

APPETIZERS

GUACAMOLE 19 *GF V*
roasted cherry tomatoes, red onions,
jalapeños, salsa macha, cilantro macho

ESQUITES 14 *GF*
cotija cheese, lime mayo, chile de arbol, cilantro

QUESO FUNDIDO 16 *GF*
ADD CHORIZO 4 | ADD MUSHROOMS 4
chihuahua and oaxaca cheese
blend, red onions, tortillas

MACHETE 18 *GF*
“DON’T WORRY, JUST A QUESADILLA”
queso oaxaca, maitake mushrooms,
crema, salsa morita, queso fresco

MOLOTES 16 *GF*
pueblan-style empanadas, smoked plantain,
crema, salsa macha, japanese peanuts

PASTRAMI TOSTADA 22 *GF*
smoked beef tongue pastrami, cabbage,
pickled mustard seeds, crema

CAMARONES AL MOJO DE AJO 22 *GF*
head-on grilled shrimp, lemon, garlic,
chipotle morita butter

SOUP + SALADS

SOPA DE TORTILLA 12 *GF*
chicken soup, avocado, crema, tortilla chips

TALAVERA SALAD 18 *GF*
castelfranco, hibiscus vinaigrette,
figs, puffed amaranth

ENSALADA CÉSAR 16
little gem, avocado, parmesan cheese,
pepitas, bonito breadcrumbs

CRUDOS

TUNA TOSTADA 18 *GF*
ahi tuna, tomatoes, cucumber, mango,
shallots, salsa macha, habanero aioli

SHRIMP COCTEL 22
montauk royal red shrimp, coctel sauce,
avocado, cucumber, red onion, aguachilera

BLACK SEA BASS 22 *GF*
aguachile claro, oro blanco grapefruit,
mint, red onion

SIZZLING FAJITAS *GF*

STEAK 34 | SHRIMP 36 | CHICKEN 30 | VEGETABLE 28
peppers, onions, tatemada, guacamole, crema,
pico de gallo, corn tortillas, rice and beans

SIDES 8

PAPAS BRAVAS
YUCA FRIES
BEANS AND RICE

HOT HONEY TAMAL
SWEET PLANTAINS
FRIJOLES PUERCOS

TACOS

RIBEYE 20
melted cheese, salsa roja, avocado sauce,
onion, cilantro, served in flour tortillas

DUCK 22
roast duck, pineapple chamoy, leeks,
pickled red onion, served in flour tortillas

ÁRABES 17 *GF*
thin sliced roasted pork, salsa morita,
jocoque, onion, cilantro, served in flour tortillas

BRISKET & BONE MARROW 23
braised brisket, habanero salsa,
avocado, pickled onions

SHRIMP 18 *GF*
sauteed shrimp, poblano cream sauce,
melted cheese, red onions

BAJA FISH 18 *GF*
market fish, masa tempura, red cabbage,
habanero mayo, salsa verde, pico de gallo

SQUASH BLOSSOM 17 *GF V*
kabocha squash, pipian rojo, pickled red
onions, pepitas

GLUTEN FREE TORTILLAS AVAILABLE BY REQUEST

ENTREES & SHAREABLES

SERVED WITH TORTILLAS & RICE AND BEANS

GOLD BAR ZUCCHINI 27 *GF V*
grilled gold bar zucchini, romesco verde, pepitas, sorel

BRANZINO A LA BRASAS 39
chintesle adobo, cilantro pesto, pickled
green papaya, opal basil

GRILLED SALMON VERACRUZ 34 *GF*
tomato butter, olives, capers, pearl onion,
pickled jalapeños

CHICKEN ENCHILADAS 23 *GF*
cotija, crema, mole rojo, pickled onions, cilantro

CARNITAS 38 *GF*
slow roasted heritage shoulder, salsa verde,
onion, cilantro, chiles en escabeche

POLLO CON MOLE 32 *GF*
yellow bell farm free range chicken,
mole rojo, market greens

CARNE ASADA 39 *GF*
grilled skirt steak, charred pearl onion,
papas bravas, chimichurri

BABY BACK RIBS 34 *GF*
achiote marinade, sour orange, honey butter
tamal, pickled red onions, black beans

NY STRIP STEAK 59 *GF*
16 oz. New York strip steak, black garlic
mojo, mizuna potato salad

TALAVERA

COCINA MEXICANA