

1

Cold
apps

SHRIMP AGUACHILE* 11

serrano pepper, lemon,
lime, coriander, red onion

TROPICAL CEVICHE* 15

a Vazquez Lugo original
tuna, chia seeds, pineapple,
cucumber, lime juice

TUNA STUFFED AVOCADO* 15

A comeback from the seventies
avocado, tuna, peas,
carrot and chipotle aioli

COCKTAIL SHRIMP* 11

shrimp, catsup, orange juice,
lime, onion, tomato, avocado

AVOCADO ROLL* 15

Our take on beef tartare
beef tartare in shaved avocado,
guajillo dressing

RIB EYE AGUACHILE* 16

rib eye, light burnt chile sauce

GUACAMOLE 10

*Family recipe the favorite of
Nicos - no lime juice, just olive oil*
cubed avocado, onion,
tomato, olive oil

CAESAR SALAD 9

Originally from Tijuana
romaine, egg, anchovies,
dijon mustard, Parmesan
cheese, olive oil

MANGO SALAD 9

A favorite of Mexico City
mango, lettuce, watermelon,
jicama, turmeric dressing

MENUDO SOUP 9

mushrooms, epazote
(Mexican tea),
vegetable stock

BEAN SOUP 7

From Tarasca, Michoacan
avocado leaf, fried tortilla strips,
crema, sliced avocado

CHICKPEAS IN
AMARILLITO 11

Indigenous to Otomi people
chickpeas, garlic, onion, turmeric
masa, cumin, green chiles

CHILE RELLENO 11

Stuffed chile
poblano chile, cheese,
tomato gravy

MUSHROOM
QUESADILLAS 9

epazote, tomato, oaxaca cheese

QUESO FUNDIDO
WITH HERBS 10

*Coming from northern
parts of Mexico, Tijuana*
epazote, rosemary, basil,
parsley and mixed tortillas

DRY SOUP WITH 3 CHILES 9

Family special from Nicos
fried vermicelli in ancho, guajillo
and chipotle chiles, cheese,
avocado and cilantro

SHRIMP IN MOJO ISLEÑO 12

olive oil, garlic, guajillo chile,
thyme, bay leaf

SHRIMP IN SESAME
AND AMARANTH SEEDS 12

chile flakes and habanero aioli

VEGETARIAN
MEXTLAPIQUE 10

Grilled in corn husk
smoked garden vegetables
in totomoxtle leaves

3

Main
Courses

RIB EYE WITH
CHILMOLE 29

black recado, red onion,
strained beans

ACAPULCO-STYLE FISH 25

A la Talla - grilled
aioli, guajillo sauce, lime juice,
grilled on open flame

COLIMA-STYLE
SHELLFISH POZOLE 22

*A centuries old argument over who has
the best pozole - Colima, Guerrero or Jalisco*
seafood in a corn and
aromatic herbs broth

DUCK IN RED
PUMPKIN SEED SAUCE 25

A recipe form the Yucatan peninsula
slow cooked duck rolled
in shaved zucchini

PICADILLO-STUFFED
ANCHO CHILES 23

ground beef, tomato,
almonds, bean sauce,
pico de gallo and cream

BIRRIA TATEMADA 25

Jalisco style
slow cooked lamb with
dry chiles and spices

CASTILIAN
TURKEY CEMOLE 23

almonds, chestnuts,
pecans and ancho chile

DRUNKEN CHICKEN 23

half chicken slow cooked in
beer, guajillo sauce and tequila

RABBIT BARBACOA
IN PASILLA AND PULQUE 26

tequila and beer marinated
slow cooked rabbit, pasilla chile,
roasted tomatoes, orange, allspice

SEA BASS CEMOLE 25

light sauce with
pumpkin seeds,
white wine, tomatillo
and green chile

BUENAVIDA
Clarendon