

Mestiza

LUNCH
11:30-3:00

ANTOJITOS

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

oaxacadillas

shredded chicken, oaxaca cheese stuffed fried corn quesadilla, romacrunch®, queso fresco, salsa mestiza \$12

taquitos de res

shredded beef, guacamole, crema, romacrunch®, queso fresco \$10

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

mango

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

gazpacho moreliano

watermelon, mango, pineapple, jicama, cucumber, queso blanco, lime, orange juice, pequin chile salt \$11

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

jardin ala mexicana

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

ALMUERZO

gorditas de chicharrón

corn masa, tomatillo and fresno pepper braised pork rinds, queso fresco, crema, salsa mestiza \$13

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 \$16

tostadas de tinga de pollo

chipotle braised chicken, peruvian beans, queso fresco, romacrunch®, avocado, crema \$11

torta de chile relleno

queso fresco stuffed poblano pepper or chèvre stuffed ancho chile, rustic telera roll, refried mayocoba beans, avocado, pickled red onions \$15