

PUERTO

RAW BAR

Oysters Raw 1/2 dzn | 24 dzn | 48

Cocktail sauce,
mignonette with habanero & shallots

Oysters Preparados 1/2 dzn | 24 dzn | 48

Clams Preparados 6 ea

Mariscada, serrano & cucumber

Aguachile de Atun 24

Aguachile negro, pickled pearl onions,
jicama, candied jamaica

Tiradito de Hiramasa 22

Candied kumquats, basil oil, aji amarillo,
lychee, smoked salmon roe

Snapper Crudo 24

Strawberry, passion fruit, chile de arbol,
lemon, cucumber, masa crisp

Lunch

STARTERS

Grilled Oysters 22

Chicharron, leek, chile de arbol butter, lime

Pulpo al Pastor 26

Al pastor crema, pineapple, serrano confit, red onion,
herb salad

Tostada 12

Ahi tuna, Asian pear, olive-serrano tapenade, black
garlic aioli, chives

Shrimp Skewers 24

Hibiscus marinated shrimp, coconut saag, salsa pelirroja

SOUPS/ SALAD

Panela Salad 14

Warm panela cheese, castlevestrano olives, marinated grapes,
avocado, mustard frill salad

Quinoa Salad 14

Fennel, fried maitake mushrooms, tamarind vinaigrette, lentils, toasted quinoa, pea tendrils

Kale Caesar 14

Lacinato kale, sourdough bread crumbs, charales, cotija cheese

Burrata Salad 14

Burrata, red watercress, arugula, golden beets, hoja santa pistou, cara cara segments

Crema de Champiñones 13

Braised maitake mushrooms, chochoyotes, mexican crema,
pistachio salsa macha, pea tendrils

Add Chicken \$8 Shrimp \$12

ENTREES

Duck Carnitas 22

Housemade flour tortillas, salsa habanero, salsa curtida

Pasta-ladas 24

Crab filled pasta enchiladas, mignonette bierre
monte, cilantro, pistachio salsa macha

Campanelle Pasta 28

Chiltepin cream, lump crab, epazote, cherry tomatoes,
sourdough bread crumbs

Torta de Milanesa 16

Chicken milanesa, cabbage slaw, serrano, confit, jalapeno
crema, avocado, pavee, chiltepin aioli, cotija cheese, chives

Mussels 18

Chicharron leek butter. Rrëy beer, crispy leeks, basil, toasted
bolillo bread



Bocados de Mar

Tuna Tart 5

Ahi Tuna, tonnato, caviar, masa-chive tart

Crab Cake 5

Anchovy aioli, salsa pelirroja

Snapper Ceviche Taquito 6

Olive serrano tapenade, black garlic aioli,
red jalapeño

Mussels en Aguachile 6

Confit mussels , coconut curry aguachile

Butter Braised Scallop 5

Mignonette butter, cilantro, pasilla oil,
smoked trout roe

Fried Oyster 4

Masa crusted oyster, pistachio salsa macha,
lime supreme

Puerto en Seis 26

ALL OF THE ABOVE



Desserts

Coconut Semifreddo 10

Basil oil, basil sugar, coconut-lime veil

Pastel Cacahuazintle 12

Strawberry cremeux, corn cake, strawberry milk,
corn tuille, strawberry confit

Meringue Batons 10

Passionfruit curd, compressed mango, hibiscus syrup

Pot de Crème 10

Bittersweet chocolate, monte xanic cherries
coriander chantilly, cinnamon crumble

Veracruz Single Origin Bean

Dopio 4

Latte 7.5

Cappuccino 6

Espresso Martini 19

Weber Ranch Vodka
Veracruz Single Origin Bean

Carajillo 16

Veracruz Single Origin Bean, Licor 43

Fernet Vallet 12

Mexican aromatic digestif

