


APPETIZER

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| <p>FIRE ROASTED PAPAS BRAVAS..... \$18
Fingerling Potatoes / Roasted Pasilla Beer Cheese / Crema / 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 (4) \$18
House Made Barbacoa / Potato / Crema / Roasted Corn Pico de Gallo / Peruvian Beans / Oaxaca Cheese / Green Salsa / Consomé </p> <p>TACO TRIO \$17
Barbacoa / Tasajo / Chicken (No Substitutions) / Cilantro / Onions / Limes </p> | <p>MUSHROOM MEDLEY & CAULIFLOWER TACOS (2) \$14
Roasted Cauliflower / Mushrooms / Mole / Pepitas / Blue Corn Tortilla</p> <p>ORO VERDE \$14
Guacamole / House Made Chips / Burnt Lime Salt / Chile Morita Powder / Onion / Tomato / Cilantro</p> <p>MINI SOPES TATEMADOS (3)..... \$18
Barbacoa / Blue Corn Masa / Beans / Escabeche / Red Salsa / Crema / Queso Fresco </p> <p>BLUE CORN EMPANADAS (2) \$22
Huitlacoche / Blue Corn Masa / Oaxaca Cheese / Salsa Macha / Crema</p> <p>CHICKEN MOLE TETELA \$20
Oaxacan Mole Negro / Kimchi / Queso Fresco / Crema / Pickled Onions / Burnt Lime Salt / Cilantro </p> |
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DEL MAR

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| <p>BLUEFIN TUNA AGUACHILE..... \$28
Tepache / Chile Morita / Radish Escabeche / Lavash</p> <p>AL PASTOR GRILLED SALMON \$28
Wild Caught Salmon 6 oz / Grilled Broccolini Pearl Couscous Salad / Cherry Tomatoes / Carrots / Zarandeado Sauce</p> <p>FRESH OYSTERS..... \$18 - ½ / \$36 - Full
Served with Tepache-Aguachile Sauce
(Served Friday - Sunday - While Supplies Last)</p> | <p>U-10 ESQUITE SCALLOPS..... \$36
Fire Grilled U-10 Scallops / Queso Fresco Foam / Roasted Corn Aligot</p> <p>U-8 SHRIMP PLATE..... \$32
U-8 Shrimp (3) / Crema de Elote / Rajas / Black Wild Rice Zucchini / Queso Fresco / Pico De Gallo / Tortillas (3)</p> <p>ROCKEFELLER OYSTERS..... \$22 - ½ / \$42 - Full
Ostiones Gratinados
(Served Friday - Sunday - While Supplies Last)</p> |
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SALADS

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| <p>EL CESAR..... \$16
Fire Roasted Corn / Crostini / Baby Gem Lettuce / Poblano Caesar Dressing / Cotija Pepita
Add Chicken \$4 / Add 5oz Steak \$7 /
Add U-8 Shrimp (3) \$8</p> <p>RUSTIC BEET SALAD \$18
Roasted Heirloom Beets / Pea Tendrils / Pistachio / Queso Fresco Foam / Honey / Yogurt</p> | <p>STEAK SALAD..... \$32
Prime Tasajo Steak / Baby Gem Lettuce / Tomatoes / Red Onion / Peruvian Beans / Roasted Corn / Pepita Cotija / Avocado Chimichurri Vinaigrette 
Substitute U-8 Shrimp (3)</p> |
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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, and a side of Peruvian Beans. (Tortillas (3) upon request)

BONE MARROW (3) COUNT..... \$26	COLD WATER LOBSTER TAIL 10oz..... \$58 Garlic Butter / Lemons / Salsa Verde / Pico de Gallo / Beans
HUACHINANGO ZARANDEADO..... \$42 (WHOLE RED SNAPPER) Lemons / Pico de Gallo / Salsa Verde	GRILLED HALF CHICKEN..... \$28 Salsa Macha / Pico de Gallo / Salsa Verde / Beans
	JUMBO SHRIMP SKEWERS (8)..... \$42 Choice of Al Pastor or Ala Diabla / Lemons / Pico de Gallo / Salsa Verde / Beans

PRIME

PRIME TOMAHAWK 38oz..... \$160	AL PASTOR BONE-IN SHORT RIB..... \$72 (DINO RIB) (Rice / Beans / Tortilla)
PRIME TASAJO 10oz..... \$42	FILET MIGNON 8oz..... \$58

WAGYU

AUSTRALIAN WAGYU RIBEYE 12oz..... \$155	WAGYU NEW YORK 12oz..... \$145
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A5

JAPANESE A5 NEW YORK 5oz..... \$82	JAPANESE A5 RIBEYE 5oz..... \$85
JAPANESE FILET MIGNON 5oz..... \$95	

SIDES

CAULIFLOWER ZARANDEADO..... \$15	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..... \$15
PERUVIAN BEANS WITH QUESO FRESCO..... \$9	ROASTED GARLIC PASILLA..... \$10 MASHED POTATOES

POSTRES

PAN DE ELOTE CON NIEVE DE VAINILLA..... \$14 Roasted Corn Cake / Vanilla Ice Cream / Powder Sugar	DULCE DE LECHE FLAN..... \$12 Churros / Vanilla Ice Cream / Cinnamon Sugar / Chocolate and Caramel Drizzle
CHURROS CON NIEVE DE VAINILLA..... \$10 Cinnamon Sugar / Vanilla Ice Cream / Chocolate and Caramel Drizzle	3 LECHE PAN DE ELOTE..... \$14 Pan de Elote / Fresh Whip Cream / Caramel Drizzle

KIDS MENU

12 & Under

ANGUS CHEESBURGER & FRIES..... \$14	QUESADILLA & FRIES..... \$10 Chicken +\$2 / Steak +\$4
CHICKEN TACOS (2)..... \$12 Served with Rice & Beans. Substitute Steak - \$2	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.