

APERITIVOS

- TOSTADAS** Handmade corn tostadas in a clay comal, served with red sauce. 5
CROQUETAS DE PLATANO Fried plantains with manchego cheese and salsa de mole rojo. 8
FUNDIDO DE QUESO (Cheese Dip) American cheese, cotija and manchego cheese. 8
GUACAMOLE FRITO DE HIERBAS Avocado, greens. 10
ESQUITES Aioli chile caribe, lemon zest, Cotija cheese, chile powder, chicharrón. 10
AGUACHILE DE PESCADO Sliced halibut*, citrus powder, chile jalapeño sauce. 17
PULPO AL CARBÓN Octopus, aioli chile caribe, veracruzana sauce, chicharrón and rustic potatoes. 20
TARTAR DE ATÚN* Mango, avocado and chile powder. 16
COCKTAIL DE CAMARON Shrimp*, onions, cilantro, cocktail sauce. 15

SOPAS Y ENSALADAS

- CREMA DE CALABAZA** Butternut squash soup with chipotle and pumpkin seeds. Cup 6 Bowl 9
ENSALADA CESAR AL JOSPER Charcoal Romain lettuce, anchovies, queso manchego cotija. 15
BUYU SALAD Grilled chicken, kale, corn, portobello mushrooms, tomatoes with tamarind vinaigrette. 16

- BOWLS** Served with rice, beans, sweet plantain, toreado onions, cilantro, guacamole.
 Add an egg* 2.

- STEAK*** (Grilled Steak*) 20
POLLO AL CARBÓN (Charcoal Grilled Chicken) 18
CARNITAS (Shredded Pork) 18
PATO (Shredded Duck) 20
CORDERO (Lamb) 20
COLIFLOR (Cauliflower) 16

- QUESADILLAS** Oaxaca cheese, served with guacamole, sour cream and microgreens.

- STEAK*** (Grilled Steak*) 16
CARNITAS (Shredded Pork) 16
TINGA (Shredded Chicken with chipotle) 12
HUITLACOCHÉ (Mexican truffle) 12
CORDERO (Lamb) 15

TACOS

- PORTOBELLO(2)** Grilled portobello mushrooms cooked with jalapeño and lime. 12
PESCADO (2) Mahi-mahi tempura, coleslaw, carrots, chile powder, chipotle aioli, aguacatada sauce. 16
COCHINILLO (2) Suckling pig, aguacatada sauce, chicharrón. 16
POLLO (2) Grilled chicken, served with salsa pajarraca, cilantro, onions and guacamole. 15
RES* (2) Steak* taco, served with salsa pajarraca, cilantro, onions and guacamole. 17

PLATOS FUERTES

- ENMOLADAS** Chipotle chicken enchilada covered with black mole, avocado. Served with rice and beans. 16
ENCHILADAS ROJAS Chipotle chicken, enchilada sauce with chile guajillo, sour cream, cotija cheese and avocado. Served with black bean and rice. 16
ENCHILADAS VERDES Chicken with adobo chipotle, green sauce, manchego and cotija cheese. 16
POLLO GUAJILLO Grilled chicken, salsa de chile guajillo, gratinated with manchego and cotija cheese, avocado. Served with potatoes and plantains. 19
COLIFLOR AL JOSPER Cauliflower, piperrada, lemon, chile powder, guajillo oil and pumpkin seeds. 17
MILHOJAS DE VERDURAS A vegetable Napoleon with layers of eggplant, squash, tomato, onions, mushrooms, Oaxaca cheese, cilantro and jalapeño pesto sauce. 17
TUETANO Roasted beef bone marrow, lamb with chimichurri and hand made tortillas. 23
MIXTECO POBLANO Poblano pepper filled with duck, prawn and cheese. Garnish with poblano cream sauce and chicharrón. 23
SALMÓN PREHISPÁNICO Wrapped in plantain leaf and tortilla dough. Served with mashed potatoes. 27
LANGOSTINOS AL CARBÓN Charcoal prawns, oil green chile habanero, mashed potato. 28
ENTRAÑA Outside skirt steak*, sautéed onions, chimichurri, rustic potatoes and black beans. 37
PATO CON MOLE NEGRO Duck carnitas, red onions, cilantro, black mole. Served with rice and black beans. (to share) 42
MERO MACHO 10 oz Grouper*, salsa del mar, crujiente pasilla de Oaxaca and rice. 40
ENTRECOTE MEXICANO 16 oz Rib-Eye* with cilantro chimichurri. Served with rustic potatoes and black beans. 47

- SIDES** Arroz blanco con maíz y cilantro (White Rice, Corn And Cilantro). 3 Plátanos (Sweet Plantains). 3
 Verduras de temporada (Seasonal Vegetables). 3 Rustic Potatoes. 3 Onions toreadas. 3