

# TASTING MENU

required for parties of 6 or more  
20% service charge added to parties of 6 or more  
our menu is designed to be shared and is served family style

<b>BOTANITA</b> guacamole tasting of 2, salsa tasting of 2, taco tasting of 2, 2 sides, dessert tasting	\$25 per guest
<b>BOTANA</b> guacamole tasting of 3, salsa tasting of 2, taco tasting of 3, 1 taquiza, 2 sides, dessert tasting	\$30 per guest
<b>BOTANOTA</b> guacamole tasting of 3, salsa tasting of 3, taco tasting of 2, 2 para la mesa, 2 sides, dessert tasting	\$35 per guest

## SALSAS

---

**chipotle**  
roasted tomatillo, piloncillo pickled  
chipotle, roasted garlic

**cacahuate**  
grilled tomato, toasted peanuts,  
chile de árbol, chile guajillo

**veracruzana**  
roasted tomato, bell pepper,  
pickled jalapeños

**habanero**  
grilled tomato, habanero, garlic, lemon

**verde**  
tomatillo, chile serrano,  
caramelized red onion, cilantro

## GUACAMOLES

---

**tradicional**  
tomatillo, jalapeño, garlic, lime, cilantro

**chipotle**  
pineapple, pickled chipotle,  
tomatillo pico de gallo, mint

**mole poblano**  
plantain, mole poblano, chile serrano


**camote**  
cinnamon spiced sweet potato,  
roasted jalapeños, toasted pumpkin seeds

**toreado**  
sautéed chile serrano, garlic,  
oregano, tomatillo pico de gallo


 vegetarian available


## TACOS

---

**pollo** rosemary marinated chicken, cactus-leek fundido,   
tomatillo salsa, crispy leek

**chorizo** homemade green chorizo, manchego cheese, tomatillo salsa

**estilo baja** beer battered shrimp, roasted habanero, avocado cole slaw 

**pescado** tilapia, chile poblano, tomatillo-garlic mojo 

**vegetariano** mushrooms, huitlacoche, manchego cheese, pickled onion

**carne** hoja santa marinated grass fed skirt steak, salsa verde

**carnitas** michoacán style braised berkshire pork, cacahuate salsa

**tinga de mole** pulled organic chicken, mole poblano, sweet potato

**al pastor** ancho-guajillo marinated red snapper, grilled pineapple

## TAQUIZA

---

**barbacoa** braised organic chicken barbacoa style

**carne asada** hoja santa marinated grass fed skirt steak

**carnitas** michoacán style braised berkshire pork

## PARA LA MESA

---

**pollo a las brasas**  
chile morita-árbol dry rubbed organic chicken, garlic mojo, rice, plantains

**carne asada**  
thyme marinated organic skirt steak, red apple pico, brussels sprouts,  
leeks, queso fresco, bacon

**chile relleno**  
stuffed poblano, shrimp, potato, oaxaca-manchego cheeses,  
black bean purée, ancho-árbol sauce, crema fresca

**enchiladas de pollo**  
three rolled corn tortillas, chicken, crema fresca  
**choice of** creamy tomatillo sauce, ancho-árbol sauce, or mole poblano

## SIDES

---

**arroz verde al horno**  
green rice casserole, manchego,  
oaxaca cheese

**arroz y frijoles**  
cilantro rice,  
vegetarian black beans

**frijoles charros**  
pinto beans, bacon, chorizo

**platános machos**  
plantains, ginger-jalapeño crema

**hongos y huitlacoche**  
wild mushrooms, fresh huitlacoche

**papas y chorizo**  
potatoes, homemade chorizo

**ensalada verde**  
mixed greens, chipotle vinaigrette

**elote mexicano**  
mexican style corn on the cob

**arroz con cilantro**  
sweet plantains

**coles de brussels**  
leeks, queso fresco, bacon

## POSTRES

---

**flan de horchata**  
rice-cinnamon

**flan napolitano**  
vanilla

**flan de cajeta**  
goat's milk caramel