

PLATOS FUERTES

~ ENTREES ~

BRANZINO MAYA 44

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

PUERTO DE MARISCOS 32

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

MEDALLON DE ATUN 28

Sesame Spice Rub Pan-Seared Tuna, Cucumber, Corn, Black Bean Cactus Salad, Miso Cream, And Hoja Santa Citrus Emulsion.

ENCHILADAS SUIZAS 23

(Stuffed Rolled up Tortillas) Pulled Chicken, Fresco / Cotija / Monterey Jack Cheese, Charred Tomatillo Salsa, And Al Gratin.

ENCHILADAS CON MOLE 24

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

POLLO CON MOLE 29

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

CARNITAS MICHOACAN 24

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

STEAK ON A STONE

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

8OZ FILET MIGNON 46

12OZ NEW YORK STRIP 48

18OZ COWBOY RIBEYE 60

Enhance Your Steak Experience

Complement Any Of Our Classic Cuts With An Indulgent Topping.

HERB TRUFFLE BUTTER 5

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 12

SWEET PLANTAINS 7

BITOL FRIES 7

SAUTEED MUSHROOMS AND PEPPERS 7

NOPAL ASADO AND CHEESE AL GRATIN (GRILLED CACTUS) 7

ARROZ A LA MEXICANA (MEXICAN RICE) 5

FRIJOLES REFritos NEGROS (BLACK BEANS) 5

TLAYUDAS

~ Mexican Style Pizza ~

DEL MERCADO 14

Grilled Cactus, Mushrooms, Cauliflower, And Salsa Negra.

DE COSTA 18

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

DE TINGA 16

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

DE ASADA 18

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

HOMEMADE
BITOL
NIXTAMAL
TORTILLA

FRESH TACOS

~ 3 Per Order ~

BIRRIA DE JALISCO 18

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

COLIFLOR 14

Beer-Batter Cauliflower Popcorn, Guacamole, And Queso Fresco.

DE PEZ 17

Crispy Fish, Guacamole, Apple Coleslaw, And Chipotle Aioli.

DE ATUN 18

Seared Tuna, Guacamole, Sesame Oil, Habanero-Aioli, And Mango.

DE COSTA 17

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

DE POLLO 16

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

AL PASTOR 14

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

CARNE ASADA 18

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

