



Oyamel

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Verduras

ITEM	PRICE
Arroz Rojo (Verduras) Anson Mills Charleston gold rice with tomato, corn, squash and queso fresco	\$13.00
Calabacitas con Frijoles Rancho Gordo alubia blanco beans stewed with summer squash, sweet corn and tomato, garnished with queso fresco	\$11.00
Chayote Asado Grilled chayote squash, broccoli and cauliflower over a tomato-arbol chile salsa, watercress and pumpkin seeds	\$12.00
Chilaquiles con Salsa Verde y Queso House-made tortilla chips with melted monterey jack cheese, tomatillo salsa, crema and onion	\$12.00
Col de Bruselas Estilo San Quintin Crispy brussels sprouts with a chile de arbol sauce, pumpkin seeds, peanuts and lime	\$12.00
Coliflor Frito Cauliflower in a smoky, rich almond salsa macha, mezcal raisins and rajas over a hoja santa crema	\$11.00
Esquites Sauteed local fresh corn served with a house-made mayo, queso fresco and chile pequin	\$9.00
Frijoles Refritos con Queso Refried black beans slow cooked with manteca with melted Monterrey jack cheese served with crema and tortillas	\$10.00
Quesadilla Huitlacoche (Verduras) Tortilla with melted monterey jack cheese and Roy Burns Mexican corn truffles	\$12.00
Tamal Uchepo Local summer corn tamal with Chihuahua cheese and a guajillo chile sauce	\$8.00

Sides

ITEM	PRICE
Side Cesar	\$5.00
Side Crema	\$0.50
Side Habanero	\$0.50
Side Rice	\$6.00

Postres

ITEM	PRICE
Jericalla de Chocolate con Maracuya Oaxacan chocolate custard with chocolate sorbet, passion fruit gelatin, chocolate and pumpkin seed crumble and fresh pas...	\$10.00
Pastel de Tres Leches con Fresa A traditional cake soaked in rum and three milks, with rum-milk espuma, charred strawberry sauce and served with a scoop...	\$10.00

Tacos

ITEM	PRICE
Cochinita Kit	\$15.00
Taco Hongo Kit	\$13.00
Taco Pollo Kit	\$15.00

Carnes y Mariscos

ITEM	PRICE
Albondigas Enchipotladas con Queso Doble Crema Meatballs in chipotle sauce with queso cotija and cilantro	\$11.00
Arrachera Grilled flank steak with salsa jitomate, cherry tomato pico de gallo and radish	\$23.00
Camarones al Mojo de Ajo Negro Gulf Coast white shrimp sauteed with shallots, arbol chile, poblano pepper, lime and sweet aged black garlic	\$17.00
Enchilada de Pollo con Salsa Verde (Carnes y Mariscos) Chicken enchilada served with a tomatillo salsa, melted Monterrey jack cheese, rajas and green onion	\$12.00
Minilla Veracruzana Veracruz style house smoked tuna picadillo inside crispy tortillas with salsa de chile manzano	\$12.00
Pulpo Negra Grilled salsa negra marinated Spanish octopus served over creamy sweet potato, topped with an hoja santa salsa	\$19.00
Quesadilla de Chicharrones Crispy Rocky Hollow Farms pork belly in a tortilla with melted monterey jack cheese, refried black beans, onions and a f...	\$12.00
Tamal Verde (Carnes y Mariscos) Shredded chicken tamal with a green sauce of tomatillo, serrano chile and garlic	\$12.00

Sopas y Esaladas

ITEM	PRICE
"Gaspacho" estilo Morelia From the historic city of Morelia, a salad of pineapple, orange, jicama, cucumber, queso fresco and a dusting of chile p...	\$10.00
Caldo Tlalpeno Chicken soup with season vegetables, carrots, rice and smoky chipotle	\$11.00
Ensalada de Alex- Cesar Cardini The classic Cesar salad of romaine lettuce, anchovies, soft boiled egg, Parmesan cheese and house-made croutons	\$11.00
Ensalada de Palmitos Fresh Hamakua Farms hearts of palm, red cabbage, grapefruit, radish, cucumber with a grapefruit-papaya dressing	\$17.00
Ensalada Sandia Watermelon, cherry tomato, jicama, radish and mint, tossed in a tamarind dressing with chile pequin, topped with queso f...	\$10.00

Salsa and Guacamole

ITEM	PRICE
Guacamole (Salsa and Guacamole) Freshly made to order with green tomatillo, serrano chile, crumbled queso fresco and a basket of fresh tortilla chips	\$15.00

Alcoholic Beverages - Cocktails (Alcohol)

ITEM	PRICE
TOGO Pitcher Margarita	\$48.00
TOGO Pitcher Mezcal	\$52.00
TOGO Pitcher Serrano	\$48.00
TOGO Quiereme Mucho 50ml	\$16.00

Picked for you

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Guacamole Freshly made to order with green tomatillo, serrano chile, crumbled queso fresco and a basket of fresh tortilla chips	\$15.00
Quesadilla Huitlacoche Tortilla with melted monterey jack cheese and Roy Burns Mexican corn truffles	\$12.00
Arroz Rojo Anson Mills Charleston gold rice with tomato, corn, squash and queso fresco	\$13.00
Enchilada de Pollo con Salsa Verde Chicken enchilada served with a tomatillo salsa, melted Monterrey jack cheese, rajas and green onion	\$12.00
Tamal Verde Shredded chicken tamal with a green sauce of tomatillo, serrano chile and garlic	\$12.00

Brunch

ITEM	PRICE
Canasta de Conchas A basket of our house-made mini sweet bread rolls topped with chocolate and Mexican cinnamon shortbread	\$14.00
Carne Machaca con Huevos Revueltos Scrambled eggs served on a tortilla with dried shredded beef, potatoes, poblano chile, salsa Mexicana, avocado and a smo...	\$11.00
Divorciadas de Jamon y Queso Flour tortilla with Virginia ham and Monterrey jack cheese with chipotle and tomatillo salsas, guacamole and refried bla...	\$15.00
Ensalada de Frutas con Yogur y Alegria de Tamarindo Seasonal fruit over agave sweetened yogurt with a spiced amaranth-tamarind granola	\$9.00