



SOR YNÉZ

cena **SUMMER 2024**

Chef Alexis Tellez

APERITIVO

🌿 **SIKIL PAK 13**
mayan pumpkin seed hummus,
habanero, heirloom crudite

QUESO FRESCO 16
a la plancha, corn medley,
tomato, salsa macha,

MUSSELS A LA DIABLA 16
bacon, onion, mezcal, chipotle, garlic bolillo

SHRIMP CEVICHE 17
cucumber, red onion, valentina, salsa botana

🌿 **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

SIDES

GARLIC BOLILLO 2.5
CRUDITE 3
CORN TORTILLAS 4
PINTO BEANS 5
ARROZ A LA MEXICANA 5

PLATILLOS

🌿 **CALABAZAS ASADA 22**
summer squash, grilled corn,
purslane, pepitas, pipian verde

🌿 **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
adobo marinated chicken, chipotle mole,
pea puree, pomegranate, chives

SHRIMP AL AJILLO 27
mexican gulf shrimp, mezcal,
garlic, lime, butter, arroz, chives

CARNITAS 30
half rack pork ribs, onion escabeche,
avocado, cilantro,
salsa verde, pinto beans, tortillas

FISH TACOS MP
cornmeal breaded catch of the day,
cucumber, cabbage, avocado,
red onion, chipotle mayo, hot sauce

CARNE ASADA 42
9oz heritage ribeye, esquites,
salsa tatemada, cotija, tortillas

🌿 **can be made vegan**

**we are a scratch kitchen rooted in
sustainability, tradition, + community.
tortillas are made in house with
heirloom corn sourced from mexico.**

**thank you to our friends + farmers
at green meadow farm + rancho gordo**