CHEF DE CUISINE

Olivier Le Calvez

SOUS CHEF

Jason Sheardown

01 MENÚ DEGUSTACIÓN —FOR THE WHOLE TABLE—

TASTING MENU 7 COURSE **$40 PP**

TASTING MENU 9 COURSE **$55 PP**

02 GUACAMOLE EN LA MESA **$10**

Avocado, tomato, onion, cilantro, serrano chili

GRANDE $14

AGREGAR CANGREJO $9

Add Crab

03 ANTOJITOS —BAR SNACKS—

MAÍZ CRUJIENTE $4

Mole spiced corn nuts

CHICHARRONES EL CATRIN $6

Crispy pork, crema fresca, cotija cheese, piquin chili, lime

PALOMITAS MEXICANAS $4

Spicy tajin popcorn

JALAPEÑOS EN CERVEZA $4

Beer and lime pickle

04 BOTANAS —SMALL BITES—

ENSALADA DE TOMATILLO $8

Tomatillo, onion, radish, serrano chili, queso fresco, tequila lime vinaigrette

ENSALADA DESTILERIA $9

Grilled shrimp, green papaya, mango, toasted pecans, frisée, tajin sour vinaigrette

SOPA DE TORTILLA $8

Tomato and chili broth, crispy corn tortilla, avocado, crema fresca, queso cotija, lime

QUESO FRITO $9

Queso fresco, grape tomato, avocado, mint

PASTELITO DE CANGREJO $10

Crab fritter, papaya, mirin, crema fresca, mole negro vinaigrette

ESQUÍTES $9

Charred corn, epazote, aioli, serrano chili, lime

SOPES DE ALBÓNDIGA $15

Mexican style meatballs, chipotle tomato sauce, toasted amaranth, black bean purée

SOPES DE TINGA $12

Tomato braised chicken, black bean purée, romaine, crema fresca, cotija cheese

FRIJOLES GRATINADOS $9

Refried black beans, melted Oaxaca cheese

SANDIA MAZUNTE $8

Compressed watermelon, tequila, citrus, mint

Vegetarian **Contains wheat** **Contains nuts**

05 TOSTADITAS 2PC —CRISPY TORTILLA—

TZIC DE RES $9

Marinated raw beef, pineapple, purple onion, serrano chili

ATÚN $10

Seared rare Ahi tuna, guacamole, diced mango, toreado aioli

06 PEQUEÑOS BURRITOS 2PC —MINI BURRITOS—

ALL BURRITOS SERVED IN FLOUR TORTILLA

MARISCOS $11

Shrimp, octopus, swordfish, salsa verde, purple onion

POLLO $10

Pulled chicken, chipotle tomato sauce, black bean purée, menonita cheese

VEGETARIANO $7

Sautéed corn, zucchini, tomato, mushroom, tofu, black bean purée

GLOSSARY

EPAZOTE Mexican basil
TAJIN fancy cocktail salt
CREMA FRESCA sour cream, but creamier and less sour
CARNITA meat cooked slow and long
AMARANTH an Ancient Aztec grain
COTIJA the Mexican offspring of feta and parmesan
QUESO FRESCO cow's milk cheese made fresh daily
HUARACHE it's a sandal, but you eat it
CHAYOTE the cucumber of squash
OAXACA Mexican string cheese
SOPE thick hand made torilla
XNI-PEC Mayan onion relish
HOJA SANTA an herb with notes of anise and pepper
MOLE a complex, multi-layered sauce that, yes, may contain chocolate
MENONITA a white cheddar made by Mexican mennonites

07 CEVICHES —CITRUS MARINATED—

SIERRA $10

Mahi mahi, raw tomatillo salsa,lime

"VUELVE A LA VIDA EL CATRIN" $14

Shrimp, octopus, bay scallop, purple onion, cucumber, jicama, Acapulco cocktail sauce, served on a raw Pacific oyster

ATÚN $11

Ahi tuna, watermelon, Yucateco mignonette, lime, chive

SONORITA $13

Scallop, habanero hot sauce, ginger, purple onion

TRÍO $29

Atun, "Vuelve a la Vida El Catrin", Sierra

Many of our dishes contain cilantro and chilies.

Please advise your server of any dietary restrictions.

08 ESPECIALIDADES DE LA CASA —FOR SHARING—

PULPO CARNITAS $16

Confit of octopus, avocado, orange, purple onion, serrano chili, beer and tequila sauce

CALLO DE HACHA MONTE ALBAN $18

Pan roasted scallops, grilled corn, peanut and arbol chili salsa

CORDERO PIPIAN $16

Rack of lamb, grilled spring onion, pumpkin seed mole

COSTILLA CORTA $15

24 hour braised beef short rib, almond mole, sweet potato purée, sautéed sugar snap peas

CUBETA DE CAMARONES $22

Bucket of shrimp, spicy tomatillo salsa, piquin chili butter

CARNE ASADA EL CATRIN $22

7oz flat iron steak, adobo marinated, bone marrow salsa, tomatillo, queso fresco

COCHINITO AHUMADO $14

Smoked pork carnita, charred tomato, spring onion, corn

HUARACHE ALBAÑIL $15

Mexican style chorizo, xni-pec, tomatillo, avocado, queso fresco, black bean purée

HUARACHE OAXAQUEÑO $11

Grilled zucchini, mole Oaxaqueño, avocado, Oaxaca cheese

PESCADO EN HOJA SANTA $14

King Black Fish, hoja santa broth, beluga lentils, puya chili

09 TACOS $15

LECHÓN

Corn tortilla, confit of pork, purple onion, guacamole

PALMITO

Citrus braised hearts of palm, avocado, serrano chili, crema fresca, corn tortilla

FLAUTA DE RES

Braised beef, radish, romaine, avocado crema, queso fresco, rolled in crispy corn torilla

BAJA

Crispy fried haddock, chipotle lime coleslaw, flour tortilla

POLLO CON MOLE

Pulled chicken, crema fresca, cotija cheese, xni-pec, toasted sesame seeds, corn tortilla

GOBERNADOR

Flour tortilla, sautéed shrimp, lobster, chipotle aioli, black bean purée

COCHINITA PIBÍL

Yucatan style pulled pork, corn tortilla, xni-pec, black bean purée

BARBACOA

Slow roasted lamb, barbequed pineapple, corn tortilla