



## 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
- SCALLOP CEVICHE\* *gf* patagonia scallops, jicama, cucumber, red onion, cilantro, passion fruit-serrano agua 12
- AGUACHILE NEGRA argentine red shrimp, serrano-cucumber water, squid ink, red onion, avocado, cucumber, wheat chicharron 16
- CHILLED CRAB SALAD *gf* blue crab, fresh watermelon, shallot, lemon, tajin 15

## 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
- SMOKED DUCK HUARACHE *gf* calabaza puree, frisee, cabbage, pickled chiles, lemon 12
- TAMAL *gf* masa wrapped cultivated mushrooms, squash blossom, poblano, panela, 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
- FRIED YUCA *gf* lime aioli 6
- CRISPY BRUSSELS SPROUTS *gf* tamarind vinaigrette 9
- 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 MICHOCANAS** *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, yuca & escabeche onion, green beans 26
- FRESH CATCH VERACRUZ *gf* pan seared fresh catch, roasted tomato, spanish olives, capers, spicy carrot escabeche, cilantro rice 34
- EGGPLANT RELLENO *gf/v* smoked cauliflower & potato stuffed eggplant, tomatillo salsa, confit tomato, pickled fennel 18
- DUCK ENCHILADAS DE MICHOCAN *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.