

SAZÓN

New World Cuisine ✦ Mezcaleria ✦ Tequileria

ANTOJITOS

Chef Olea's interpretation of the foods prepared in the streets and markets of Mexico City.

Queso Fundido

Melted Asadero cheese, mushrooms, poblano strips, flour tortillas, served in a piping cast iron skillet

14

Taquitos de Barrigita

Three delicious pork belly tacos served with corn tortillitas and Chef's famous jalapeno salsa verde

15

Consome de Camaron

Spicy shrimp conommé served with colossal white shrimp

16

Xochimilco

Savory and earthy corn truffle served over mini tortillitas, native spices, fresco cheese

16

Costillitas de Lechon

Grilled St. Louis Style ribs with a chile Pasilla rub

16

Oaxaqueños

Chapulines, baby grasshoppers infused with olive oil, garlic, citric, chile
Served over a bed of guacamole on mini corn tortillitas

17

Atun Azteca

Sushi grade ahi tuna tartar, avocado, cucumber, spicy tacuba sauce

17

Antojitos Sobre Rocas

Émincé and crudités meat or fish, cooked on a

XXX HOT STONE

served with our home made infused oil, salsa, aioli and tortillas

Choice of:

Beef Tenderloin

25

Muscovy Duck

17

Pork Loin

17

Salmon

17

Tuna

17