

## ANTOJITOS PLAYEROS

### OSTIONES ZARANDEADOS

Oven roasted Gulf oysters in salsa Huichol, lime pearls. 1/2 dz 18 - 1 dz 34



### OSTIONES FRESCOS ★

Gulf raw oysters, charred jalapeño citrus soy sauce, tomatillo-cucumber relish. 1/2 dz 16 - 1 dz 32



### AGUACHILE VERDE ★

Lime cured shrimp, marinated in a spicy serrano pepper sauce, cucumber, cilantro, onion, avocado. 17



### CAMARONES VALLARTA

Known as "camarones embarazados" one of the delights of Jalisco's beaches, tiger prawn char-grilled shrimp marinated in a spicy tangy adobo. 22



### CEVICHE TATEMADO ★

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



### CEVICHE BORRACHO ★

Lime cured wild red snapper, tequila-citrus dressing, orange, grilled smoked pineapple and cucumber. 18



### CEVICHE XALISQUILLO ★

Lime cured red snapper, shrimp, maíz cacahuazintle, coctél de tomate, salsa negra, avocado, cucumber. 18



## SOPAS Y ENSALADAS

### ENSALADA DE TEMPORADA

Greens, grilled asparagus, watermelon-radish, red onion, goat cheese, lemon vinaigrette. 14

Add chicken +5 / Shrimp +6 / 6 oz-Atlantic salmon +12



### ENSALADA CAESAR

Romaine, parmesan cheese, croutons, housemade Caesar dressing. 13

Add chicken +5 - Shrimp 6 - 6 oz- Atlantic salmon +14



### SOPA DE TORTILLA

Oven roasted chicken, crispy corn tortilla strips, avocado. 14



### CREMA DE LANGOSTA

Potato lobster cream soup, toast \$16



# XALISKO

BY: Chef Beatriz Martinez

## COCINA MEXICANA

# DINNER MENU

## PLATOS FUERTES

### CAMARONES TEQUILEROS

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



### PULPO EN SALSA DE CHORIZO

Pan-seared octopus, roasted tomato-chorizo sauce, capers, olives, confit potatoes. 30



### PESCADO

Pan-seared red snapper, poblano pepper sauce, purslane, arroz Meloso with zucchini and asparagus. 29



### CALLO DE HACHA

Pan-seared U/10 domestic scallops, chile peron Michoacano creamy sauce, squash, asparagus. 34



### BIRRIA DE HUACHINANGO

Grandma's traditional dish for lent oven baked red snapper marinated with dried peppers artisanal adobo, consome, Mexican rice. 34



### ENCHILADAS BANDERA

Stuffed with beef skirt steak, mozzarella cheese, green and red sauce, queso fresco and Mexican rice. 24



### ENMOLADAS

Oven smoked chicken enchiladas, Mole de rancho, or Mole prieto crema, swiss chard, queso fresco and mexican rice. 22



### POLLO CON MOLE

Tender Chicken thigh, Mole Contla from Tlaxcala, arroz Meloso with zucchini and asparagus. 22



### QUESADILLAS OTOMI (2)

2 Homemade tortillas ceremonial Otomi, queso de hebra, corn huitlacoche, purslane, salsa perón. 18



## CARNES

### CHAMORRO DE PUERCO

Braised pork shank, Mirasol pepper chicharron creamy sauce, purslane, clay pot beans. 28



### BIRRIA TATEMADA

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



### RIBEYE

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



## ANTOJITOS DEL MERCADO

### TROMPITO AL PASTOR

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



### CARNE EN SU JUGO

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



### XQUITES CON TUÉTANO

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



### SOPES DE PULPO

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



### TAMAL DE ELOTE

Fresh corn tamal, corn cream, esquites, Cotija cheese, corn husk ash. 15



### PANELA ASADA AL HORNO

Housemade, oven baked Panela cheese, dried pepper rub with homemade corn tortillas. 15



### TACOS AHOAGADOS

3 Crispy potato tacos, topped with crispy pork belly carnitas, drowned in roasted tomato sauce, cabbage, pickled onion, salsa venenosa. 11



### TAMAL DE COCHINITA PIBIL

Yucatan's traditional dish, pork marinated in achiote, cooked wrapped in banana leaf 10



### AGUACHILE DE RIBEYE

Grilled ribeye, serrano aguachile sauce, cucumber, red onion, cilantro, avocado. 22

