



Mariscos

seafood

- TUNA TOSTADA*** *gf* blue fin tuna, guacamole, cucumber, sesame salsa macha, crispy corn tostada, lime oil 18
- CEVICHE*** *gf* citrus cured snapper, red onion, heirloom tomato, cucumber, orange, jicama 14 + shrimp & octopus 5 | available as vegan 11
- PULPO VERACRUZANA** *gf* grilled spanish octopus, roasted potato, tomato with caper and onion, lemon-oregano vinaigrette 22
- AGUACHILE VERDE** *gf* argentine red shrimp, tangerine, red onion, cilantro, tomatillo-serrano agua 19

Antojitos

small plates

- TAQUITOS BORRACHOS** *gf* bell & evans chicken tinga in crispy fried corn tortillas, slow roasted tomato sauce, cotija, red onion 11
- CROQUETAS DE CHORIZO** yukon potato, chorizo, queso oxaca, cilantro, lime aioli, creamy serrano 10
- PLUM TOMATO SALAD** *gf* heirloom yellow tomato, lemon plum, peacharine, avocado, red onion, goat cheese, champagne vinaigrette 14
- PORK TAMAL** *gf* slow roasted pork wrapped in corn masa, steamed & topped with red onion, heirloom tomato, salsa roja 9
- QUESO FUNDIDO** oaxacan queso baked in a hot cast iron skillet, pico de gallo, grilled flour tortillas 12 + chorizo 2 | + esquites 3
- SHORT RIB HUARACHE** *gf* savory masa cake topped with black beans, braised short rib, escabeche onion, cotija, tomatillo sauce 14
- QUESADILLA RELLENA** crispy heirloom corn tortilla filled with queso oxaca, slow cooked pork, cabbage, avocado salsa verde 10
- GUACAMOLE** *gf* pickled red onion, cotija cheese 11 + chicharrones 10 + chapulines 2
- CHIPS & SALSA** *gf* salsa roja, salsa verde 5

Platos Fuertes

large plates

- 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 18
- ARROZ A LA TUMBADA** *gf* fresh catch, cedar key clams, bay scallops, guajillo broth, yuca, jupiter rice 39 + grilled shrimp 12
- POLLO A LA TALLA** *gf* joyce farms heritage smoked half chicken, guajillo & poblano sauces, sweet corn puree 22
- MASA DUMPLINGS** *gf* kabocha squash, heirloom carrot, caulilini, baby squash, chile rojo, cotija cheese 18 + fresh catch 15

TACOS RUIZ



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

- PORK CHAMORRO** *gf* pork volcano shank braised pibil style in banana leaf, red onion, pibil jus 27
- SONORAN CRISPY SNAPPER** cerveza battered & fried snapper, shaved cucumber, cilantro, petite greens, toasted pepita, creamy serrano 28
- ALAMBRES** flank steak, chorizo, charred shishito pepper & pearl onion, queso oxaca, salsa roja - served with grilled flour tortillas 29

- PRIME NEW YORK STRIP** *gf* creekstone farms new york strip, mole de la casa, blistered tomato & roasted onion, pickled baby corn 48
- CRISPY WHOLE FISH VERACRUZ** *gf* lightly fried line caught whole snapper, roasted tomato, olive, capers, spicy escabeche 42
- PARRILLADA MIXTA** *gf* new york strip, bone-in pork chop, argentine red shrimp, chicken thigh, grilled spring onion & serrano, salsa roja 58

Sides

- CRISPY BRUSSELS SPROUTS** *gf* tamarind vinaigrette 10
- FRIED YUCA** *gf* lime aioli 7
- GARLIC HERB MUSHROOMS** *gf* vegan herbed aioli 16
- CAESAR CAULILINI** *gf* seared garlic caulilini, green goddess dressing, cotija cheese 12
- ESQUITES** *gf* sweet corn, poblano, hominy, lime aioli, cotija cheese 10 + burgundy truffle 11
- ROASTED RAINBOW CARROTS** *gf* garbanzo bean puree, almond, lemon 12

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.