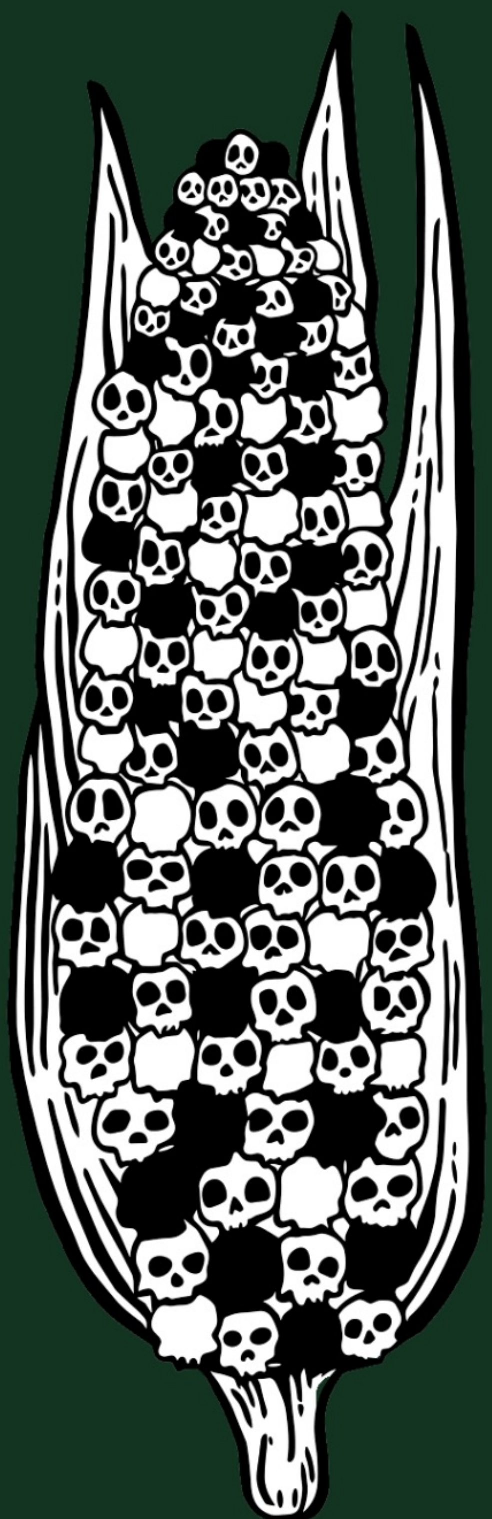
SSx2024
MENU

COMIDA



EXECUTIVE CHEF
CHEF LAWRENCE

SMALLS

YUCA FRITES
Hand Cut Yuca. Furikake. Queso Cincho.
Buddha's Hand Aioli.

*CAESAR'S SUMMER SALAD
Frisée. Chicatana Caesar Dressing. Champagne & Tamarindo Coulis. Jicama. Crispy Chicharron Gremolata. Queso Cincho.

SANTA QUESADILLA
Hoja Santa. Corn Tortilla.
Queso de Cabra. Chiltepin. Salsa Verde.
+ Huitlacoche or Chapulines

MIDS

GREEN CHORIZO VAMPIRO
Marrow Bone. Green Chorizo. Hand Pressed Corn Tortilla. Queso. Salsa Macha. Onion

CARNE APACHE
Charred & Chilled Skirt Steak. Som Tam Aguachile. Papaya Salad. Blistered Tomatoes. Pepitas. Herbs. Mayo. Tostada.

*BLACK PINK (Limited)
Chocolate Aguachile. Wild Red Shrimp. Pepino.
Avocado. Citrus.

GRANDES

MOLE DE LA CASA MP
House Mole Poblano. Lamb Neck Flautas. Crema.
Queso de Cabra.
+3 Flautas

QUESA BIRRIA TACOS
Beef or Jamaica.
Squid Ink. Corn Tortilla or Benny Blanco Flour.
Queso. Cabbage. Onion. Salsa Guero. Miso Consommé.
Vegan Available

SMASHY BURGER
Capital Farms Heritage Beef, Salsa de Isla, Onion, Spicy Chayote Pickle, Queso Gringo.

MSG MP (Limited)
Chefs choice of MSG (Meat - Sauce - Garnish)
Tomahawk Duroc Pork Chop. Black Pastor. Lamb Tallow Charro Beans. Tepache & Fish Suce Caramel. Benny Blanco Flour Tortillas

ANTOJITOS
Little cravings to share... Add these to your the table

DAILY ANTOJITO
Chef's Rotating Small Bite
Maduros, Refried Charro Beans, Crema. Za'atar

CRUSHED PEPINOS
Cucumbers in a Sweet & Spicy Salsa Macha Dressing.

PEAR SHROOMS
Sautéed Pears & Oyster Shrooms. Chicharron Crumb.
Chinese Hot Mustard & Corn Dressing.

POSTRE
Rotating on Chef's Whim

STREET CORN CHEESCAKE
Sweet Corn & Epazote Cheescake. Sable Crust. Jamaica Coulis. WHip. Salsa Macha

PB&J SEMIFREDDO
Pepita Butter. Fermented CHerry & Morita Chamoy. Sourdough & Matcha Base. Queso de Cabra. Chicharron Crumb. Evoo

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