



CHEF JULIAN MEDINA

*from Michoacan,
con amor!*

GUACAMOLE DE URUAPAN Chunky avocado, molcajete crushed sweet onion, cilantro and chile serrano, chips \$16

Add Seasonal Crudite \$8

ENSALADA SOLEDAD Butterhead lettuce, beets, avocado, dill, queso fresco, pistachios, grilled pineapple-champagne vinaigrette \$16

TIRADITO DE ATUN Yellowfin tuna, peanut butter leche de tigre, chili sesame seeds crunch salsa macha, avocado, pickled hon-shimeji \$20

CALDO DE HONGOS ESTILO LA MARQUESA Wild mushrooms-chile de arbol hot and sour soup, coconut milk, cilantro \$16

CORUNDA Michoacan corn tamal filled with mushrooms, black bean purée, creamy habanero tomato salsa, crumbled bacon \$16

ALBONDIGAS My Mother's Iberico pork meatballs, spicy tomato-almond salsa, crispy shoestring potatoes \$20

TAQUITO DE KIPE Beef short ribs kipe, roasted Poblano pepper, yerba buena, cilantro, green onion, avocado salsa verde, homemade pan Arabe \$18

DORADOS DE CAMARON Crispy shrimp tacos, avocado, charred tomato salsa, queso fresco \$18

BIRRIA DE LANGOSTA Lobster birria tacos, Mexican cheese, corn tortilla, togarashi aioli, salsa verde, consommé \$25

QUESADILLA DE MORTADELA Chipotles in piloncillo, heirloom tomato, smashed avocado, Comte cheese, flour tortilla \$17

CHILE RELLENO Roasted poblano pepper filled with winter vegetables, carrot purée, hazelnut mole \$26

MILANESA Chicken Milanese breaded with ground grasshoppers & amaranth, poached egg, truffle salsa macha, cotija cheese, chayote slaw, shaved black truffles \$38

ENCHILADAS SOLEDAD Chicken enchiladas, my Mom's salsa verde, crema, queso fresco, butterhead lettuce \$28

PATO CON MOLE Duck carnitas, sweet plantains, Mexican rice, Soledad Mole, sunny side up duck egg \$36

PESCADO SARANDEADO Boneless branzino marinated in hoja santa salsa verde, spicy roasted fennel, corn tortillas for tacos \$39

LANGOSTA PASTA SECA Whole Lobster, Dan Dan Mexican Noodles, longaniza, peanut butter - chipotle sauce, sauteed Mexican greens \$58

CARNITAS ESTILO MICHUACAN Berkshire pork carnitas, chocolate habanero-tamarind salsa, marinated smashed cucumbers-jicama, butterhead lettuce for tacos \$36

LOMO SALTADO Asado beef short ribs braised in sweet & sour soy-chile de arbol salsa, red onion, tomatoes, shoestring fries, pecan rice \$37

CARNE ASADA Prime skirt steak, smashed pee wee potatoes chilaquiles style, Poblano rajás and corn, corn tortillas \$42

Arroz y Frijoles \$8 | Pecan Creamy Rice \$10 | Corn Esquite \$10

Sauteed Mexican Greens \$10 | Vegetarian Dan Dan Noodles \$12

Spicy Fennel \$10 | Smashed Pee Wee Potatoes Chilaquiles style \$10



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised that food prepared here may contain milk, eggs, wheat, soybean, peanuts, tree nuts, Fish, and shellfish. If you have a food allergy or special dietary requirements, please inform a staff member or ask for more information.