



Executive Chef - Wendy Lopez
Pastry Chef - Denise Newberry

ANTOJITOS

small plates

CHIPS & SALSA *gf* 3 | GUACAMOLE *gf* 10 add chapulines +2

CEVICHE* *gf* 12
citrus cured sea bass, jicama, pepitas, heirloom tomato, red onion, avocado, tajin popcorn - *make it a mixto by adding shrimp & octopus* +4

AGUACHILE ROJO 15
fresh seared ahi, watermelon, red onion, cucumber, avocado, red chile water

ELOTE *gf* 6
grilled zellwood sweet corn, lime aioli, cotija, chipotle powder, tajin

PULPO A LA PLANCHA *gf* 16
seared spanish octopus, fingerling potatoes, fresh tomato, avocado salsa verde, chiquitana salsa macha

QUESO FUNDIDO 10
oaxacan queso and house made chorizo verde or esquites baked in a hot cast iron skillet, pico de gallo, flour tortillas - *chorizo and esquites duo* +4

OYSTERS ASADOS 15
grilled florida oysters, guajillo butter, cotija cheese, bread crumbs

TAMALE *gf* 9
masa wrapped slow roasted pork, salsa roja, heirloom tomato, red onion

SIDES

CILANTRO RICE *gf* 3
STEWED BEANS *gf* 3
FRIED YUCA *gf* 6
ENSALADA REYES 6
ESQUITES *gf* 7
TAMARIND GLAZED BRUSSELS SPROUTS *gf* 6

PLATOS FUERTES

entrees

ENSALADA REYES 18
grilled fresh catch, baby romaine, la diosa verde dressing, cotija, house garlic croutons

PRIME BONE IN RIBEYE *gf* 47
16oz bone in prime ribeye, herb roasted fingerling potatoes, roasted local & organic mushrooms, heirloom tomatoes

ARROZ A LA TUMBADA *gf* 34
fresh catch, cedar key clams, jupiter rice, guajillo broth, heirloom tomato, yuca, red onion, cilantro

ENCHILADAS VERDES *gf* 17
grilled chicken, tomatillo salsa, queso suizo, artisan greens

CHILE RELLENO 15
roasted poblano stuffed with beans, oaxacan queso & grilled corn, cerveza battered, chipotle sauce, rice

FRESH CATCH VERACRUZ *gf* 32
pan seared fresh catch, roasted tomatoes, olives, capers, spicy escabeche, cilantro rice

DUCK ENCHILADAS DE MICHOACAN *gf* 26
queso fresco & oaxacan cheese enchiladas, chile rojo, seared duck breast, radish, spicy escabeche

COSTILLITAS PIBIL *gf* 25
yucatan style pork ribs, pibil glaze, charred carrots, chayote & zucchini

SPICED FAIRYTALE EGGPLANT 16
fairytale eggplant, heirloom tomato, fingerling potato, toasted pepitas, herbed crema, cilantro rice

CRISPY HALF CHICKEN *gf* 24
joyce farms heritage crispy half chicken stuffed with chorizo, with pipián verde sauce, tamarind glazed brussels sprouts

FOR TWO

CRISPY WHOLE FISH VERACRUZ *gf* 44
lightly fried line caught whole snapper, roasted tomatoes, olives, capers, spicy escabeche, cilantro rice

PARILLADA MIXTA *gf* 54
8oz grilled new york strip steak, argentine red shrimp, chicken thighs, roasted pork, roasted local & organic mushrooms, esquites, roasted tomatoes, corn tortillas, rice & beans, crema

TACOS

(2 per order)

ROASTED PORK *gf* 11
garlic herb roasted pork shoulder & belly, red onion, cucumber, cilantro

CRISPY FISH 12
cerveza battered & fried snapper, carrot slaw, lime aioli, avocado

BARBACOA *gf* 12
beef barbacoa, oaxacan cheese, red onion, cilantro, tomatillo sauce

CRISPY BRUSSELS SPROUTS *gf* 11
tamarind glazed brussels sprouts, pickled red onion, cotija cheese

SWEETS

GUERA CAKE 9
layers of flan & tres leches cake topped with pecan cookie crumble, soaked in three milks

CHOCOLATE CON MEZCAL *gf* 10
mezcal soaked chocolate cake, valhrona cocoa nib mousse, chocolate whipped cream

CHURROS 8
seasonal fruit compote, caramel sauce

CHOCOLATES DE LA CASA *gf* 5/each
APRICOT & PEPITA | CHIPOTLE PEANUT | CHAPULINES

20% gratuity will be added to all parties of 6 or more

There is a risk associated with consuming raw oysters
If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked *Florida health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.