



Mariscos

seafood

TUNA TOSTADA*	blue fin tuna, guacamole, cucumber, sesame salsa macha, crispy corn tostada, lime oil	gf 18
CEVICHE*	citrus cured snapper, red onion, heirloom tomato, cucumber, orange, jicama	gf 14 + shrimp & octopus 5
PULPO VERACRUZANA	grilled spanish octopus, roasted potato, tomato with caper and onion, lemon-oregano vinaigrette	gf 22
CRAB TOSTADA	blue crab, lemon aioli, sweet corn, red onion, chive, avocado salsa verde, crispy corn tostada	gf 18 + avocado 3

Antojitos

small plates

SHORT RIB HUARACHE	savory masa cake topped with black beans, braised short rib, escabeche onion, cotija, tomatillo sauce	gf 14
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 oaxacan corn tortillas | three per order

PORK AL PASTOR	marinated pork shoulder, salsa verde, onion, pineapple	gf 16
SINALOAN FISH	cerveza battered & fried snapper, marinated cabbage, red onion, chipotle aioli	21
SUADERO	slow cooked wagyu beef brisket, salsa borracha, onion	gf 18
PORK BELLY	crispy pork belly, avocado salsa verde, onion, cilantro	gf 17 LIMITED AVAILABILITY

Platos Fuertes

large plates

ENCHILADAS VERDES	grilled chicken thigh rolled in heirloom corn tortillas, salsa verde, queso oaxaca, crema	gf 20
CHILE RELLENO	roasted poblano stuffed with beans, oaxacan queso & grilled corn, cerveza battered, chipotle sauce, rice	18
PORK CHAMORRO	pork volcano shank braised pibil style in banana leaf, pickled onion, pibil jus, corn tortillas	gf 27
RED CHILE ENCHILADAS	short rib & sweet potato rolled in heirloom corn tortillas, chile rojo, queso oaxaca, pickled onion	gf 24
ARROZ A LA TUMBADA	fresh catch, cedar key clams, bay scallops, guajillo broth, yuca, jupiter rice	gf 39 + grilled shrimp 12
POLLO ADOBADO	joyce farms heritage half chicken glazed with petal honey, creamy sweet corn farro	26
CARNE ASADA	grilled bavette steak, roasted butternut squash, radicchio, chile colorado, tomatillo relish	gf 29 + creekstone 16oz new york strip 14
WHOLE FISH	roasted branzino, cilantro-poblano sauce, tomato salad, lemon	gf 39
LAMB BIRRIA	slow cooked lamb shank served with consome, cilantro, onion, oaxacan corn tortillas	gf 27 + oaxaca 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

CORN SOUFFLE	fresh corn soufflé, queso oaxaca, poblano, serrano, salsa verde, crema	11
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.