



ancestral recipes

DINNER

NEW YORK CITY

We proudly make our tortillas, masas,
salsa and moles in house

PARA LA MESA

OFRENDA GUACAMOLE.	\$18.00
Avocado hash , lime juice, onions , jalapeño, radish and cilantro macho. Add salsas. ... \$2.00	
QUESO FUNDIDO	\$16.00
Three cheese fondue, avocado, pico de gallo, corn tortillas. Add Chorizo or Mushroom. ... \$4.00	
QUESADILLA.	\$17.00
Flour tortilla, Chihuahua cheese, epazote, salsa verde. Add chicken. ... \$3.00 Add steak. \$5.00	
ELOTE	\$8.00
Corn on the cob , goat cheese, chipotle mayo, chile piquín.	
ENSALADA DE BETABEL	\$16.00
Baked beets, walnuts, ricotta cheese, watercress, watermelon radish, cherry vinegar.	
AGUACHILE	\$21.00
Octopus and shrimp ,habanero passion citrus , onions , cucumber, cherry tomatoes.	



fig. (a)- Elote



fig. (b)- Queso Fundido

LOS TACOS

2 tacos per order

GOBERNADOR	\$18.00
Sautéed shrimps, Chihuahua cheese crust, avocado, sofrito.	
ALAMBRE.	\$18.00
Grilled sirloin, onions, poblano peppers, Chihuahua cheese, salsa verde.	
PESCADO	\$18.00
Fish Baja style, chipotle mayo, flour tortilla, cabbage slaw, chile guajillo salsa.	
ZUCCHINI	\$18.00
Butternut squash and zucchini sautéed , corn ,fried cheese, salsa puya.	
CARNITAS	\$18.00
Braised pork, chile morita salsa , cucumber slaw.	



fig. (c)- Tacos Gobernador

MAIN COURSE

CHICKEN ENCHILADA	\$26.00
Shredded chicken breast, mole verde, queso fresco, sour cream, avocado.	
CARNE ASADA	\$36.00
Reserve Strip-loin, truffle cauliflower purée, shishito peppers, pearl onions, cilantro, chimichurri.	
COLIFLOR	\$26.00
Roasted cauliflower, pipián rojo, pico de gallo, chickpeas.	
CHILE RELLENO	\$28.00
Roasted poblano pepper, Tomate salsa , quinoa, butternut squash, manchego cheese.	
PULPO	\$31.00
Grill octopus ashiote marinated, roasted Brussels sprouts, mashed potatoes, habanero ash.	

LOS EXTRAS

TRIO CHIPS & SALSA.	\$8.00
Salsa verde, guajillo, habanero.	
PLATANITOS	\$10.00
Sweet plantains, queso fresco, salsa verde.	
CAMOTE.	\$8.00
Sweet potato fries, Poblano cream salsa.	
SHISHITO PEPPERS.	\$10.00
Roasted with chile piquín, Japanese mayo, cotija cheese	
RICE & BEANS.	\$8.00
Red rice, queso fresco and black beans.	

true taste of Mexico
STRONG TRADITIONS & STRONG FLAVORS