



**XALISKO**  
COCINA MEXICANA

# XALISKO COCINA MEXICANA DINNER MENU

## ANTOJITOS DE MERCADO

### AGUACHILE DE RIBEYE

Grilled ribeye, serrano aguachile sauce, cucumber, red onion, cilantro. | GF. NF. DF. | 22

### CARNE EN SU JUGO

Traditional dish from Guadalajara, Jalisco, beef broth made with flank steak simmered in tomatillo sauce, clay pot beans, crumbled bacon. | GF. DF. NF. | 16

### XQUITES CON TUÉTANO

Jalisco style fresh corn esquites served over roasted bone marrow, dry pepper aioli, cotija cheese. | GF. NF. | 16

### SOPES DE PULPO

3 Masa cakes topped with marinated octopus, frijoles venenosos, petróleo sauce. | NF. DF. | 17

### TAMAL DE ELOTE

Fresh corn tamal, corn cream, esquites, Cotija cheese, corn husk ash. | GF. NF. VE. | 15

### PANELA ASADA AL HORNO

Housemade, oven baked Panela cheese, dried pepper rub with homemade corn tortillas. | GF. NF. VE. | 15

### TOSTADAS CHAPALA

3 Crispy corn tostadas, pickle cauliflower and squash blossom, sikil pak - Mayan pumpkin seed paste. | DF. NF. | 14

### TACOS AHOGADOS

3 Crispy potato tacos, topped with crispy pork belly carnitas, drowned in roasted tomato sauce, cabbage, pickled onion, salsa yahualica. | NF. | 10

### TROMPITO AL PASTOR

Vertical rotating spit of pork meat marinated with pastor adobo, salsas, fresh homemade corn tortillas. | GF. NF. DF. | 59

## ANTOJITOS PLAYEROS

### OSTIONES ZARANDEADOS

Oven roasted oysters in salsa Huichol, lime pearls. | NF. GF. | 1/2 dz 16 - 1 dz 32

### OSTIONES FRESCOS \*

Raw oysters, charred jalapeño citrus soy sauce, tomatillo-cucumber relish. | NF. DF. GF. | 1/2 dz 16 - 1 dz 32

### AGUACHILE VERDE \*

Lime cured shrimp, marinated in a spicy serrano pepper sauce, cucumber, cilantro, onion. | GF. NF. DF. | 17

### CAMARONES VALLARTA

Known as "camarones embarazados" one of the delights of Jalisco's beaches, char-grilled shrimp marinated in a spicy tangy adobo. | GF. NF. | 16

### CEVICHE TATEMADO \*

Lime cured wild red snapper, charred dried peppers sauce, cucumber, cherry tomato, pickled onion pearls. | NF. DF. | 17

### CEVICHE BORRACHO \*

Lime cured wild red snapper, tequila-citrus dressing, orange, grilled smoked pineapple. | NF. DF. | 18

### CEVICHE XALISQUILLO \*

Lime cured striped bass, shrimp, maiz cacahuazintle, coctél de tomate, salsa negra, avocado, cucumber. | NF. DF. | 18

## ENSALADAS

### ENSALADA DE TEMPORADA

Heirloom tomato, watermelon, arugula, mint, basil, honey lemon dressing, goat cheese, onion. | GF. NF. | 15 Add chicken +5 | shrimp +6 | 6 oz Atlantic salmon +14

### ENSALADA CAESAR

Romaine, parmesan cheese, croutons, housemade Caesar dressing. | NF. | 13 Add Chicken +5 shrimp +6 | 6 oz Atlantic salmon +14

### SOPA DE TORTILLA

Oven roasted chicken, crispy corn tortilla strips, avocado. | NF. DF. | 14

## PLATOS FUERTES

### ENCHILADAS MICHOACANAS

Filled with queso fresco, onions, lettuce, sour cream, green rice.  
| GF. NF. | 18 / Add chicken - 22

### ENMOLADAS

Oven smoked chicken enchiladas, mole de rancho, crema, swiss chard, queso cotija, rice. | GF. NF. | 22

### QUESADILLAS OTOMI (2)

2 Homemade tortillas ceremonial Otomi, queso de hebra, corn huitlacoche, purslane, salsa perón. | GF. NF. VE. | 16

### CAMARONES TEQUILEROS

Sautéed Colossal shrimp, puya pepper-mojo de ajo, lime juice, orange zest, tequila blanco, sautéed purslane, asparagus and chilaca pepper rice. | GF. NF. DF. | 28

### PESCADO

Pan-seared fish, sikil pak-Mayan pumpkin seed paste, roasted green tomatillo, orange zest, parsnip puree, Purslane, swiss chard. | GF. NF. | 29

### PULPO EN SALSA DE CHORIZO

Grilled octopus, roasted tomato-chorizo sauce, capers, olives, confit potatoes.  
| GF. NF. DF. | 30

### CALLO DE HACHA

Pan-seared U/10 domestic scallops, chile peron Michoacano creamy sauce, chayote, asparagus. | GF. NF. | 34

## CARNES

### PANCITA DE PUERCO

Crispy pork belly, Mirasol pepper-chicharron creamy sauce, purslane, roasted cambray onion, clay pot beans. | GF. NF. | 28

### BIRRIA TATEMADA

Slow-braised lamb shank, cooked and wrapped in agave leaf, marinated with dried peppers artisanal adobo, rice, frijoles puercos, salsa Yahualica. | GF. NF. | 36

### RIBEYE

Grilled 12 oz certified Angus prime ribeye, mole prieto made with delicacy huitlacoche and cacao beans, esquites puree, asparagus. | GF. | 44

## PARA COMPARTIR

### SALSA Y TOSTADAS

Three salsa sampler, homemade tostadas, salsa mama coco, salsa taquera, salsa de chile perón. | NF. DF. | 8

### GUACAMOLE Y TOSTADAS

Fresh guacamole with homemade tostadas. | NF. DF. | 13

### FRIJOLE Y ARROZ

| GF. NF. | 8

### ESPÁRRAGOS

| GF. NF. DF. | 9

### PAPAS ENCHILADAS ZAMORANAS

Braised baby potatoes cooked in a dried peppers and citrus adobo, Cotija cheese.  
| GF. NF. | 9

### ENSALADA DE NOPALES

Cactus, onion, cilantro, tomatoes. | GF. NF. DF. | 7

GF - gluten free / NF- nuts free / DF - dairy free / VE - vegetarian / VG - vegan

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please alert your server of any allergies.

- Parties of eight or more will have a 20% gratuity service charge added to the check.