



EL APERITIVO

SALSA Y GUACAMOLE

Chips & Salsa 6
tomato, tomatillo, red onion,
jalapeño & lime

Rey Misterio Guacamole 17
pomegranate, anjou pear, habanero-
requeson cheese, hazlenuts, poblano verde

Classic Guacamole 16
cilantro, lime, onion, jalapeño
& cotija cheese

Tito Santana Guacamole 17
mango, red bell pepper, jicama,
habanero & serrano chiles



NACHOS Y FUNDIDOS

Nacho Mama 18
melted queso mixto, black beans,
salsa ranchera, sour cream,
pickled red onion & jalapeño

Queso Fundido con Carne 14
melted chihuahua, jack & cheddar
cheese, chorizo, flour tortillas

Macho Nacho 19
nacho mama & chorizo

Queso Fundido de Hongos 14
wild mushrooms, jalapeño and poblano
pepper, queso chihuahua and oaxaca,
flour tortillas



CEVICHEs

Baja Crab & Shrimp Cocktail
roasted tomato, red pepper, jalapeño
18

Snapper Aguachile*
ginger, toasted morita chile & cucumber
13

SOPAS Y ENSALADAS

Tortilla Soup 10
chicken, avocado, crunchy tortillas,
crema fresca & queso fresco

Chopped Salad 16
romaine, chayote squash, golden beets,
corn, cherry tomatoes, toasted pumpkin
seeds & lemon-avocado dressing

Kale Caesar Salad 16
vegan caesar dressing, grape tomatoes,
crispy shiitake mushrooms & cashew
"parmesan"

ANTOJITOS

Tuna Tostadas* 16
tuna with avocado, serrano & chipotle mayo on corn tortillas

Machete Quesadilla de Puerco 13
guajillo chile braised pork, chihuahua cheese

Chicken Quesadillas 16
achiote marinated chicken, chihuahua cheese, tomatillo salsa
& pickled jalapeño in a corn tortilla

Black Bean Tlayuda 13
crispy corn flatbread topped with refried black beans, oaxaca cheese, avocado,
jalapeño, lettuce & salsa roja

ADD CHORIZO FOR \$3



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



EL PLATO PRINCIPAL



TACOS

- Crispy Mahi Mahi Tacos** 17
red cabbage, avocado & chipotle pepper remoulade in a flour tortilla
- Steak Tacos** 18
grilled skirt steak, cherry tomato pico de gallo & salsa taquera
- Lamb "Arabes" Tacos** 16
grilled rajas, onions & chipotle-tomatillo salsa in a flour tortilla
- Carnitas Tacos** 16
tender pork belly & shoulder with salsa verde
- Chicken Tacos** 16
chihuahua cheese, avocado, El Vez salsa & crema
- Baja Fish Tacos** 17
crispy cobia, fennel slaw, roasted chili salsa
- Tuna Carnitas** 18
seared yellowfin tuna, tomatillo & morita chimichurri, avocado
- Cauliflower Tacos** 14
tempura battered cauliflower, chile de arbol, cheddar, crispy capers
- Shrimp Tacos** 17
cascabel chile, crispy potato, creamy queso mixto, rosemary, roasted cherry tomatoes

TACOS *al* CARBON

for 2

Traditional build your own tacos with rajas, onions, queso fresco, guacamole, crema, salsa roja & warm flour tortillas.

Achiote Grilled Chicken
36

Grilled Skirt Steak
44

Grilled Shrimp
39

COMBINATION OF TWO \$44



COMBINATION OF THREE \$63



Grilled Corn on the Cob
lime, chipotle & queso fresco
7

Plantains con Queso
7

Adicionales

Verduras
seasonal vegetables in garlic chili mojo
9



Black Beans & Rice
7

Refried Black Beans
7

ENCHILADAS

- Chicken Enchiladas** 16
salsa roja, habanero, queso cotija & crema
- Black Bean Enchiladas** 15
salsa pipian, chihuahua cheese, crema, mushrooms & pickled red onion
- Beef Short Rib Enchiladas** 17
watermelon radish & tomatillo, epazote crema, cotija cheese, baked cashew & mexican chile sauce
- Crab Enchiladas** 18
poblano crema, cherry tomatoes, cotija cheese, crema & cilantro

ESPECIALIDADES



POLLO ASADO

grilled semi-boneless half chicken, three-chile marinade, with roasted faro & fall vegetable salad, queso fresco
24

CHILE RELLENO

poblano pepper, tetilla cheese, red chili tomato sauce
16

GRILLED LOBSTER

oven dried tomatoes, garlic chipotle butter, avocado & grilled corn salad, rice, refried pinto beans & grilled tortilla
33

PESCADO A LA PLANCHA

Salsa verde, arroz moros, ancho & charred lemon chutney
26

STEAK EL VEZ

chipotle-rubbed flat iron steak with corn & poblano relish
29

