



SOR YNÉZ



cena **SPRING 2024**

APERITIVO

SIKIL PAK 13

mayan pumpkin seed hummus,
habanero, heirloom crudite

ROOT VEG AGUACHILE 13

charred jalapeño, lime, salsa botana

SHRIMP CEVICHE 17

cucumber, red onion, valentina, salsa botana

FLUKE AGUACHILE ROJO 18

chiltepin, strawberry, rhubarb, onion, citrus

TLACOYOS 18

blue masa cakes stuffed with refried beans,
salsa verde, nopales, queso fresco, radish

TUNA TOSTADA 21

smoked trout spread, soy sauce,
cucumber, avocado, serrano, sesame

ALITAS DE POLLO 14

corn, queso chihuahua, serrano, salsa macha

QUESO FRESCO 16

a la plancha, salsa macha, radish salad,
spring beans, grilled ramps, wood sorrel

MUSSELS A LA DIABLA 16

bacon, onion, mezcal, chipotle, garlic bolillo

CHEF'S FAMILY DINNER 55

per guest, two guests minimum
substitute seafood +10

FIRST

seasonal salsas, chips, crudite

SECOND

tlacoyo, root veg aguachile

THIRD

lamb shank, chipotle roasted chicken,
arroz, frijoles, seasonal veg, tortillas

PLATILLOS

CARROTS Y MOLE 18

sesame palanqueta, edible flower

ENCHILADAS 22

poached potatoes, queso oaxaca,
guajillo, avocado, veg escabeche, arroz

BIRRIA DE RES 24

braised beef shoulder, queso oaxaca,
onion, cilantro, salsa verde, consomme

HALF ROASTED POLLO 28

chipotle mole, pea puree, pomegranate, chives

CARNE ASADA 42

9oz ribeye, grilled cambray onion,
beans y queso quesadilla, arroz, salsa tatemada

SHRIMP AL AJILLO 27

mezcal, lime, butter, arroz,
chives, beans y queso mollete

CARNITAS 30

pork ribs, onion escabeche, avocado,
cilantro, salsa verde, pinto, tortillas

FISH TACOS MP

cornmeal breaded, cucumber, cabbage,
avocado, red onion, chipotle mayo

LAMB BARBACOA 35

refried beans, pickled nopal,
salsa verde, crema, tortillas

 **can be made vegan**

**WE ARE A SCRATCH KITCHEN ROOTED IN SUSTAINABILITY + TRADITION
TORTILLAS ARE MADE IN HOUSE WITH HEIRLOOM CORN SOURCED FROM MEXICO
THANK YOU TO OUR LOCAL FRIENDS + FARMERS FROM GREEN MEADOW FARM + RANCHO GORDO**