



ancestral recipes

# DINNER

NEW YORK CITY

We proudly make our tortillas, masas, salsa and moles in house

## PARA LA MESA

- OFRENDA GUACAMOLE. . . . . \$18.00  
Avocado hash , lime juice, onions , jalapeño, radish and cilantro macho.  
Add salsas... \$2.00
- QUESO FUNDIDO . . . . . \$16.00  
Three cheese fondue, avocado, pico de gallo, corn tortillas.  
Add Chorizo or Mushroom...\$3.00
- QUESADILLA. . . . . \$17.00  
Flour tortilla, Chihuahua cheese, epazote, salsa verde.  
Add chicken... \$3.00  
Add steak. .... \$5.00
- ELOTE . . . . . \$8.00  
Corn on the cob , cotija cheese, chipotle mayo, chile piquín.
- ENSALADA DE BETABEL . . . . . \$14.00  
Baked beets, walnuts, ricotta cheese, watercress, watermelon radish, cherry vinegar.
- AGUACHILE . . . . . \$18.00  
Cured shrimps, apple-jalapeño juice, avocado, cucumber, onions.



fig. (a)- Elote



fig. (b)- Queso Fundido

## LOS TACOS

2 tacos per order

- GOBERNADOR . . . . . \$17.00  
Sautéed shrimps, Chihuahua cheese crust, avocado, sofrito.
- ALAMBRE. . . . . \$17.00  
Grilled sirloin, onions, poblano peppers, Chihuahua cheese, salsa verde.
- PESCADO . . . . . \$16.00  
Fish Baja style, chipotle mayo, flour tortilla, cabbage slaw, chile guajillo salsa.
- ZUCCHINI . . . . . \$15.00  
Butternut squash and zucchini sautéed , corn ,fried cheese, salsa puya.
- CARNITAS . . . . . \$17.00  
Braised pork, chile morita salsa , cucumber slaw.



fig. (c)- Tacos Gobernador

## MAIN COURSE

- CHICKEN ENCHILADA . . . . . \$24.00  
Shredded chicken breast, mole verde, queso fresco, sour cream, avocado.
- CARNE ASADA . . . . . \$34.00  
Reserve Strip-loin, truffle cauliflower purée, shishito peppers, pearl onions, cilantro, chimichurri.
- COLIFLOR . . . . . \$25.00  
Roasted cauliflower, pipián rojo, pico de gallo, chickpeas.
- CHILE RELLENO . . . . . \$25.00  
Roasted poblano pepper, Tomate salsa , quinoa, butternut squash, manchego cheese.
- PULPO . . . . . \$30.00  
Grill octopus ashiote marinated, roasted Brussels sprouts, mashed potatoes, habanero ash.

## LOS EXTRAS

- PLATANITOS . . . . . \$8.00  
Sweet plantains, queso fresco, salsa verde.
- CAMOTE. . . . . \$8.00  
Sweet potato fries, Poblano cream salsa.
- SHISHITO PEPPERS. . . . . \$8.00  
Roasted with chile piquín, Japanese mayo, cotija cheese
- RICE & BEANS. . . . . \$8.00  
Red rice, queso fresco and black beans.
- TRIO CHIPS & SALSA. . . . . \$8.00  
Salsa verde, guajillo, habanero.

true taste of Mexico  
STRONG TRADITIONS & STRONG FLAVORS