

GUACAMOLE

pepitas - fresh herbs - tortilla crisps

PUMPKIN FLAUTA (ea)

black garlic sikil pak - pepita miso

PORK GORDITA (ea)

habanero sambal - tamarind

GUAVA AGUACHILE

market fish - Choko - finger lime

CHICKEN SINALOA-STYLE

burnt lime - shallots - aji verde

PORK JOWL

cola mole - habanero pickled fennel

BITTER LEAVES & STONE FRUIT

orange & achiote - roasted seeds

CRISPY CHAT POTATOES

chipotle salt - recado mayo

* served with house made tortillas

TRES LECHEs CAKE

apricot jelly - quince jam - dulce de leche cream