PUERTO

COCINA & BAR

★ THE CENTERPIECE

Seafood Platter

Ahi tuna, coconut curry aguachile, 3 oysters,
Crab salad
Seafood cocktail, shrimp, octopus, snapper, avocado, pico

95

COLD BAR

Oysters, Raw — 24 / 48
Cocktail sauce, mignonette, habanero & shallots

Oysters Preparados ✦ — 24 / 48
House preparation

Clams Preparados — 6 ea
Mariscada, serrano & cucumber

Aguachile de Atún — 24
Aguachile negro, pearl onions, jicama, candied jamaica

Shrimp Aguachile — 22
Lime-marinated shrimp, cucumber, red onion, serrano, avocado

Tiradito de Hiramasa — 22
Candied kumquats, basil aioli, aji amarillo, salmon roe

Tostada · Ahi Tuna — 19
Asian pear, olive-serrano tapenade, black garlic aioli

Tostada · Shrimp — 18
Beets, salsa macha, golden beet salsa, cilantro

Dinner

STARTERS

Pulpo al Pastor — 26
Grilled octopus, al pastor crema, pineapple, serrano confit, red onion, herb salad

Lobster Toast ✦ — 21
Brioche, butter-braised lobster, chile de árbol beurre blanc, chives

Grilled Oysters — 22
Chicharrón, leek, chile de árbol butter, lime

Shrimp Skewers — 24
Hibiscus marinated shrimp, coconut saag, salsa pelirroja

Madeleines — 14
Trio of butters

Mussels — 24
Chicharrón, leek, chile de árbol butter, Pacifico Clara, crispy leeks, basil, toasted talera bread

SOUPS / SALAD

Burrata Salad ✦ — 18
Figs, beets, Cara Cara oranges, candied pepitas, charred cebollita dressing, mustard frill

Grilled Caesar — 15
Romaine, panko, cotija, cured egg yolk

Quinoa Salad — 16
Cauliflower, pomegranate, spinach, pistachios coconut curry vinaigrette

Panela Salad — 14
Warm panela, Castelvetrano olives, marinated grapes, avocado, mustard frill

Crema de Champiñones — 13
Braised maitake, chochoyotes, Mexican crema, pistachio salsa macha, pea tendrils

ENTREES

Red Snapper ✦ — 48
Beluga lentils, guajillo-jamaica puree, lacinato kale, monte xanic beurre blanc

Wagyu Bavette — 48
Cauliflower puree, onion jam, recado negro, fried maitake, fermented garlic sauce

Duck Breast — 48
Camote, roasted Brussels, bacon crumble, chile de árbol

Scallop Tataki — 34
Mexican 5-spice, tamarind beurre monté, carrot kosho, posole grits

Chicken Roulade — 32
Mole blanco, parsnip, dried apricots, candied kumquat

Spicy Pasta ✦ — 30
Campanelle pasta, chiltepin crema, lump crab, epazote, cherry tomatoes, burrata, sourdough bread crumbs

Duck Carnitas — 22
House-made flour tortillas, salsa habanero, salsa curtida

Ask for tonight's pour.

MEXICAN WINE · BY THE GLASS OR BOTTLE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Beverages & desserts overleaf.