

Mestiza

ANTOJITOS


quesadillas de flor de calabaza
squash blossoms, epazote, oaxaca cheese, guacamole, corn tortillas \$13

chorizo nachos
house made pork chorizo, corn chips, mayocoba beans, oaxaca and chihuahua cheese, crema, guacamole, tomato, cilantro, red and green jalapeños \$13

taquitos de camaron
jumbo mexican shrimp, guacamole, salsa pasilla, citrus cucumber relish, corn tortilla, micro cilantro \$10

ceviche de pulpo
tender baby octopus, chilled tomato-citrus broth, pico de gallo, avocado, tostadas \$16


guacamole nacionalista
mexican hass avocado, pomegranate, queso fresco, cilantro, onion, lime, house made corn chips \$9

queso frito 
fried breaded chihuahua cheese, fire roasted salsa verde, tomato garlic sauce, white onion, micro cilantro, house made corn chips \$11

ENSALADAS

ADD ANCHO SALMON | CILANTRO PESTO SHRIMP | TEQUILA LIME CHICKEN \$4

betabel y queso de cabra
roasted red and golden baby beets, baby spinach, haricot verts, spiced pepitas, chèvre, blue agave vinaigrette \$10

caesar picante 
romacrunch®, parmesan cheese, pine nuts, pequin croutons, avocado caesar dressing \$8 | \$12

gaspacho moreliano
watermelon, mango, pineapple, jicama, cucumber, oaxaca cheese, lime, orange juice, pequin chile salt \$11


mango
sliced fresh mango, mixed baby greens, avocado, sliced jicama, red onion, cilantro vinaigrette \$12

TACOS

2 | 3

carne asada
grilled skirt steak, corn tortillas, grilled spring onions, red jalapeño, avocado salsa, micro cilantro \$12 | \$16

carnitas
pork confit, red corn tortillas, pickled red onions, guacamole, micro cilantro, salsa mestiza \$11 | \$15

dorado frito 
beer battered mahi mahi, corn tortillas, citrus cucumber relish, arbol chile aioli, avocado \$13 | \$17

chicken tacos ala mexicana
roasted chicken, zucchini blossoms, guacamole, salsa pasilla, pea shoots, micro cilantro, tomato, onion, jalapeño \$11 | \$15

jardin ala mexicana
mesquite smoked woodland mushrooms, baby squash, tomato, onions, jalapeño, corn tortilla, pea shoots, spring onions \$11 | \$15

PLATILLOS

enchiladas suizas
shredded chicken, wild mushrooms, roasted poblano, english peas, tomatillo cream sauce, corn tortillas, chihuahua and cotija cheese, pea shoots, habanero pickled onions, avocado \$22

camarones al ajillo
wild mexican white shrimp, guajillo chile chiffonade, toasted garlic, lime, micro cilantro, red jalapeños, mexican rice \$22

molcajete
grilled CAB® skirt steak, wild mexican white shrimp, chorizo, grilled nopalitas, grilled spring onion, cotija cheese, charred red jalapeño, molcajete salsa, mayocoba beans, mexican rice, corn tortillas \$29

fletán a la veracruzana
pan seared fresh pacific halibut, veracruz sauce, mexican rice, micro cilantro, key lime \$31

chile relleno 
queso fresco stuffed poblano pepper, tomato garlic sauce, oaxaca cheese, sour cream, mexican rice, baby squash and turnips \$19

tiernos bistecs de res
petite prime beef tenders, avocado-lime sauce, salsa pasilla, salsa suiza, caramelized spring onions, baby squash, fingerling potatoes \$24

ancho salmon
ancho chile crusted wild isles scottish salmon, baby squash, turnips, key lime, mexican rice \$23