

## 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. 9  
**GUACAMOLE FRITO DE HIERBAS** Avocado, greens. 11  
**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\*) 22  
**POLLO AL CARBÓN** (Charcoal Grilled Chicken) 18  
**CARNITAS** (Shredded Pork) 19  
**PATO** (Shredded Duck) 22  
**CORDERO** (Lamb) 20  
**COLIFLOR** (Cauliflower) 16

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

- STEAK\*** (Grilled Steak\*) 18  
**CARNITAS** (Shredded Pork) 16  
**TINGA** (Shredded Chicken with chipotle) 12  
**HUITLACOCHÉ** (Mexican truffle) 14  
**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, taquera 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. 18

## 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. 40  
**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). 5 Plátanos (Sweet Plantains). 5  
 Verduras de temporada (Seasonal Vegetables). 7 Rustic Potatoes. 5 Onions toreadas. 5