

Mariscos seafood

- CEVICHE* *gf* citrus cured snapper, red onion, heirloom tomato, cucumber, orange, hearts of palm 14 + shrimp & octopus 4
- PULPO *veracruzana gf* grilled spanish octopus, roasted potato, tomato with caper and onion, lemon-oregano vinaigrette 22
- CAMARONES A LA BRASSA *gf* grilled argentine shrimp, yellow tomato, stone fruit, shallot, tomato dressing 16
- AGUACHILE VERDE *argentine red shrimp, tangerine, red onion, cilantro, tomatillo-serrano agua* 19

Antojitos starters

- TOSTADA DE BATATA *gf* roasted sweet potato, black beans, pepita salsa macha, lime aioli 7
- QUESO FUNDIDO *oaxacan queso baked in a hot cast iron skillet, pico de gallo, grilled flour tortillas* 12 + chorizo 2 | esquites 3
- TAMAL *gf* masa wrapped cultivated mushrooms, squash blossom, poblano, pancita, salsa verde, red onion, cilantro 14 + summer truffle 11
- ELOTE *gf* grilled florida sweet corn, lime aioli, cotija, chipotle powder, tajin 8
- GUACAMOLE *gf* pickled red onion, cotija cheese 11 + chapulines 2
- CHIPS & SALSA *gf* salsa roja, salsa verde 4

Vegetales

- ROASTED RAINBOW CARROTS *gf* garbanzo bean puree, almond, lemon 12
- CHARRED CABBAGE *gf* herbed crema, sesame salsa macha 11
- ROASTED OKRA *gf* stewed tomato, caramelized onion 10
- FRIED YUCA *gf* lime aioli 6
- CRISPY BRUSSELS SPROUTS *gf* tamarind vinaigrette 10
- CORIANDER BEETS *gf* smokey lime vinaigrette, cotija cheese 10
- ENSALADA REYES *little gems lettuce, la diosa verde dressing* 12
- ESQUITES *gf* florida sweet corn, poblano, hominy, lime aioli, cotija cheese 10
+ summer truffle 11

TACOS RUIZ

served with house made oaxacan corn tortillas
makes 3-4 tacos

CARNITAS MICHOACANAS *gf* 22

pork shoulder & belly, salsa fresca, pickled chiles

SONORAN CRISPY SNAPPER 28

cerveza battered & fried snapper, shaved cucumber, cilantro, petite greens, toasted pepita, creamy serrano

ALAMBRES 29

creekstone farms prime flank steak, chorizo, charred shishito pepper & pearl onion, queso oaxaca, salsa roja
- served with grilled flour tortillas

Platos Fuertes entrees

- POLLO A LA TALLA *gf* joyce farms heritage smoked half chicken, guajillo & poblano sauces, seared caulilini 26
- FRESH CATCH VERACRUZ *gf* pan seared fresh catch, roasted tomato, spanish olives, capers, spicy carrot escabeche, cilantro rice 34
- GRILLED PORK TOMAHAWK *gf* roasted sunchoke, creamed corn, pork demiglaze 32
- MASA DUMPLINGS *fall squash, heirloom carrot, chile rojo, cotija cheese* 18 + fresh catch 15
- DUCK ENCHILADAS DE MICHOACAN *gf* queso fresco & chihuahua cheese enchiladas, chile rojo, spicy carrot escabeche 29
- CHILE RELLENO *roasted poblano stuffed with beans, oaxacan queso & grilled corn, cerveza battered, chipotle sauce, rice* 17
- ARROZ A LA TUMBADA *gf* fresh catch, cedar key clams, bay scallops, guajillo broth, yuca, jupiter rice 39 + grilled shrimp 12
- BONE IN RANCHERO *gf* bone in new york strip, purple sweet potato puree, caulilini, guajillo demiglaze 52

Serves Two

- PARILLADA MIXTA *gf* new york strip, argentine red shrimp, chicken thighs, roasted mushrooms, esquites, accompaniments 54

20% gratuity will be added to all parties of 6 or more

There is a risk associated with consuming raw oysters If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked
*Florida health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.