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 oil, 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

Lunch & Brunch

TO START

Pulpo al Pastor ✦ — 26
Al pastor crema, pineapple, serrano confit, red onion, herb salad

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

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

TACOS

Baja Taco ✦ — 18
Tempura-battered fish, cabbage & serrano confit slaw

Filet Taco — 21
Costra, salsa de guajillo, guacamole, onion,cilantro

Panela Cheese Taco — 16
Poblano rajas, chiltepín crema, mustard frill

TORTAS

Milanesa ✦ — 16
Chicken milanesa, cabbage slaw, serrano confit, jalapeño crema, avocado, chiltepín aioli, cotija

Carne Asada — 22
Grilled Filet, refried lentils, serrano aioli, romaine, nopal salad

BLT — 18
Bacon, charred leek aioli, tomatillo jam, seared panela cheese, mustard frill

SALADS

Burrata Salad ✦ — 18
Figs, beet, 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 mushrooms, chochoyotes, mexican crema, pistachio salsa macha, pea tendrils

ENTREES

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

Spicy Pasta — 28
Chiltepin crema, lump crab, epazote, cherry tomatoes, sourdough bread crumbs

Mussels — 18
Chicharron-leek butter, Pacifico Clara, crispy leeks, basil, toasted talera bread

Power Duo

Pick two half-portions: salads, tacos, tostadas, soup & pasta. Weekdays.

20

BRUNCH –WEEKENDS–

SERVED SATURDAY & SUNDAY

Steak & Eggs ✦ — 24
Grilled bavette, potato hash, over-easy eggs, salsa tatemada

Chilaquiles — 20
choice of:
chicken, shrimp or filet
Monterey cheese, red or green salsa, pickled red onion, fried egg, crispy nopales

Banana Bread French Toast — 17
Banana brûlée, pastry cream, café de olla syrup

Chia Seed Pudding — 12
Strawberry jam, coconut-chia pudding, matcha, toasted coconut, pepitas

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. · Brunch served weekends.