

I N E F A B L E

I N E E V B T E

Entradas

- KAMPACHI CEVICHE: SASHIMI, PASSION FRUIT EMULSION, CITRUS SUPREMES \$24
- GAMBAS AL CHIPOTLE: TOASTED SOURDOUGH, SHISHITO \$18
- AHI TOSTADA: AVOCADO PUREE, CITRUS SUPREMES, FRESNOS \$16
- PORK BELLY AL PASTOR: GRILLED PINEAPPLE, SALSA MORITA \$17
- HUITLACOCHÉ TART: CARAMELIZED ONION, SMOKED GOUDA, PARMESAN FLAKES \$18
- TETELA DE CACHETE: BEEF CHEEK, BLACK BEAN PUREE, POBLANO ESPUMA. \$19

Fuertes

- PATO AL PIPIAN: DUCK CONFIT, TOASTED PUMPKIN SEED GREEN MOLE. \$39
- STEAK AND POTATOES: HANGER STEAK, CHIMICHURRI, GARLIC ROSEMARY FRIES. \$35
- CORDERO: LAMB T-BONES, MOLE COLORADITO, ARROZ \$37
- COSTILLA CON GUAJILLO: GUAJILLO BRAISED BEEF SHORTRIBS, SWEET POTATO SILK. \$45
- SCALLOPS AL MOJO DE AJO: PAN ROASTED GNOCCHI, CHILE DE ARBOL SCAMPI \$32
- MAC AND CHEESE, PORK BELLY, HATCH GREEN CHILE (VEGETARIAN AVAILABLE) \$25
- ENMOLADAS, STUFFED WITH SAUTEED VEGETABLES, TOPPED WITH MOLE COLORADITO. \$22