



Mariscos

seafood

- TUNA TOSTADA* *blue fin tuna, guacamole, cucumber, sesame salsa macha, lime oil* gf 18
- CEVICHE* *citrus cured snapper, red onion, heirloom tomato, cucumber, pineapple* gf 14 + shrimp & octopus 5
- PULPO VERACRUZANA *grilled spanish octopus, roasted potato, tomato with caper & onion, lemon-oregano vinaigrette* gf 22
- MICHELADA COCKTAIL *tomato, red onion, serrano, saltine crackers* 14
- HIRAMASA CRUDO* *passion fruit agua chile, red onion, cucumber, chile oil, crispy quinoa* gf 18

Antojitos

small plates

- CARNE ASADA SOPE *chorizo, black beans, white onion, salsa verde* gf 12
- TAQUITOS BORRACHOS *bell & evans chicken tinga in crispy fried corn tortillas, slow roasted tomato sauce, cotija, red onion* gf 11
- ELOTE *grilled sweet corn, lime aioli, cotija cheese, chipotle powder* gf 10
- QUESO FUNDIDO *oaxacan queso baked in a hot cast iron skillet, pico de gallo, grilled flour tortillas* 12 + chorizo 2 | + esquites 3
- PICADILLO EMPANADAS *ground beef empanadas with carrot & potato, salsa roja* 9
- GUACAMOLE *pickled red onion, cotija cheese* gf 11 + chapulines 2
- CHIPS & SALSA *salsa roja, salsa verde* gf 5

Tacos

served on house made oxaxacan corn tortillas | three per order

- SINALOAN FISH *cerveza battered & fried snapper, marinated cabbage, red onion, chipotle aioli* 21
- PORK BELLY *crispy pork belly, avocado salsa verde, onion, cilantro* gf 17 LIMITED AVAILABILITY
- SHRIMP A LA MEXICANA *argentine red shrimp sauteed in tomato, onion, serrano* gf 22

Platos Fuertes

large plates

- PORK CHAMORRO *pork volcano shank braised pibil style in banana leaf, pickled onion, pibil jus, corn tortillas* gf 27
- ENCHILADAS VERDES *grilled chicken thigh rolled in heirloom corn tortillas, salsa verde, queso oxaca, crema* gf 20
- CHILE RELLENO *roasted poblano stuffed with beans, oxaxacan queso & grilled corn, cerveza battered, chipotle sauce, rice* 18
- ARROZ A LA TUMBADA *fresh catch, cedar key clams, bay scallops, guajillo broth, yuca, jupiter rice* gf 39 + grilled shrimp 12
- POLLO ADOBADO *everoak farms heritage half chicken glazed with petal honey, creamy sweet corn farro* 28
- CARNE ASADA *wagyu picanha, corn souffle, seasonal vegetable, herbed salsa macha* 29
- ROASTED BRANZINO *served whole & deboned with cilantro-poblano sauce, tomato salad, lemon* gf 39
- LAMB BIRRIA *slow cooked lamb shank served with consomé, cilantro, onion, oxaxacan corn tortillas* gf 27 + oxaca cheese 3
- PARRILLADA MIXTA *new york strip, longaniza sausage, argentine red shrimp, chicken thigh, grilled spring onion & serrano, salsa roja, corn tortillas* gf 48 *SERVES TWO*

Sides

- CHARRED CABBAGE *herbed crema, salsa macha* 9
- ESQUITES *sweet corn, poblano, hominy, lime aioli, cotija cheese* gf 10
- FRIED YUCA *lime aioli* gf 7

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.