



Caracol

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Antojitos	
ITEM	PRICE
Gordita de Chicharon pork and cheese stuffed masa cake, chipotle-tomatillo sauce, greens	\$15.40
Taquito de Langosta Cabo-style lobster tail taquito, flour tortilla, serrano, endive, crema, cilantro, beans	\$17.60
Tacos de Atún seared tuna tacos, guacamole, refried beans, greens, pickled onion	\$16.50
Costillas a las Brasas wood-roasted pork ribs and pickled onion.	\$15.40
Chicharrón de Calamar fried squid, serrano, crispy garlic, chipotle-tomatillo sauce	\$16.50
Taquitos Tronadores de Carnitas crispy rolled pork tacos, avocado-tomatillo salsa, crema fresca, queso fresco	\$13.20

Sopas Y Ensaladas	
ITEM	PRICE
Lechuguita Orejana baby gem lettuce salad, zesty pumpkin seed Caesar dressing, blue cheese, avocado, boiled egg	\$13.20

Crudos Y Cocteles	
ITEM	PRICE
Aguachile Verde lime-cured Gulf shrimp, cucumber-serrano sauce, cilantro, red onion	\$16.50
Campechana Estilo D.F. shrimp, crab, octopus, tomato, serrano chile, cilantro, Mexico City-style	\$16.50
Ceviche de Coco lime-cured red snapper, coconut, roasted pineapple, tangerine, habanero, red onion, cilantro	\$17.60
Tostadas de Atun Crudo raw tuna tostadas, chipotle mayo, serrano, leeks, mango-maracuya gel	\$16.50
Ceviche de Chile Canario lime-cured red snapper, chile canario, cherry tomato, cucumber, pearl onion, cilantro, radish	\$17.60
Ceviche De Caracol Raw conch, pineapple, papaya, ginger, red jalapeño.	\$16.50

Del Horno	
ITEM	PRICE
Camarones Rostizados five fire-roasted Gulf shrimp, garlic oil, chile de arbol, lime caviar	\$23.10
Langosta Puerto Nuevo fire-roasted lobster, flour tortillas, playa la ropa beans, arroz Mexicano	\$60.50

Platos Fuertes	
ITEM	PRICE

Enchiladas de Pollo roasted chicken enchiladas, Chihuahua cheese, costeña sauce, white rice	\$22.00
Enchiladas de Pollo (Platos Fuertes) roasted chicken enchiladas, Chihuahua cheese, costeña sauce, white rice	\$22.00
Callo de Hacha pan-seared sea scallops, creamy chipotle tomatillo, wild mushrooms, roasted cauliflower, garlic chili oil	\$36.30
Carne Asada con Mole Negro grilled Angus prime ribeye, spiced roasted potatoes, mole negro	\$46.20
Mariscos al Ajillo sautéed scallop, shrimp, lobster, abalone, clams, mussels, octopus, frog legs, garlic, quelites, chile de árbol, avocado...	\$37.40
Pescado Zarandeado butterflied boneless fish, wood-grilled, talla sauce	\$35.20
Pollo Pibil achiote-rubbed half chicken cooked in banana leaves and finished in the wood oven, roasted carrots and potatoes	\$26.40
Al Lado	
ITEM	PRICE
Tamal Azteca layered tortilla casserole	\$8.80
Zacahuil de Temporada tamal wrapped in banana leaf, mole negro, queso fresco, sesame seeds	\$10.45
Repollitos Asados charred Brussels sprouts, chimichurri dressing	\$8.80
Guacamole Y Totopos	\$10.45
Papas Martajadas smashed crispy potatoes, rajas, garlic sauce, cotija cheese	\$8.80
Arroz Y Frijoles rice and refried beans.	\$8.80
Postres	
ITEM	PRICE
Caballeros Pobres Mexican style french toast, cherry compote, orange rompope, spice cinnamon ice cream	\$11.00
Churros Rellenos y Chocolate Caliente churros stuffed with dulce de leche and chocolate ice cream accompanied with homemade hot chocolate	\$13.20
El Coco chocolate coconut shell, coconut buttercream, coconut ganache, coconut streusel, whipped coconut	\$14.30
Tres Leches white cake soaked in three milks topped with meringue and fresh seasonal fruit	\$9.90
Pastel de Chocolate Criollo chocolate criollo mousse, bourbon-toffee sauce, meringue, praline ice cream, hazelnut praline	\$11.00
Flan de Horchata Mexican cinnamon and rice flan, salted caramel rice crispy, toasted rice chantilly cream, caramel	\$9.90
Vegetariano	
ITEM	PRICE

Arroz Negro con Vegetales Rostizados	\$19.80
rice cooked in black bean broth, huitlacoche, baby carrots, butternut squash, asparagus, cherry tomato, corn, red fresno...	
Coctel de Vegetales	\$11.00
pickled round carrots, cucumber, cherry tomatoes, cilantro, serrano, chile canario	
Enchiladas Placeras	\$18.70
deconstructed enchiladas, garden veggies, guajillo sauce, crema fresca, queso fresco	
Enchiladas Verdes de Vegetales	\$19.80
enchiladas stuffed with roasted zucchini, corn, poblanos, epazote and topped with tomatillo sauce, white rice, refried b...	
Ensalada de Verano	\$15.40
greens, fennel, garlic oil, asparagus, radish, hoja Santa, crusted goat cheese, amaranth, orange, piloncillo vinaigrette...	
Mole Amarillo con Hongos	\$18.70
yellow mole, wild mushroom, roasted cauliflower, quelites, truffle	
Platos de Vegetales	\$20.90
five seasonal vegetable medley	
Queso Flameado de Vegetales	\$14.30
mushrooms, peppers, caramelized onions, warm tortillas for rolling	
Tamal Azteca con Hongos y Huitlacoche	\$18.70
stacked tortilla casserole topped with mushrooms, corn truffles, roasted tomato sauce	

Brunch Antojitos

ITEM	PRICE
Gordita de Chicharron	\$15.40
pork and cheese stuffed masa cake, chipotle-tomatillo sauce, greens	
Tacos de Atún	\$16.50
seared tuna tacos, guacamole, refried beans, greens, pickled onion	
Chicharrón de Calamar	\$16.50
fried squid, serrano, crispy garlic, chipotle-tomatillo sauce	
Costillas a Las Brasas	\$13.20
wood-roasted pork ribs and pickled onion.	
Taquitos Tronadores de Carnitas	\$13.20
crispy rolled pork tacos, avocado-tomatillo salsa, crema fresca, queso fresco	

Brunch Sopas Y Ensaladas

ITEM	PRICE
Sopa de Tortilla de Camaron	\$15.40
shrimp-puya pepper soup, tortilla strips, salsa macha	
Ensalada De Tomate	\$15.40
Heirloom tomato, requesón cheese, purslane, mache lettuce, pumpkin seeds, hoja Santa dressing.	
Lechuguita Orejana	\$13.20
baby gem lettuce salad, zesty pumpkin seed Caesar dressing, blue cheese, avocado, boiled egg	

Brunch Crudos Y Cocteles

ITEM	PRICE
Aguachile Verde	\$16.50
lime-cured Gulf shrimp, cucumber-serrano sauce, cilantro, red onion	
Campechana Estilo D.F.	\$16.50
shrimp, crab, octopus, tomato, serrano chile,cilantro, Mexico City-style	

ITEM	PRICE
Tostadas de Atun Crudo raw tuna tostadas, chipotle mayo, serrano, leeks, mango-maracuya gel	\$16.50
Ceviche de Chile Canario lime-cured red snapper, chile canario, cherry tomato, cucumber, pearl onion, cilantro, radish	\$17.60
Brunch Del Horno	
ITEM	PRICE
Langosta Puerto Nuevo fire-roasted lobster, flour tortillas, playa la ropa beans, arroz Mexicano	\$60.50
Camarones Rostizados five fire-roasted Gulf shrimp, garlic oil, chile de arbol, lime caviar	\$20.90
Almuerzo	
ITEM	PRICE
Enchiladas de Pollo roasted chicken enchiladas, Chihuahua cheese, costeña sauce, white rice	\$22.00
Callo de Hacha pan-seared sea scallops, creamy chipotle tomatillo, wild mushrooms, roasted cauliflower, garlic chili oil	\$36.30
Pescado Zarandeado butterflied boneless whole fish, wood-grilled, talla sauce	\$35.20
Pollo Pibil achiote rubbed half chicken cooked in banana leaves and finished in the wood oven, roasted carrots and potatoes	\$26.40
Arrachera con Huevo grilled skirt steak, enmolada, eggs your style, Mexican sauce, avocado	\$19.80
Tamal de Cochinita Pibil slow cooked achiote-rubbed pork tamal, tomato-habanero sauce, sunny-side-up eggs, chicharrón, citrus salad	\$18.70
Chile Capeado poblano pepper stuffed with egg, chorizo costeño and potato, tomato-habanero sauce, panela cheese, frijoles de la olla	\$18.70
Flautas de Pato crispy masa flutes stuffed with duck, tomatillo salsa, poached egg, queso fresco, arroz blanco	\$18.70
Chilaquiles totopos, tomatillo salsa, chicken, eggs sunny-side-up	\$18.70
Tacos de Pescado Estilo Baja tempura fried fish, Napa cabbage, chipotle mayonnaise, crema, queso fresco, pico de gallo	\$18.70
Al Lado	
ITEM	PRICE
Tamal Azteca layed tortilla casserole	\$8.80
Zacahuil de Temporada tamal wrapped in banana leaf, mole negro, queso fresco, sesame seeds	\$10.45
Repollitos Asados charred Brussels sprouts, chimichurri dressing	\$8.80
Guacamole Y Totopos	\$10.45

ITEM	PRICE
Papas Martajadas smashed crispy potatoes, rajas, salsa de ajo, cotija cheese	\$8.80
Arroz Y Frijoles rice and refried beans.	\$8.80
Postres	
Churros Rellenos y Chocolate Caliente churros stuffed with dulce de leche and chocolate ice cream accompanied with homemade hot chocolate	\$13.20
El Coco chocolate shell, coconut buttercream, coconut ganache, coconut streusel, and whipped coconut.	\$14.30
Pastel de Chocolate Criollo chocolate criollo mousse, bourbon-toffee sauce, meringue, praline ice cream, hazelnut praline	\$11.00
Flan de Horchata Mexican cinnamon and rice flan, salted caramel rice crispy, toasted rice Chantilly cream, caramel	\$9.90
Vegetariano	
Arroz Negro con Vegetales Rostizados rice cooked in black bean broth, truffle, huitlacoche, baby carrots, butternut squash, asparagus, cherry tomato, corn, r...	\$19.80
Coctel de Vegetales pickled round carrots, cucumber, cherry tomatoes, cilantro, serrano, chile canario	\$11.00
Enchiladas Placeras deconstructed enchiladas, garden veggies, guajillo sauce, crema fresca, queso fresco	\$18.70
Enchiladas Verdes de Vegetales enchiladas stuffed with roasted zucchini, corn, poblanos, epazote and topped with tomatillo sauce, white rice, refried b...	\$19.80
Ensalada de Verano greens, fennel, garlic oil, asparagus, radish, hoja Santa, crusted goat cheese, amaranth, orange, piloncillo vinaigrette...	\$15.40
Mole Amarillo con Hongos yellow mole, wild mushroom, roasted cauliflower, quelites, truffle	\$18.70
Platos de Vegetales five seasonal vegetable medley	\$20.90
Queso Flameado de Vegetales mushrooms, peppers, caramelized onions, warm tortillas for rolling	\$14.30
Tamal Azteca con Hongos y Huitlacoche stacked tortilla casserole topped with mushrooms, corn truffles, roasted tomato sauce	\$18.70
Antojitos	
Taquitos Tronadores crispy rolled pork tacos, avocado-tomatillo salsa, crema fresca, queso fresco	\$15.40
Taquito de Langosta Cabo-style lobster tail, flour tortilla, beans, serrano, endive, crema, chipotle-mayonnaise	\$20.90
Tacos de Atún seared tuna tacos, guacamole, refried beans, greens, pickled onion	\$17.60

ITEM	PRICE
Chicharrón de Calamar fried squid, serrano, crispy garlic, chipotle-tomatillo sauce	\$16.50
Costillas a las Brasas wood-roasted pork ribs and pickled onion.	\$15.40
Gordita pork and cheese stuffed masa cake, chipotle-tomatillo sauce, greens	\$15.40
Pulpo Ahumado smoked octopus, Mexican sausage, potato, onion, peppers, chipotle tomatillo sauce, small tortillas	\$19.80
Empanadas de Camarón flour empanadas, shrimp, tomatoes, jalapeño, caper, creamy cilantro sauce	\$16.50
Sopas Y Ensaladas	

ITEM	PRICE
Lechuguita Orejana little gem salad, zesty pimpkin seed Caesar dressing, bleu cheese, avocado, boiled egg	\$13.20
ENSALADA DE BETABEL red & yellow beets, lettuce, goat cheese, endive, caramelized pumpkin seeds, piloncillo dressing	\$15.40
ENSALADA DE PULPO rubbed octopus with costeño aioli, pork sausage, potatoes, cauliflower	\$19.80
MEJILLONES mussels, pipian verde, chorizo negro, ginger toasted bread	\$17.60
Sopa de Tamalayota cremy squash soup, candied pumking seeds	\$17.60

Crudos Y Cocteles	
ITEM	PRICE
Ceviche de Chile Canario lime-cured red snapper, chile canario, cherry tomato, cucumber, pearl onion, cilantro, radish	\$18.70
Campechana Estilo D.F. shrimp, crab, octopus, tomato, serrano chile, cilantro, Mexico City-style	\$17.60
Ceviche de Coco lime-cured red snapper, coconut, roasted pineapple, tangerine, habanero, red onion, cilantro	\$18.70
Tostadas de Atun Crudo raw tuna tostadas, chipotle mayo, serrano, leeks, mango-maracuya gel	\$17.60
CEVICHE DE LANGOSTA thin sliced lobster tail, red apple, salsa bruja, berries	\$20.90
Ceviche De Caracol Raw conch, pineapple, papaya, ginger, red jalapeño.	\$17.60

Del Horno	
ITEM	PRICE
Langosta Puerto Nuevo fire-roasted lobster, flour tortillas, playa la ropa beans, arroz Mexicano	\$82.50
BERENJENA fire-roasted stuffed eggplant. Mexican squash, potatoes, poblano, macadamia-costeño amarillo pepper sauce	\$13.20

Platos Fuertes

ITEM	PRICE
Pescado Zarandeado butterflied boneless fish, wood-grilled, talla sauce	\$37.40
Mariscos al Ajillo sautéed scallop, shrimp, lobster, abalone, clams, mussels, octopus, frog legs, garlic, quelites, chile de árbol, avocado...	\$45.10
Carne Asada con Mole Negro grilled Angus prime ribeye, spiced roasted potatoes, mole negro	\$52.80
Callo de Hacha pan-seared sea scallops, roasted cauliflower, red chard, lemon chipotle cream sauce, macadamia-costeño	\$39.60
ENCHILADAS DEL DIA ask your server for today's selection	\$24.20
Cañita de Puerco slow-braised bacon-wrapped pork shank, mole costeño, Swiss chard, carrots	\$33.00
Pescado cast-iron on the skin red fish filet, carrots, scalloped potato,greens, costeña aioli	\$36.30
Pato con Mole de Higos crispy duck leg, fig mole, confit potato, plantain molote, quelites	\$31.90
COSTILLAS DE RES braised short ribs, plantain puree, mole mascota, greens	\$40.70
CREMOSO DE MARISCOS wood-grilled, lobster, chile rubbed shrimp, creamy corn bomba rice, mole amarillo	\$42.90
Camarones Alcaparrados grilled head-on jumbo shrimp, white rice, greens, tomatillo caper sauce	\$38.50

Al Lado

ITEM	PRICE
Guacamole Y Totopos	\$12.10
Arroz Y Frijoles rice and refried beans.	\$8.80
Tamal Azteca layered tortilla casserole	\$9.90
Papas Martajadas smashed crispy potatoes, rajas, garlic sauce, cotija cheese	\$8.80
Repollitos Asados charred Brussels sprouts, chimichurri dressing	\$9.90
Zacahuil de Temporada tamal wrapped in banana leaf, mole negro, queso fresco, sesame seeds	\$11.00
CAULIFLOR roasted cauliflower, costeño pumpkin seed sauce	\$9.90
CAMOTE A LAS BRAZAS charred sweet potato, condensed milk, cotija cheese	\$9.90

Postres

ITEM	PRICE
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El Coco	\$16.50
chocolate coconut shell, coconut buttercream, coconut ganache, coconut streusel, whipped coconut	
Churros Rellenos y Chocolate Caliente	\$13.20
churros stuffed with dulce de leche and chocolate ice cream accompanied with homemade hot chocolate	
Pastel de Chocolate Criollo	\$12.10
chocolate criollo mousse, bourbon-toffee sauce, meringue, praline ice cream, hazelnut praline	
FLAN DE CHOCOLATE CON LECHE	\$12.10
milk chocolate flan, Mexican brandy drunken cherries, coconut cream, chocolate soil	
DONAS DE MANDARINE Y REQUESÓN	\$11.00
tangerine and ricotta Mexican donuts, pineapple compote, hibiscus strawberry foam	
EMPANADA DE FRESA	\$12.10
strawberry empanada, strawberry marmalade, orange streusel, vanilla ice cream	

Vegetariano

ITEM	PRICE
Enchiladas Verdes de Vegetales	\$19.80
enchiladas stuffed with roasted zucchini, corn, poblanos, epazote and topped with tomatillo sauce, white rice, refried b...	
Arroz Negro con Vegetales Rostizados	\$19.80
rice cooked in black bean broth, huitlacoche, baby carrots, butternut squash, asparagus, cherry tomato, corn, red fresno...	
Queso Flameado de Vegetales	\$16.50
mushrooms, peppers, caramelized onions, warm tortillas for rolling	
Enchiladas Placeras	\$18.70
deconstructed enchiladas, garden veggies, guajillo sauce, crema fresca, queso fresco	
Coctel de Vegetales	\$11.00
pickled round carrots, cucumber, cherry tomatoes, cilantro, serrano, chile canario	
TLACOYO	\$15.40
masa cake stuffed with chickpea puree, crema, queso, salsa costeña, avocado salsa	
BERENJENA (Vegetariano)	\$13.20
fire-roasted stuffed eggplant, Mexican squash, potatoes, poblano, macadamia-costeño amarillo pepper sauce	
CAULIFLOR (Vegetariano)	\$16.50
roasted cauliflower, costeño pumpkin seed sauce	
ENSALADA DE TOMATE	\$15.40
Heriloom Tomatoes, Verdolaga, Requeson, Hoja santa-chimichurry	
PLATO DE VEGETALES	\$20.90
five seasonal vegetable medley	
Platos de Vegetales	\$20.90
five seasonal vegetable medley	

Brunch Antojitos

ITEM	PRICE
Taquitos Tronadores	\$15.40
crispy rolled pork tacos, avocado-tomatillo salsa, crema fresca, queso fresco	
Tacos de Atún	\$17.60
seared tuna tacos, guacamole, refried beans, greens, pickled onion	
Costillas a Las Brasas	\$15.40
wood-roasted pork ribs and pickled onion.	

ITEM	PRICE
Chicharrón de Calamar fried squid, serrano, crispy garlic, chipotle-tomatillo sauce	\$16.50
Gorditas pork- and cheese-stuffed masa cake, avocado-tomatillo salsa, queso fresco, greens	\$15.40
Empanadas de Camarón flour empanadas, shrimp, tomatoes, jalapeño, caper, creamy cilantro sauce	\$16.50
Brunch Sopas Y Ensaladas	
ITEM	PRICE
Lechuguita Orejana little gem salad, zesty pumpkin seed Caesar dressing, bleu cheese, avocado, boiled egg	\$13.20
ENSALADA DE BETABEL red & yellow beets, lettuce, goat cheese, endive, caramelized pumpkin seeds, piloncillo dressing	\$15.40
MEJILLONES mussels, pipian verde, chorizo negro, ginger toasted bread	\$17.60
Sopa de Tamalayota cremy squash soup, candied pumking seeds	\$17.60
Brunch Crudos Y Cocteles	
ITEM	PRICE
Ceviche de Chile Canario lime-cured red snapper, chile canario, cherry tomato, cucumber, pearl onion, cilantro, radish	\$18.70
Campechana Estilo D.F. shrimp, crab, octopus, tomato, serrano chile,cilantro, Mexico City-style	\$17.60
Tostadas de Atun Crudo raw tuna tostadas, chipotle mayo, serrano, leeks, mango-maracuya gel	\$17.60
Brunch Del Horno	
ITEM	PRICE
BERENJENA fire-roasted stuffed eggplant, Mexican squash, potatoes, poblano, macadamia-costeño amarillo pepper sauce	\$13.20
COLIFLOR roasted cauliflower, costeño pumpkin seed sauce	\$16.50
Langosta Puerto Nuevo fire-roasted lobster, flour tortillas, playa la ropa beans, arroz Mexicano	\$82.50
Almuerzo	
ITEM	PRICE
Tacos de Pescado Estilo Baja tempura fried fish, Napa cabbage, chipotle mayonnaise, crema, queso fresco, pico de gallo	\$19.80
Flautas de Pato crispy masa flutes stuffed with duck, tomatillo salsa, poached egg, queso fresco, arroz blanco	\$18.70
Callo de Hacha pan-seared sea scallops, roasted cauliflower, red chard, lemon chipotle cream	\$39.60

ITEM	PRICE
Arrachera con Huevo grilled skirt steak, enmolada, eggs your style, Mexican sauce, avocado	\$26.40
Chilaquiles totopos, tomatillo salsa, chicken, eggs sunny-side-up	\$18.70
ENCHILADAS DEL DIA ask your server for today's selection	\$24.20
Tamal de Cochinita Pibil slow cooked achiote-rubbed pork tamal, tomato-habanero sauce, sunny-side-up eggs, chicharrón, citrus salad	\$18.70
Chile Capeado poblano pepper stuffed with egg, chorizo costeño and potato, tomato-habanero sauce, panela cheese, frijoles de la olla	\$18.70

Al Lado

ITEM	PRICE
Guacamole Y Totopos	\$12.10
Papas Martajadas smashed crispy potatoes, rajas, salsa de ajo, cotija cheese	\$8.80
Arroz Y Frijoles rice and refried beans.	\$8.80
Tamal Azteca layed tortilla casserole	\$9.90
Repollitos Asados charred Brussels sprouts, chimichurri dressing	\$9.90
Zacahuil de Temporada tamal wrapped in banana leaf, mole negro, queso fresco, sesame seeds	\$11.00

Postres

ITEM	PRICE
El Coco chocolate shell, coconut buttercream, coconut ganache, coconut streusel, and whipped coconut.	\$16.50
Churros Rellenos y Chocolate Caliente churros stuffed with dulce de leche and chocolate ice cream accompanied with homemade hot chocolate	\$13.20
Pastel de Chocolate Criollo chocolate criollo mousse, bourbon-toffee sauce, meringue, praline ice cream, hazelnut praline	\$12.10
DONAS DE MANDARINE Y REQUESÓN tangerine and ricotta Mexican donuts, pineapple compote, hibiscus strawberry foam	\$11.00
EMPANADA DE FRESA strawberry empanada, strawberry marmalade, orange streusel, vanilla ice cream	\$12.10
FLAN DE CHOCOLATE CON LECHE milk chocolate flan, Mexican brandy drunken cherries, coconut cream, chocolate soil	\$12.10

Vegetariano

ITEM	PRICE
Arroz Negro con Vegetales Rostizados rice cooked in black bean broth, truffle, huitlacoche, baby carrots, butternut squash, asparagus, cherry tomato, corn, r...	\$19.80

ITEM	PRICE
Queso Flameado de Vegetales mushrooms, peppers, caramelized onions, warm tortillas for rolling	\$16.50
Enchiladas Verdes de Vegetales enchiladas stuffed with roasted zucchini, corn, poblanos, epazote and topped with tomatillo sauce, white rice, refried b...	\$19.80
BERENJENA (Vegetariano) fire-roasted stuffed eggplant, Mexican squash, potatoes, poblano, macadamia-costeño amarillo pepper sauce	\$13.20
CAULIFLOR roasted cauliflower, costeño pumpkin seed sauce	\$16.50
Coctel de Vegetales pickled round carrots, cucumber, cherry tomatoes, cilantro, serrano, chile canario	\$11.00
Enchiladas Placeras deconstructed enchiladas, garden veggies, guajillo sauce, crema fresca, queso fresco	\$18.70
Platos de Vegetales five seasonal vegetable medley	\$20.90
TLACOYO masa cake stuffed with chickpea puree, crema, queso, salsa costeña, avocado salsa	\$15.40

Antojitos

ITEM	PRICE
Carnitas de Atún en Adobo adobo-rubbed tuna tacos, guacamole, refritos	\$17.60
Taquitos Tronadores de Carnitas crispy rolled pork tacos, avocado-tomatillo salsa, crema fresca, queso fresco	\$15.40
Costillas a Las Brasas wood-roasted pork ribs and pickled onion.	\$15.40
Ceviche de Caracol* raw conch, pineapple, papaya, ginger, jalapeño	\$17.60
Ceviche de Chile Canario* lime-cured raw red snapper, chile canario, cherry tomato, cucumber, pearl onion, cilantro, radish	\$18.70
Mejillones mussels, pipián verde, chorizo negro, ginger toasted bread	\$17.60
Queso Flamedo con Vegetales mushrooms, peppers, caramelized onions, hand-made corn tortillas	\$16.50
Tostadas de Atún Crudo* raw tuna tostadas, chipotle mayonnaise, serrano, leeks, mango-maracuya gel	\$17.60
Chicharrón de Calamar fried squid, serrano, crispy garlic, chipotle-tomatillo sauce	\$16.50

Platos Fuertes

ITEM	PRICE
Tlayuda de Carne a las Brasas large tortilla stuffed with grilled beef, house-made quesillo, Oaxacan chile, pasilla-ancho sauce, arroz blanco	\$19.80
Chile Relleno de Pollo chicken and Chihuahua cheese-stuffed poblano pepper, green pumpkin seed sauce	\$19.80
ENCHILADAS DEL DIA ask your server for today's selection, arroz blanco, refritos	\$24.20

ITEM	PRICE
Ensalada de Pollo grilled chicken, kale, Brussels sprouts, goat cheese, pistachios, grapefruit dressing	\$18.70
Hamburguesa de Caracol * prime Mexican hamburger, house-made quesillo, chorizo, rajas, avocado, tomato, crunchy garnishes, mayonnaise, black bean...	\$18.70
Pulpo Ahumado smoked octopus, Mexican sausage, potatoes, onions, peppers, chipotle-tomatillo salsa, small tortillas	\$19.80
Tacos de Camarones en Chipotle shrimp tacos, beans, chipotle sauce	\$19.80
Tacos de Carnitas slow-roasted pork, pico de gallo, black beans, cactus salad	\$19.80
Pescado Zarandeado butterflied boneless whole fish, wood-grilled, talla sauce	\$37.40
Tacos de Pescado Estilo Baja crispy fried fish, napa cabbage, chipotle mayonnaise, crema fresca, queso fresco	\$20.90
Al Lado	

ITEM	PRICE
Tamal Azteca layered tortilla casserole	\$9.90
Zacahuil de Temporada tamal wrapped in banana leaf, mole negro, queso fresco, sesame seeds	\$11.00
Repollitos Asados charred Brussels sprouts, chimichurri dressing	\$9.90
Guacamole Y Totopos	\$12.10
Papas Martajadas smashed crispy potatoes, rajas, salsa de ajo, cotija cheese	\$8.80
Arroz Y Frijoles rice and refried beans.	\$8.80

Postres	
ITEM	PRICE
Churros Rellenos y Chocolate Caliente churros stuffed with dulce de leche and chocolate ice cream accompanied with homemade hot chocolate	\$13.20
DONAS DE MANDARINE Y REQUESÓN tangerine and ricotta Mexican donuts, pineapple compote, hibiscus strawberry foam	\$11.00
EMPANADA DE FRESA strawberry empanada, strawberry marmalade, orange streusel, vanilla ice cream	\$12.10
El Coco chocolate shell, coconut buttercream, coconut ganache, coconut streusel, and whipped coconut.	\$16.50
FLAN DE CHOCOLATE CON LECHE milk chocolate flan, Mexican brandy drunken cherries, coconut cream, chocolate soil	\$12.10
Pastel de Chocolate Criollo chocolate criollo mousse, bourbon-toffee sauce, meringue, praline ice cream, hazelnut praline	\$12.10
Flan de Horchata Mexican cinnamon and rice flan, salted caramel rice crispy, toasted rice Chantilly cream, caramel	\$9.90

ITEM	PRICE
CABALLEROS POBRES	\$11.00
Mexican style french toast, cherry compote, orange rompope, spice cinnamon ice cream	
Vegetariano	
ITEM	PRICE
Queso Flameado de Vegetales	\$16.50
mushrooms, peppers, caramelized onions, warm tortillas for rolling	
Arroz Negro con Vegetales Rostizados	\$19.80
rice cooked in black bean broth, truffle, huitlacoche, baby carrots, butternut squash, asparagus, cherry tomato, corn, r...	
BERENJENA	\$13.20
fire-roasted stuffed eggplant, Mexican squash, potatoes, poblano, macadamia-costeño amarillo pepper sauce	
CAULIFLOR	\$16.50
roasted cauliflower, costeño pumpkin seed sauce	
Coctel de Vegetales	\$11.00
pickled round carrots, cucumber, cherry tomatoes, cilantro, serrano, chile canario	
Ensalada de Betabel	\$15.40
red & gold beets, frisee lettuce, goat cheese, endive, caramelized pumpkin seeds, piloncillo dressing	
Enchiladas Placeras	\$18.70
deconstructed enchiladas, garden veggies, guajillo sauce, crema fresca, queso fresco	
Enchiladas Verdes de Vegetales	\$19.80
enchiladas stuffed with roasted zucchini, corn, poblanos, epazote and topped with tomatillo sauce, white rice, refried b...	
Mole Amarillo con Hongos	\$18.70
yellow mole, wild mushroom, roasted cauliflower, quelites, truffle	
Platos de Vegetales	\$20.90
five seasonal vegetable medley	
TLACOYO	\$15.40
masa cake stuffed with chickpea puree, crema, queso, salsa costeña, avocado salsa	
Tamal Azteca con Hongos y Huitlacoche	\$18.70
stacked tortilla casserole topped with mushrooms, corn truffles, roasted tomato sauce	