



BOTANAS *appetizers*

- GUACAMOLE + CHIPS** 11
avocado, tomato, onion, cilantro, lime, salt
- CHAPULINES** 14
crispy grasshoppers, seasonal
- GARNACHA** 11
masa patty with marinated pork, onion, cilantro, radish, cabbage, red sauce, cheese 🍴
- HONGOS EN HOJAS DE PLÁTANO** 12
wild mushrooms in plantain leaf, cilantro, green onion, green sauce
- TLACOYOS DE FRIJOLES** 12
corn patty stuffed with refried beans, requeson topped with curds, cactus, tomato, onion, radish, cilantro, red sauce 🍴
- QUESO PANELA FRITO** 11
fried cheese, roasted pepper sauce, coleslaw 🍴

TACOS

3 tacos served with choice of arroz campesino or refried beans

- BIRRIA** 20
shredded beef with cilantro, onion
- ARRACHERA** 20
skirt steak with onion and cilantro
- AL PASTOR** 18
marinated pork, onion, cilantro, radish, cabbage, red sauce & fresh cheese 🍴
- VEGETARIANOS** 16
roasted mushrooms, zucchini, peppers, avocado, fresh cheese, onion & lettuce 🍴🌱

TOSTADAS

includes three tostadas

- CEVICHE DE CAMARÓN** 20
shrimp, red onion, tomato, jalapeño, cilantro, lime, avocado 🍴🌱
- TINGA** 18
shredded chicken in tomato sauce with arugula and sour cream
- ZAPOTECA** 16
refried beans, cole slaw, fresh cheese 🍴🌱

We appreciate your cooperation by paying with cash. A 3.5% fee will be charged to non-cash payments. 20% automatic gratuity will be added to parties of 6 or more. One check per table please.

SOPAS *soups*

- KIE-GOL-LANEE** 15
chicken soup with tortilla chips, cilantro, oaxaca cheese, avocadom chipotle 🍴🌱
- SOPA DE ELOTE** 14
roasted creamy corn soup, poblano peppers, sweet potatoes, panela cheese, cilantro on top 🍴

ENSALADAS *salads*

- NOPALES** 13
cactus salad with pickled peppers, red onion, radish, cilantro, fresh cheese, lemon vinaigrette 🍴🌱
- OAXAQUEÑA** 14
Oaxacan salad with lettuce, radish, avocado, watercress & shrimp 🍴🌱
- BETABELES** 13
beets, jicama, apples, pistachio, arugula, feta & sherry vinaigrette 🍴🌱

TAMALES

- OAXAQUEÑOS** 9 EACH
Oaxacan style, wrapped in plantain leaves
- PUERCO EN MOLE VERDE** pork in green mole
- POLLO EN MOLE ROJO** chicken in red mole 🍴🌱
- HONGOS** mushrooms, spicy tomato sauce, cilantro 🍴
- DE RAJAS** 8 EACH
wrapped in a corn husk, jalapeños, onion, tomato, cheese 🍴🌱

PRIX FIXE 3-course menu \$47pp
available monday - thursday • choose one of each

PRIMERO
botanas, ensalada, sopa or tamales

SEGUNDO
tostadas, tacos, tlayudas, enchiladas de pollo, barbacoa de borrego, camarones a la diablo, chuletas de puerco, gallinitas al horno, bacalao blanco
upgrade +8
arrachera a la parrilla, codorniz a la parrilla, cielo, mar y tierra, guisado de conejo or sopa del mar

TERCERO
Fruta + Crema • Flan Vainilla • Nicuatole
Tres Leches • Pastel de Calabaza



TLAYUDAS

traditional oaxacan dish

10-inch homemade corn tortilla topped with black beans, cheese, cabbage, tomato, red onion, avocado & choice of meat or vegetables 🍴

ARRACHERA skirt steak **28**

CECINA thinly sliced, spiced beef **27**

CHORIZO mexican sausage **25**

VEGETARIANA zucchini & mushrooms **24** 🍴 🌱

PLATOS FUERTES

served with three hot tortillas

CODORNIZ A LA PARILLA

marinated grilled quail with plum sauce, grilled cactus, zucchini & onions served with rice & refried beans **27**

GUISADO DE CONEJO

stewed rabbit with homemade yellow mole sauce, green beans, chayote – mexican squash, topped with salad **28**

CHULETAS DE PUERCO

pork chops stuffed with oaxacan cheese, chorizo over grilled onions, served with rice, black beans and purslane on the side **27** 🍴

BARBACOA DE BORREGO

barbequed lamb shank with salad, ambigú served with watercress, radish, red onions and lemon vinaigrette **31** 🍴

BACALAO BLANCO EN HOJAS DE PLÁTANO

cod in plantain leaf with pumpkin seed sauce, cherry tomatoes, zucchini, cilantro, onion served with rice **28** 🍴 🌱

GALLINITAS AL HORNO

roasted cornish hen with dark semi-sweet mole and sesame seeds, served with rice **30** 🍴 🌱

SOPA DEL MAR

seafood soup with mussels, shrimp, squid, crab legs, veggies, served with grilled baguette or tortillas **31** 🍴

ARRACHERA A LA PARRILLA ★

grilled skirt steak with mini-onions, jalapeños toreados, mole de huitlacoche, served with rice **33** 🍴

CAMARONES A LA DIABLA

deviled shrimp with guajillo & chipotle sauce served with rice, salad & avocado **30** 🍴 🌱 🍴

CIELO, MAR & TIERRA ★

grilled quail, tilapia, skirt steak, served with guisado de vegetales – red, yellow & green peppers, onions, green beans, tomatoes & rice **35**

ENCHILADAS DE POLLO

3 corn tortillas in a skillet stuffed with chicken, topped with mole, oaxaca cheese, sour cream, guacamole & served with rice **26** 🍴 🌱 🍴

AGUAS FRESCAS

freshly homemade daily

HORCHATA **6.50**

rice water, cantaloupe, pecan 🍴 🌱

TAMARINDO **6.50**

natural tamarind cooler

LIMONADA **6.00**

fresh squeezed lemonade

MEXICAN SODAS

JARRITOS **4.50**

pineapple or tamarind

SIDRAL MUNDET **4.50**

apple soda

TOPO-CHICO **4.75**

COCA-COLA MEXICANA **4.75**

SANGRIA SEÑORIAL **4.50**

grape soda

HOT DRINKS

CHAMPURRADO **6.00**

thick, mexican hot chocolate 🍴

ATOLE DE ELOTE **7.00**

creamy, sweet corn atole 🍴

CAFÉ **4.50**

guatemalan coffee

TÉ **2.50**

chamomile, mint or green tea

JUICE AND SODAS

REFRESCOS **3.50**

Coca Cola • Diet Coke • Sprite

ORANGE JUICE **5.95**

JUGO DE MANZANA **3.50**

Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness. Some items are spicy and/or may contain food allergens, please look out for the designated symbols. Please inform us if a person in your party has a food allergy before placing your order.



dairy



vegetarian



hot



shellfish



nuts



egg



egg



dried fruits



contains gluten

★ MEAT COOK TO ORDER