



HECHO EN SHAW
1250 9th St NW Washington, DC 20001

Guacamole

CLASICO - Avocado, Jalapeño, Onion, Cilantro 11

Salsas

\$3 each - served with fresh heirloom corn tortilla chips

PISTACHIO - Roasted Tomatillo, Serrano, Sherry, Mint

ROJA - Guajillo, Roasted Tomato, Onion, Garlic

VERDE ASADO - Roasted Tomatillo, Onion, Garlic, Serrano Flesh

MACHA - Peanut, Roasted Tomato, Ancho, Arbol

CHIPOTLE TOMATILLO - Chipotle Moritas, Roasted Tomatillo

BORRACHA - Mezcal, Roasted Tomatillo, Chipotle Moritas

Ceviche

SEA SCALLOP

Avocado Salsa, Pickled Jalapeño, Scallions, Cilantro 15

PULPO

Octopus, Avocado Puree, Escabechado of Carrots & Onion 16

SNAPPER

Agua Chile, Ginger, Orange Segments 15

HAMACHI

Pineapple, Watermelon Radish, Sangrita Granate 17

TUNA

Pickled Cipollini, Chipotle Oil, Cilantro 15

Mole

served with heirloom corn tortillas

POBLANO

Carrots & Parsnips, Chile Mulato, Raisin,
Walnut, Chocolate 14

AMARILLO

Striped Bass, Chile Manzano, Epazote,
Tomato, Tomatillo, Masa 19

COLORADITO

Pork Belly, Breakfast Radish, Ancho,
Guajillo, Plantain, Roasted Tomato 20

CHICHILLO

Beef Short Rib, Avocado Leaf, Tomatillo,
Guajillo, Beef Stock 25

PIPIAN

Country Style Pork Rib, Pepitas,
Hoja Santa, Roasted Tomatillo, Serrano 18

NEGRO

Lamb Neck, Hoja Santa, Piloncillo,
Mexican Oregano, Chile Ash 24

MANCHAMANTELES

Half Chicken, Roasted Tomato,
Chile Pasilla, Apples, Banana, Canela 28

Fundido

chihuahua cheese served with heirloom corn
tortillas topped with a choice of:

RAINBOW CHARD & CREMINI MUSHROOM 12

IN HOUSE GREEN CHORIZO 10

Soques

two masa tartlets topped with a choice of:

SMOKED EGGPLANT WITH SALSA BORRACHA

Queso Fresco, Cilantro 11

IBIRRIA DE SHORT RIB

Salsa Roja, Onion, Upland Crest 13

Ensaladas

GREEN KALE

Candied Walnuts, Queso Fresco, Chile
Pasilla, Agave Vinaigrette 9

BEET

Purple Ninja & Watermelon Radishes,
Gold & Red Beets, Pomegranate
Habanero Dressing 12

MARKET GREENS

Cracked Pasilla, Avocado Segments,
Avocado Dressing 10

Tlayudas

crisp oversized bean tortilla topped
with a choice of:

AVOCADO

Salsa Roja, Romaine, Pickled Jalapeño &
Red Onion, Queso Oaxaca 10

CRAB

Peekytoe Crab, Cream Cheese Mayo,
Avocado, Arugula, Cracked Pasilla 13

Sides

ELOTE 4

ARROZ ROJO 4

FRIJOLES NEGROS 4

PLÁTANOS 4

YUCA FRITO 4

SHISHITOS 6

EXTRA TORTILLAS OR CHIPS 3

Tacos

orders of 2 or 3 on heirloom corn tortillas

MAITAKE MUSHROOM

Salsa Borracha, Pickled White Onion 10 / 14

GRILLED TILAPIA

Pickled Carrot & Cabbage Slaw,
Chipotle Mayo 12 / 17

CHICKEN

Red Bell Pepper Sofrito 12 / 17

CRISPY CHANQUETES

Mini Silverside Fish, Cracked Pasilla,
Lime Mayo 12 / 17

AL PASTOR

Salsa Ranchero, Seared Pineapple 13 / 19

SKIRT STEAK

Salsa Baga, Cilantro 16 / 23

LAMB BARBACOA

Chipotle Tomatillo, Knob Onion, Cilantro,
Queso Fresco 15 / 22

MEZCAL BRAISED LENGUA

Pork Tongue, Cabbage, Mustard Oil Mayo 12 / 18

This month our masa is made from
white bolita corn from Michoacan.

Many of our dishes contain allergens.
Please let your server know of any
dietary restrictions you may have.

Consuming raw or undercooked food
may be hazardous to your health.

No substitutions, although we will
happily leave something off or on the
side upon request.

