

PLATOS FUERTES

~ ENTREES ~

BRANZINO MAYA 46

Grilled Whole Branzino With Homemade Guajillo Salsa, Grilled Cactus Corn, Peppers, And Tortillas Del Comal.

PUERTO DE MARISCOS 39

Shrimp, Blackened Sea Bass, Seared Tuna, Creamy Poblano Truffled Rice, Salsa Negra.

MEDALLON DE ATUN 36

Sesame Spice Rub Pan-Seared Tuna, Cucumber, Corn, Black Bean, Tomatoes, Cactus Salad, Miso Cream, And Papalo Infused oil.

ENCHILADAS SUIZAS 27

(Stuffed Rolled up Tortillas) Pulled Chicken, Cotija, Monterey Jack Cheese, Charred Tomatillo Salsa,

ENCHILADAS CON MOLE 28

(Stuffed Rolled Up Tortillas) A Trio Of Mexican Cheeses, Cilantro, Red Onions, Roasted Adobo Potatoes, And Bitol Mole.

POLLO CON MOLE 31

Airline Chicken Breast, Queso Fresco, Enchilada, And Bitol House Mole.

CARNITAS MICHOACAN 29

Slow Cooked Pork Butt In A Copper Cazo, Orange, Lime, Herbs, Crispy Pork Belly, Homemade Pickled Vegetable, And Tortillas Del Comal.

- ALL OF THE ABOVE ARE SERVED WITH RICE & BEANS -

STEAK ON A STONE

Cooked On Lava Stone At The Table, Served With Truffle Sauce, Papalo Chimichurri, And Bitol Fries.

8OZ FILET MIGNON 58

12OZ NEW YORK STRIP 54

18OZ COWBOY RIBEYE 72

Enhance Your Steak Experience

Complement Any Of Our Classic Cuts With An Indulgent Topping.

HERB TRUFFLE BUTTER 6

SAUTEED GARLIC SHRIMP 12

WANT IT A LITTLE MORE DONE?

Cut Individual Pieces And Turn Until Just Right For You.

PARA ACOMPANAR

~ Sides ~

CORN/CHIPOTLE MAC & CHEESE 14

SWEET PLANTAINS 7
(CREMA & CHEESE)

BITOL FRIES 10

SAUTEED MUSHROOMS AND PEPPERS 9

NOPAL ASADO AND CHEESE AL GRATIN (GRILLED CACTUS) 8

ARROZ A LA MEXICANA (MEXICAN RICE) 7

FRIJOLES REFritos NEGROS (BLACK BEANS) 7

TLAYUDAS

~ Mexican Style Pizza ~

DEL MERCADO 19

Grilled Cactus, Mushrooms, Cauliflower, And Salsa Negra.

DE COSTA 21

Sauteed Shrimp, Pumpkin-Seeds Guajillo Salsa, Bell Pepper, And Mango Salsa.

DE TINGA 19

Chipotle Adobo Pulled Chicken, Pork Chorizo, Poblano And Red Bell Peppers, Corn.

DE ASADA 21

Grilled Adobo Spice Hanger Steak, Papas Bravas, Mole, And Oregano Pickled Onions.

HOMEMADE
BITOL
NIXTAMAL
TORTILLA

FRESH TACOS

~ 3 Per Order ~

BIRRIA DE JALISCO 21

Mexican Slow Cooked Beef Stew, Crispy Tortilla, Blended Mix Cheese, Red Adobo Broth Dipping Sauce, Cilantro, And Onions.

COLIFLOR 19

Beer-Batter Cauliflower Popcorn, Avocado Salsa, And Queso Fresco.

DE PEZ 21

Crispy Fish, Avocado Salsa, Apple Coleslaw, And Chipotle Aioli.

DE ATUN 23

Seared Tuna, Avocado Salsa, Sesame Oil, Habanero-Aioli, And Mango.

DE COSTA 21

Sauteed Shrimp, Sikil-P'ak, Chile Guajillo, Black Beans, And Red Bell Peppers.

DE POLLO 19

Adobo Chicken Crackling, Avocado Salsa, Grilled Pineapple, And Valentina-Chile Aioli.

AL PASTOR 19

Thinly Sliced Marinated Pork, Bacon, Onions, And Pineapple Escabeche.

CARNE ASADA 21

House Adobo Grilled Hanger Steak, Avocado Salsa, Black Beans, And Pico De Gallo.

- ALL OF THE ABOVE ARE SERVED WITH RICE & BEANS -

