



APPETIZER

- | | |
|--|--|
| <p>FIRE ROASTED PAPAS BRAVAS.....\$18
Fingerling Potatoes / Roasted Pasilla Beer Cheese /
Roasted Red Pepper Relish / Smoked Flake Salt</p> <p>QUESO HORNEADO.....\$22
Wagyu Beef Chorizo / Queso Oaxaca / Salsa Macha /
Blue Corn Tortillas / Lavash</p> <p>ESQUITES A LA PARRILLA\$12
Huitlacoche Chipotle Mayo / Queso Fresco /
Cilantro Sprigs / Paprika</p> <p>BARBACOA POTATO TACOS (3)\$18
House Made Barbacoa / Potato / Crema / Roasted Corn
Pico de Gallo / Peruvian Beans</p> <p>BLUE CORN FRITTERS.....\$18
Bone Marrow Cream / Chile Morita Pistachio Salsa /
Roasted Bone Marrow / Blue Corn Masa</p> | <p>MUSHROOM MEDLEY &.....\$14
CAULIFLOWER TACOS (2)
Roasted Cauliflower / Mushrooms / Mole / Pepitas
/ Blue Corn Tortilla</p> <p>ORO VERDE\$14
Guacamole / House Made Chips / Burnt Lime Salt /
Chile Morita Powder</p> <p>MINI SOPES TATEMADOS (3).....\$18
Barbacoa / Blue Corn Masa / Beans / Escabeche /
Queso Fresco Foam</p> <p>BLUE CORN EMPANADAS (2)\$22
Huitlacoche / Blue Corn Masa / Salsa Macha / Crema</p> <p>CHICKEN MOLE TETELA.....\$20
Oaxacan Mole Negro / Kimchi / Queso Fresco / Crema /
Pickled Onions / Burnt Lime Salt</p> |
|--|--|

DEL MAR

- | | |
|---|---|
| <p>BLUEFIN TUNA AGUACHILE.....\$28
Tepache / Chile Morita / Radish Escabeche / Lavash</p> <p>OYSTERS (Friday-Sunday).....\$14- ½ / \$28- Full
Served with Tepache-Aguachile Sauce or as
Ostiones Gratinados (Oysters Rockefeller)
(While Supplies Last)</p> | <p>U-10 ESQUITE SCALLOPS.....\$36
Fire Grilled U-10 Scallops / Queso Fresco Foam /
Roasted Corn Aligot</p> |
|---|---|

SALADS

- | | |
|---|---|
| <p>EL CESAR.....\$16
Fire Roasted Corn / Crostini / Baby Gem Lettuce /
Poblano Caesar Dressing / Cotija Pepita
Add Chicken \$4 / Add Steak \$7 / Add Shrimp \$8</p> <p>RUSTIC BEET SALAD\$22
Roasted Heirloom Beets / Pea Tendrils / Pistachio /
Queso Fresco Foam / Honeycomb / Yogurt</p> | <p>STEAK SALAD.....\$24
Prime Tasajo Steak / Baby Gem Lettuce / Tomatoes /
Red Onion / Peruvian Beans / Roasted Corn /
Pepita Cotija / Avocado Chimichurri Vinaigrette</p> |
|---|---|

DE LA BRASA

(from the Jospier Oven)

Our chefs utilize the Jospier oven's controlled environment to craft each dish with precision, seamlessly blending grilling and roasting to ensure perfectly seared steaks.

All steaks are served a la carte with house-made Chimichurri & Salsa Macha

AUSTRALIAN WAGYU RIBEYE 12oz\$145	FILET MIGNON 8oz.....\$58
PRIME TOMAHAWK 38oz.....\$160	AL PASTOR BONE-IN SHORT RIB\$72 (DINO RIB)
PRIME TASAJO 10oz\$34	COLD WATER LOBSTER TAIL 10oz.....\$58
BONE MARROW (3) COUNT.....\$26	GRILLED HALF CHICKEN.....\$28
HUACHINANGO ZARANDEADO.....\$42 (WHOLE RED SNAPPER)	JUMBO SHRIMP SKEWERS\$42 Choice of Al Pastor or Ala Diabla

A5 TABLE SIDE

Chef-prepared Yakitori grill table-side presentation. All cuts are portioned into 5oz skewers
(Available Friday through Sunday, 6pm - 9 pm)

JAPANESE FILET MIGNON.....\$85 per skewer	JAPANESE A5 RIBEYE\$75 per skewer
JAPANESE A5 NEW YORK.....\$67 per skewer	

SIDES

CAULIFLOWER ZARANDEADO.....\$13	CHIMICHURRI RICE\$8
CHARRED BROCCOLINI WITH PISTACHIO.....\$14 SALSA MACHA & BURNT LIME SALT	SHISHITO A LA DIABLA\$13
MUSHROOM MEDLEY AL MOJO DE AJO\$13	TWICE BAKED CHEESY POTATO\$9
ASSORTED PEPPERS WITH CHIMICHURRI....\$14	RAJAS CON CREMA DE ELOTE.....\$14
PERUVIAN BEANS WITH QUESO FRESCO.....\$9	ROASTED GARLIC PASILLA\$10 MASHED POTATOES

POSTRES

PAN DE ELOTE CON NIEVE DE VAINILLA.....\$12 (roasted corn cake with vanilla ice cream)	DULCE DE LECHE FLAN.....\$8
CHURROS CON NIEVE DE VAINILLA.....\$10	

KIDS MENU

12 & Under

ANGUS CHEESBURGER & FRIES.....\$14	QUESADILLA & FRIES\$10
CHICKEN TACOS (2).....\$12 Served with Rice & Beans	