

DINNER MENU | \$45 P/P

STARTERS (choose one)

Aguachile Clásico | Sashimi-quality Hudson Canyon sea scallops, Florida pink shrimp, spicy-herby tangy

Spicy Brown-Butter Pumpkin Tlayuda | Roasted pumpkin, caramelized pumpkinseeds, morita chiles, brown butter, queso añejo, Ever Crisp apples (*infused with mezcal*)

Pibil Croquettes | Pork pibil croquettes (*achiote, potato, black beans*), habanero crema, pickled onions, cilantro

ENTREES (choose one)

Tacos Árabes | Slow-cooked local lamb, chipotle salsa, jocoque, crispy cheese, cucumber, red onion, flour tortilla (2 per order)

Chicharrón de Pulpo | Crispy Spanish octopus, X/O salsa macha, crispy potato, marinated tomatillo

Enchiladas de Hongo | Homemade corn tortillas, wood grilled maitake mushroom-poblano filling, Oaxacan quesillo, 2 salsas (*creamy tomatillo, black huitlacoche*)

OR SHARED MAIN For 2 (+\$6 per person)

Mexican Paella | Key West pink shrimp, local chicken thighs, red chile adobo, poblano, tomato, peas, avocado, chicken chicharron

DESSERTS (choose one)

Orange-Vanilla Tres Leches | Tender cake infused with classic 3 milks (*whole, evaporated, condensed*), whipped Marscapone frosting, vanilla poached Bosc pears, orange supreme, orange apricot Chamoy

"Pajarete" Flan | Boozy coffee cream cheese custard, toasted meringue, chocolate crumble