



APPETIZERS

ZUCCHINI TACOS

Romesco Sauce, Pattypan Squash, Zucchini, Baby Squash, House-Made Sauce

PRICKLY PEAR CACTUS TOSTADA

Prickly Pear Cactus, Cheese, Pickled Onions, Sour Cream, Cilantro, Quail Egg

TLACOYOS WITH SKIRT STEAK

Steak, Beans with Chicharron. Fresh Cheese, Nopales, Avocado, Charred Green Sauce

SHRIMP AND MUSHROOM CASSEROLE

Head-On Shrimp, Mushrooms, Red Bell Pepper, Sun-Dried Tomato

STUFFED SQUASH BLOSSOM

Black Bean Sauce, Ricotta Cheese, Avocado, Milk Aioli

KAMPACHI TARTARE (4.2 OZ)

Sea Asparagus, Red Onion, Tiger's Milk, Organic Cucumber, Chili Oil

OCTOPUS TOSTADA (5.3 OZ)

Oaxaca Cheese, Avocado, Serrano Cream Sauce, Garlic, Peanut Macha Sauce, Roasted Onion

OYSTERS FROM THE BAJA

La Roca Sauce (Ponzu, Rayu, Yellow Lemon)

SCALLOP TIRADITO (4.2 OZ)

Margarita Scallops, Miso Aguachile, Chiltepin Pepper, Guakasabi

SALADS

GRILLED SALAD

Organic Lettuce Mix, Beet, Avocado, Nuts, Cucumber, Eggplant, Mixed Berry Vinaigrette

ORGANIC SALAD

Organic Lettuce Mix, Tofu Cheese, Smoked Mushrooms, Pickled Carrots, Roasted Avocado, Red Quinoa Seeds, Citrus Vinaigrette

BURRATA SALAD

Burrata stuffed with Ricotta, Figs, Caramelized Pumpkin Seeds, Pasilla Pepper Vinaigrette

SOUPS

CREAM OF MIXED MUSHROOM SOUP

Fried Shrimp, Clams, Chili Oil

SMOKED ONION SOUP

Asparagus Hummus, Soft Crouton

GREEN CORN SOUP

Tofu, Sautéed Zucchini, Mexican Corn Dumplings



Fish



Gluten Free



Vegan



Vegetarian



Dairy



Peanut



Soybean



Molluscs



Sesame

+In compliance with Mexican health regulations, please note that the consumption of raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness and are served at the discretion of the customer.
Please inform your server of any dietary restrictions you may have.



MAIN DISHES

BEEF FILLET (7.8 oz) 🌿

Parsnip Puree, Asparagus Stew, Cotija Cheese Sauce, Sesame Seeds

SHORT RIB FETTUCCINE (6.3 oz)

Braised Short Ribs, Parmesan Cheese, Organic Cherry Tomatoes, Anchovies, Basil

GRILLED SALMON (7.1 oz) 🐟

Cheese Sauce, Spinach, Chard, Onion, Chickpeas

HEARTY RIB EYE STEAK TACO (7.8 oz)

Rib Eye, Mexican Charro Beans, Mishima Pork Crackling, Prickly Pear Cactus, Mexican Salsa, Avocado Cream Sauce

LAMB IN A TRIO OF MOLES (4.2 oz)

Lamb, Pink Mole, Green Mole, Black Mole, Corn Tortillas

MORITA CHILI GLAZED SHRIMP (6.3 oz)

Organic Vegetables, Black Rice, Soybean Sprouts

CATCH OF THE DAY (7.1 oz) 🐟

Pea Puree, Lentil Stew, Tomato Confit

GLAZED PORK BELLY (7.1 oz)

Pasilla Pepper Glaze, Pumpkin-Corn Sauce, Sautéed Edamame

PURSLANE CASSEROLE 🌿 🌱

Fresh Crumbling Cheese, Red Sauce, Baby Corn, Fava Beans, Sun-Dried Tomato

PREMIUM CUTS

50% Off with Culinary Experience

RIB EYE PRIME

MISHIMA 5-STAR NEW YORK STRIP

MISHIMA ULTRA NEW YORK STRIP

TO CHOOSE:

Organic Vegetables, Mashed Potatoes, Roasted Cauliflower, Mixed Mushrooms, Roasted Sweet Potatoes, Creamed Spinach



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