



MORDIDAS & PROBADITAS

GUACAMOLE TRADICIONAL 9

*add crispy pork belly 7 / ribeye
chicharron 9 / pulpo chicharron 7

TACO GAONERO CON COSTRA 9

Ribeye, harina tortilla, black beans,
caramelized onions, chicharron, jocoque.

TUNA TOSTADA CALLEJERA 8

Morita mayo, avocado, crispy leeks.

PAPAS MACHAS 11

Serrano chicharron, morita mayo,
cotija, cilantro.*add short rib 6

STREET CORN CROQUETTES 11

Crispy elote fritters, crema, chillito, cotija.

CEVICHE CASAZUL 28

Leche de Tigre cured snapper, camote,
cucumber, red onion, cilantro.

SOPES DE CAMOTE + CHORIZO CASERO 12

Sweet potato & house chorizo hash,
crema, cotija, pickled red onion.

TIRADITO DE PANELA 13

Chargrilled queso fresco, tangy salsa negra,
serrano chicharron, avocado, crispy leeks.

AGUACHILE DE PULPO TATEMADO 27

Char-grilled octopus, burnt habanero
lime broth, cucumber, pickled red onion, cilantro.

COCTEL DE CAMARÓN BIEN MEXICANO 19

Shrimp, spicy tomato jugo, cucumber,
red onion, cilantro, avocado.

LOS FUERTES

JAMAICA SHORT RIB 34

Slow braised short rib, jamaica reduction, creamy sweet potato mash, jamaica palomitas, chicatana salt.

MEDIO POLLO ADOBADO 22

Chargrilled half chicken, house adobo sauce, poblano potato mash.

HUACHINANGO PIBIL 29

Baked snapper, zesty achiote adobo, pickled red onion, arroz casero.

PATO EN MOLE 39

Duck confit, Oaxacan mole negro, arroz casero.

BRAISED BEEF TAMAL 14

Heirloom corn masa, banana leaf wrapped & pepita cilantro pesto.

TACOS DORADOS DE CAMARÓN & COSTRA 15

Fire-grilled shrimp, morita mayo, avocado, black beans, shredded cabbage, pickled red onion.

CAZUELA DE POLLO VERDE 14

Stewed chicken, poblano, tomatillo, cilantro, onion, pepitas, arroz casero.

DISCADA PA' TAQUEAR 49

Chargrilled ribeye + short rib + sausage, bacon, peppers, onion, tortillas, salsas.

RIBEYE & TUÉTANO RELLENO 54

Chargrilled ribeye, garlic confit, octopus stuffed bone marrow.

PARA ACOMPAÑAR:

Ensalada Casa Azul 6

Pure Poblano 7

Crema Poblana 6

Serranos Chapopote 4

Chapulines Oaxaqueños 7

Arroz Casero 6

Frijolitos Negros 4

VERDES

COLIFLOR ENCACAHUATADA 14

Crispy cauliflower, cacahuate mole, sesame cacao crunch.

FIRE ROASTED CALABACITAS 12

Roasted squash, pepitas + cilantro pesto, cotija, charred elote.

ENSALADA DEL HUERTO + POLLO CRUJIENTE 15

Sesame Cacao crusted chicken, spring greens, pepita + cilantro vinaigrette, cucumber, tomato, charred elote, camote.

CHARRED BEETS 14

Ash-charred beets, jocoque, toasted sesame.

NOPALITOS ESCABECHE 8

Pickled nopales, red onion, garlic, chicharron.

POSTRES

ARROZ CON LECHE BRÛLÉE 11

Sugar crack top.

MAZAPAN + CACAO SOFT SERVE 11

Fresh made canela churro.

PASTEL DE FIESTA 12

Rich chocolate ganache, spiced pepita crunch, espresso caramel.

FLAN DE CONVENTO 12

Caramel Rompope custard, mazapan, pepita brittle.