

Menu

Guacamole • Chips	14
Salsa Trio • Roasted Tomato/Cruda/Habanero/Chips	11
White Bean Puree • Crispy Short Rib/Herb Salad/Flour Tortilla	16
Karaage • Aji Amarillo/Citrus Gastrique/Togarashi/Lime	16
Papas Verde • Green Chorizo/Crispy Fingerlings/Tomatillo Salsa/ Asadero	14
Shaved Brussel • Bacon Lardon/Date/Roasted Chile Vinaigrette/Cotija	16
Romaine • Mexican Sriracha/Buttermilk Dressing/Parmesan/Noble Bread Crumbs	15
Chula Hiramasa Ceviche* • Grilled Pineapple/Coconut Leche de Tigre/Crispy Tortillas	22
Grilled Spanish Octopus • Mole Rojo/White Bean/Aji Verde/Crispy Bacon	24
Saltspring Mussels • Spanish Chorizo/Jalapeño Citrus Broth/Mesquite Grilled Noble Bread (limited quantity)	26
Elote • Chorizo Butter/Lime Creme Fraiche/Toasted Chiles	10
Macha Cauliflower • Lemon Tahini/Golden Raisin/Salsa Macha	14
Faroe Island Salmon Tacos* • Yuzu Kosho Aioli/Citrus/Pink Peppercorn/Flour Tortillas	20
Pastrami Lengua Taco • Apple Mostarda/Caraway Dijonnaise/Charred Brussel Slaw/Flour Tortilla (1 each)	15
Duroc Pork Belly Tacos • Tomato Jam/Toasted Peanut/Flour Tortillas	16
Skirt Steak Tacos • Cascabel Salsa/Avocado Relish/Cotija/Corn Tortillas	22
Carnitas Empanada • Duroc Pork Confit/Onion Marmalade/Manchego/Salsa Verde/Manzana Chile	16
Tlayuda • Green Chili Pork/Black Bean Puree/Queso Mahon/Nam Prik/Romaine	20
Smoked Half Chicken • Tomatillo Nam Prik/Citrus/Chiltepin/Peanut (limited quantity)	32
Adobo Duroc Pork Chop* • Aguacate/House Escabeche/Chicharron	42
Hiramasa Collar* • Smoked Tomatillo Salsa/Corn Tortillas (limited quantity)	28
Mesquite Grilled Prime Carne Asada Ribeye* • Charred Green Onion/Habanero Pomme Purée/Chimichurri	MP

*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.