

# Dietary Menus

## Gluten Free Menu

**\*Please inform your server of severe gluten allergies, including celiac disease\***

Guacamole • Chips	15
SalsaTrio • Roasted Tomato/Cruda/Habanero/Chips	12
White Bean Puree • Crispy Short Rib/Herb Salad/Corn Tortillas	16
Karaage • Aji Amarillo/Citrus Gastrique/Togarashi/Lime	17
Papas Verde • Green Chorizo/Crispy Fingerlings/Tomatillo Salsa/ Latin Cheese Blend	16
Barbacoa Shortrib • Brown Butter Sweet Potato/Rogue Blue Cheese/House Tostones	18
Shaved Brussel • Bacon Lardon/Date/Roasted Chile Vinaigrette/Cotija	17
Romaine • Mexican Sriracha/Buttermilk Dressing/Parmesan/ <del>Noble Bread Crumbs</del>	16
Chula Hiramasa Ceviche • Grilled Pineapple/Coconut Leche de Tigre/Crispy Tortilla	MP
Worldclass Grilled Spanish Octopus • Mole Rojo/White Bean/Aji Verde/Crispy Bacon	25
PEI Mussels • Spanish Chorizo/Jalapeño Citrus Broth/ <del>Mesquite Grilled Noble Bread</del> <i>(limited quantity)</i>	26
Elote • Chorizo Butter/Lime Creme Fraiche/Toasted Chiles	11
Charred Broccoli • Fresno Cashew Crema/Fermented Honey/Thai Sauce/AZ Mircogreens	16
Faroe Island Salmon Tacos • Yuzu Kosho Aioli/Citrus/Pink Peppercorn/Corn Tortillas	22
Duroc Pork Belly Tacos • Tomato Jam/Toasted Peanut/Corn Tortillas	20
Skirt Steak Tacos • Cascabel Salsa/Avocado Relish/Cotija/Corn Tortillas	24
Carnitas Empanada • Duroc Pork Confit/Onion Marmalade/Manchego/Salsa Verde/Manzana Chile	18
Tlayuda • Green Chili Pork Neck/Black Bean Puree/Queso Mahon /Nam Prik/Romaine	20
Smoked Half Chicken • Tomatillo Nam Prik/Citrus/Chiltepin/Peanut (limited quantity)	36
Adobo Duroc Pork Chop • Aguacate/House Escabeche/Chicharron	48
Hiramasa Collar • Smoked Tomatillo Salsa/Corn Tortillas <i>(limited quantity)</i>	28
Mesquite Grilled Prime Carne Asada Ribeye • Charred Green Onion/Habanero Pomme Purée/Chimichurri	MP

## Vegetarian Menu

SalsaTrio • Roasted Tomato/Cruda/ <del>Habanero</del> /Chips	12
White Bean Puree • <del>Crispy Short Rib</del> /Herb Salad/Flour Tortilla	16
<i>*dressing contains fish sauce</i>	
Papas Verde • <del>Green Chorizo</del> /Crispy Fingerlings/Tomatillo Salsa/ Latin Cheese Blend	16
Shaved Brussel • <del>Bacon Lardon</del> /Date/Roasted Chile Vinaigrette/Cotija	17
Romaine • Mexican Sriracha/Buttermilk Dressing/Parmesan/Noble Bread Crumbs	16
Elote • Chorizo Butter/Lime Creme Fraiche/Toasted Chiles	11
Charred Broccoli • Fresno Cashew Crema/Fermented Honey/ <del>Thai Sauce</del> /AZ Mircogreens	16

*Continued...*

## Dietary Menu

### Vegan Menu

Guacamole • Chips	15
SalsaTrio • Roasted Tomato/Cruda/ <del>Habanero</del> /Chips	12
White Bean Puree • <del>Crispy Short Rib</del> /Herb Salad/Flour Tortilla <i>*dressing contains fish sauce</i>	16
Shaved Brussel • <del>Bacon Lardon</del> /Date/Roasted Chile Vinaigrette/ <del>Cotija</del> <i>*dressing contains honey</i>	17
Charred Broccoli • Fresno Cashew Crema/ <del>Fermented Honey</del> /Thai Sauce/AZ Microgreens	16

### Dairy Free Menu

Guacamole • Chips	15
SalsaTrio • Roasted Tomato/Cruda/ <del>Habanero</del> /Chips	12
White Bean Puree • Crispy Short Rib/Herb Salad/Flour Tortilla	16
Karaage • Aji Amarillo/Citrus Gastrique/Togarashi/Lime	17
Shaved Brussel • Bacon Lardon/Date/Roasted Chile Vinaigrette/ <del>Cotija</del>	17
Chula Hiramasa Ceviche • Grilled Pineapple/Coconut Leche de Tigre/Crispy Tortilla	MP
Faroe Island Salmon Tacos • Yuzu Kosho Aioli/Citrus/Pink Peppercorn/Flour Tortilla	22
Skirt Steak Tacos • Cascabel Salsa/Avocado Relish/ <del>Cotija</del> /Corn Tortillas	24
Duroc Pork Belly Tacos • Tomato Jam/Toasted Peanut/Flour Tortilla	20
Tlayuda • Green Chili Pork Neck/Black Bean Puree/ <del>Queso Mahon</del> /Nam Prik/Romaine/ <del>Crema</del> / <del>Cotija</del>	20
Adobo Duroc Pork Chop • <del>Pork Demi</del> /Aguacate/House Escabeche/Chicharron	48
Hiramasa Collar • Smoked Tomatillo Salsa/Corn Tortillas <i>(limited quantity)</i>	28
Mesquite Grilled Prime Carne Asada Ribeye • Charred Green Onion/ <del>Habanero Pomme Purée</del> /Chimichurri	MP
Charred Broccoli • Fresno Cashew Crema/ <del>Fermented Honey</del> /Thai Sauce/AZ Microgreens	16

\*Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.

Some changes and modifications to this menu will politely be declined. Please be advised although we try to accommodate allergy requests, we are not a gluten free or nut free kitchen. 20% Gratuity will be added to parties of 6 or more.

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