

GUACAMOLE

BACON & TOMATO {10}
CAMARONES {12}
CRAB {12}
MANGO HABAÑERO {10}
TRADICIONAL {10}

SOPA & ENSALADA

SOPA DE ZARZUELA {8}
seared scallops, shrimp and fresh fish with cilantro rice, clam broth, avocado and lime

SOPA DE LANGOSTA {8}
fire roasted tomato and jalapeño broth blended with mexican crema, topped with cilantro and bits of maine lobster

AVOCADO CAESAR ENSALADA {7}
with queso fresco and a crispy tortilla

ENSALADA DE LA CASA {7}
with mixed greens with hibiscus vinaigrette

EMPANADAS

Lunch: 2
Dinner: 3

SLOW ROASTED PORK[†] {8/12}
with ginger lime crema

HABAÑERO ROCK SHRIMP[†] {8/12}
with mango salsa

POLLO MOLE[†] {8/12}
with pico de gallo

CEVICHE

VERACRUZANO {9}
fresh white fish marinated in tangy lime juice with tomato, jalapeño, manzanilla olives and avocado with fresh tortilla chips and mixed greens

CÓCTEL DE ZAPOTECA {11}
steamed sweet shrimp and calamari tossed with lime, orange, habaño, avocado, jicama, red onion and cilantro with fresh tortilla chips and mixed greens

LANGOSTA {14}
steamed fresh maine lobster mixed with grapefruit salsa, fresh lime, sweet red onion, mango and guava with fresh tortilla chips and mixed greens

TACOS

Lunch: 2
Dinner: 3

SLOW ROASTED DUCK {8/12}
CAMARONES DIABLOS {8/12}
POLLO MOLE {7/11}
SLOW ROASTED PORK {7/11}
SMOKED MUSHROOM {7/11}
CHORIZO TRADICIONAL {7/11}
CHORIZO VERDE {7/11}

TAMALES

with arroz a la mexicana and frijoles negros

PORK ADOVADA {13}
QUESO FRESCO {12}
POLLO {15}
CAMARONES {16}

ENCHILADAS

rojo or verde sauce with arroz a la mexicana & frijoles negros

SLOW ROASTED DUCK {16}
CHIPOTLE LIME POLLO {15}
QUESO FRESCO {12}
BRAISED SHORT RIB {16}
SMOKED MUSHROOM {13}
SEAFOOD {16}
with queso crab sauce

GUARNICIONES

CORN, BEAN & SQUASH STEW {2}
FRIJOLES NEGROS {3}
FRIJOLES ROJOS {3}
ARROZ A LA MEXICANA {4}
ARROZ CON CILANTRO {4}
CRISPY PLANTAINS {5}
POBLANO HOMINY CAKE {4}

PLATOS PRINCIPALES

available after 4pm

MOLE BRAISED RABBIT {25}
with jicama relish, tequila ate, arroz a la mexicana and frijoles negros

CHIPOTLE ROASTED PORK SHOULDER {18}
with pickled onions, served in banana leaves with crispy plantains, arroz a la mexicana and frijoles negros

ROTISSERIE POLLO {18}
half chicken with red chili sauce and corn, bean & squash stew

ANCHO BRAISED PORK SHANK {26}
with barco slaw, grilled pineapple and a poblano hominy cake

GUAVA GLAZED LAMB CHOPS {28}
with barco slaw, arroz con cilantro and frijoles rojos

VERACRUZANO ROASTED RED SNAPPER {29}
whole fish with a tomato, jalapeño, caper and manzanilla olive sauce and arroz a la mexicana and frijoles negros

CHIPOTLE BRAISED BEEF SHORT RIBS {25}
with barco slaw and a poblano hominy cake

CRAB CAKES {29}
with arroz con cilantro, frijoles rojos and avocado salsa

ROASTED SALMON {19}
with corn, bean & squash stew and cilantro lime crema

POSTRES & CAFÉ

MEXICAN WEDDING COOKIES[†] {5}
CAPIROTADA[†] {5}
mexican bread pudding

FLAN TRADICIONAL {8}
with guava syrup

MANGO SORBET {5}
with pink peppercorns

FRIED ICE CREAM[†] {8}
with habaño honey glaze

MEXICAN HOT CHOCOLATE {4}
PRESS POT MEXICAN COFFEE {4}
HOT TEA {4}

[†] contains gluten
18% gratuity added to parties of 6 or more.

*May be cooked rare to well done and/or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.