


THE CLASSIC
Chorizo tlayuda, Oaxaca cheese, beans, avocado and pico

THE FAVORITE
Poblano pepper tlayuda, Oaxaca cheese, beans, avocado and pico

## THE PORKY

Crispy pork tlayuda, Oaxaca cheese, beans, avocado and pico

THE STEAK
Grilled Steak tlayuda, Oaxaca cheese, beans, avocado and pico +\$10

## SHARE IT FAMILY STYLE

## G U A CAMOLE

110
Fresh guacamole, tortilla chips and flour chicharron

FRESH TUNA \&
SWEET POTATO BITES
Fresh tuna, balsamic, sweet potato
BONE MARROW (3)
Our famous baked marrows with
warm corn tortillas and sides
POTATO WEDGES \&
SWEET POTATO BITES
With a chipotle sauce to dip in
TUNA TOSTADAS
Fresh tuna cubes with eel and


KESABIRRIAS


TUNA CARNITAS


BARBACOA TACOS


## TRUE MEXICAN CLASSICS

## MEZCAL PORK SHANK

A piece of pork shank, slowbaked, flamed with mezcal, sides and corn tortillas. \$220

KESABIRRIAS (4)
Corn tortillas \& Oaxaca cheese, beef spiced birria, beans (3). \$190

OUR FAMOUS
BARBACOA TACOS (5)
Authentic mexican beef
barbacoa, spectacular! \$210

TUNA CARNITAS
Crispy tuna bites, avocado, red pickled onion, tortillas. \$220

HOME MADE DESSERT

## BOOZY TIRAMISU $\$ 90$

## SEAFOOD CRISPY TOSTADAS \$85

## ROCACOCO

Crispy fried shrimp, dried coconut, sriracha sauce, sesame seeds, avocado, purple cabbage

## SHRIMPY TUNA

 Fresh shrimp and tuna cubes, citrus soy sauce, avocado bed, fresh cucumber, fried leekSURF \& TURF
Grilled steak and shrimp, local xcatic-pepper aioli, cheese, pico avocado

TUNATARTAR
Fresh tuna tartare, eel sauce, fried leek, guacamole bed, sesame seeds


