

lunch

raw bar

HAMACHI TOSTADA

Yellowtail, soy ginger vinaigrette, avocado, heirloom corn tostada 9.5

TOSTADA DE TEMPORADA *vegan*

Seasonal fruit ceviche, pomegranate, avocado, black Yucatan salsa 8

CEVICHE TOSTADA

Sea bream, avocado, red onion, seasonal citrus, lemon balm, ginger 9

TOMATO SALAD

Mixed Heirloom tomato, macha sauce, goat curd, lemon zest, sorrel 12

appetizers

TLAYUDA VEGETARIANA

Oaxacan corn base topped with Girolle mushrooms, poblano pepper sauce, Oaxacan cheese and green sauce 16

QUESABIRRIA

Beef shin, guajillo adobo, raclette, tortilla, veal consome 9

BROCHETA DE HONGOS

Grilled King oyster mushrooms, red adobo, arbor chile & herbs sauce 7

TACO DE OKRA *vegan available*

Grilled fresh corn, ricotta, okra and habanero sauce 7.5

BROCHETA DE POLLO

Char-grilled chicken skewers, herbs marination, habanero, grasshoppers 12

mains

COLIFLOR EN SALSA VERACRUZANA *vegan*

Cauliflower, tomato sauce, olives, capers, new potatoes
small 22 / large 28

COCHINITA PIBIL

Slow-smoked pork shoulder, axiote, guacasalsa, tortillas, pickled onion
small 23 / large 32

CARNE ASADA

British dry-aged rib-eye, Cavita's red mole, leeks, parsnip puree
255g picanha 32 / bone-in rib-eye 400g 65 / 600g 89

MACKEREL ZARANDEADO

Grilled Cornish mackerel, herb marinade, green sauce, tortillas 25

on the side

PAPITAS

Pink Fir Potatoes, coffee & pasilla chile mayo, herb sauce 9

ARROZ *vegan*

Green Rice, mixed veggies and parsley 4

FRIJOLITOS

Refried beans, hoja santa, avocado leaves, cheese 6

BOTANA *to share*

Morita, habanero, guacasalsa, totopos 8

TORTILLAS (4)

Handmade heirloom corn tortillas 4