GUACAMOLE 9

served with cotija cheese
& house-made tortilla chips

ANTOJITOS

chicharrones 7
house-fried pork rinds, radish, mint, salsa verde

cazuela de chorizo y papas 8
casserole of house-made chorizo,
potatoes and kale

sopa azteca 7
pasilla broth, fried tortillas, chihuahua cheese,
avocado, crema

empanadas 7
sweet corn, chanterelle mushrooms,
jack cheese, mulato salsa

tostadas de tinga 8
chipotle-braised chicken, red cabbage slaw,
avocado, queso fresco

ensalada 8
jicama, cucumber, watermelon, avocado,
amaranth, cilantro, pumpkin-seed vinaigrette

queso fundido 9
chihuahua cheese, mushrooms, pickled
red onions, shishito peppers

EL SABOR $23 per person

Guacamole for the Table
Choose One Antojito
Choose One Taco
add Ceviche + $9
add Dessert + $5

CEVICHES

caballa 11
spanish mackerel ceviche, lime,
pico de gallo, tostadas

callos 13
scallop ceviche, cucumber-jalapeño broth,
avocado relish

atun 12
yellowfin tuna coctel, scallions,
yellow wax beans, plantains

cangrejo 14
crab salad, heirloom tomato gazpacho,
chipotle, basil, garlic

PARILLADA (for two) 36

mixed grill of hanger steak, duck breast,
pork belly, morcilla and chicken livers

TORTAS

{mexican sandwiches}

el tomate 10
heirloom tomato, bibb lettuce, avocado,
fava bean crocante, basil mayonnaise

la cubana 12
pork belly, virginia ham & house-made chorizo,
jack cheese, mustard, cilantro, pickled jalapeno

milanesa de pollo 10
breaded chicken cutlet, avocado, refried beans,
chipotle mayonnaise

xochitl

TACOS

mar y tierra 13
ancho-smoked veal tongue, tuna confit,
tomato-parsley pico de gallo, fried capers

carnitas de pollo 10
chicken carnitas, tamarind, shaved celery,
crema, crispy chicken skin

carrillada de cerdo 12
beer-braised pork cheeks, spring onions,
walnut mole

baja 14
achiote-marinated mahi mahi, grilled pineapple,
avocado, watercress

calabacitas 10
summer squash with their blossoms, mole verde,
swiss chard, pickled fennel

arrachera 12
marinated hanger steak a la plancha,
caramelized onions, tomatoes, salsa ranchera

POSTRES

churros 7
mexican hot chocolate

flan 6
vanilla, berry compote

melocoton 7
peach almond crisp, goat's milk cajeta, cream