE

Flautas Dorada de Papa

thin corn tortilla deep fried filled with oven roasted mashed potatoes served with avocado-cilantro sauce, pasilla, crema fresca & cotija cheese

Ceviche Flight

featuring **ceviche guero**: shrimp, calamari & octopus in aji amarillo sauce, **ceviche verde**: shrimp, calamari & octopus in avocado-cilantro sauce and **ceviche de pescado**: fresh corvina, lime juice & orange zest

ENTRÉES

CHOOSE ONE

Smoked Brisket

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

Grilled Mahi Mahi

in achiote crust served with a warm kale salad

Grilled Eggplant a la Veracruzana

tomatoes, olives, capers, jalapeño sauce, sprinkled with goat cheese

DESSERT

House Flan