



Xochi

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Crudos

ITEM	PRICE
Atun flash-seared tuna, cucumber, jicama, mangosteen, mole vinaigrette	\$15.40
Ostiones En Su Concha (Dozen) Raw oysters, tomatillo mignonette.	\$23.10
Ostiones En Su Concha (Half Dozen) Raw oysters, tomatillo mignonette.	\$12.10
Robalo striped bass, aguachile verde, cilantro, avocado, serrano, corn, red onion, cucumber, plantain tostada	\$15.40

Antojitos

ITEM	PRICE
Queso de Rancho housemade queso de cincho, chicharrones, duo of insects (chicatanas, chapulines), huaxmole rojo	\$14.30
Memela toasted masa pancake, roasted pork rib, refritos, crema, queso fresco, tomatillo-avocado sauce	\$15.40
Taquitos Dorados chicken picadillo, mole coloradito, crema, queso fresco	\$13.20
Molotes De Xoxocotlan oval masa cakes, filled with potato, chorizo Istmeño, chile de onza, crema, queso fresco, chapulin garnish	\$13.20

Del Horno

ITEM	PRICE
Ostiones De Lujo (Dozen) Wood-roasted oysters, mole amarillo, cotija, breadcrumbs.	\$34.10
Ostiones De Lujo (Half Dozen) Wood-roasted oysters, mole amarillo, cotija, breadcrumbs.	\$17.60
Pulpo crispy wood-roasted octopus, masa pancake, puya pepper adobo, toasted pumpkin seeds	\$18.70
Sopa De Piedra ancient traditional fish and shrimp soup, heated with hot river rocks from the horno	\$27.50

Sopas Y Ensaladas

ITEM	PRICE
Ensalada de Primavera spring mixed salad, watercress, arugula, blood orange, strawberry, candied pistachio, hoja santa vinaigrette	\$12.10
Huitlasquites corn soup, huitlacoche, crema, queso fresco	\$12.10

Platos Fuertes

ITEM	PRICE
Chamorro de Puerco en Salsa Verde slow-braised pork shank, tomatillo-milpero sauce, purslane	\$33.00

ITEM	PRICE
Pescado catch of the day, chile costeño amarillo adobo, swiss chard, chochoyotes, baby carrots	\$31.90
Barbacoa de Res de Zaachila grilled rolled skirt steak, hoja santa, guajillo puya and costeño pepper broth, potato, carrots, masa dumplings	\$30.80
Pollo en Mole crispy half chicken, mole negro, creamy corn meloso	\$26.40
Bistec con Mole de Chicatana grilled prime Angus ribeye, black bean tamal, ant mole	\$42.90
Callo de Hacha scallops in mole verde, white beans, green beans, chayote, masa dumplings	\$34.10
Camarones a la Parilla large grilled head-on shrimp, green seafood rice with squid and mussels	\$31.90
Enchiladas Ask your server for the day's selection.	\$24.20
Mole, Mole, Mole	

ITEM	PRICE
Costillas de Puerco en Mole Chicatana pork ribs in ant mole.	\$16.50
Mole Tasting four of our classic moles with housemade folded tlayuda, frijoles, quesillo	\$19.80
Tamal de Pollo con Mole Negro large chicken tamal with black mole	\$14.30
Hongos en Mole Amarillo wild mushrooms, mole amarillo, masa dumplings, green beans	\$12.10
Cachetes de Res en Mole Pasilla braised beef cheeks, mole pasilla	\$17.60
Camarones en Mole Verde three head-on sautéed shrimp in green mole	\$17.60
Al Lado	

ITEM	PRICE
Coliflor Roasted cauliflower, chintextle.	\$8.80
Esparragos Tatemados charred asparagus broccolini, mole amarillo	\$8.80
Papas Con Mole Crispy potatoes, mole, queso fresco.	\$8.80
Guacamole Y Tostadas Guacamole and corn tostadas.	\$10.45

Dessert	
ITEM	PRICE
Cacao chocolate cocoa pod, chocolate textures- tejate foam, milk chocolate cloud, chocolate criollo soil	\$19.80

ITEM	PRICE
Cremoso de Chocolate dense soft chocolate pudding, air sponge cake, peanut powder, strawberry	\$11.00
Chocolate Caliente small pitcher of Oaxacan hot chocolate, foamed tableside, churros (serves two)	\$13.20
Helado De Elote 10 Corn custard ice cream, blue corn atole, corn cookie, texas blue corn whiskey infused ice cream.	\$11.00