CHICA

MIAMI • LAS VEGAS • ASPEN

STARTERS

Asado Negro Arepas
Handmade Piloncillo Arepa, Braised Short Rib, Pico de Gallo **24**

Calamares Fritos
Masarepa Crusted Calamari, Sweet & Spicy Peppers, Citrus, Oaxacan Pasilla Aioli **21**

Crispy Octopus
Achiote, Flavors of Veracruz, Farm Greens **32**

Baby Back Ribs "Al Pastor"
"The Smoke Show" **52**

Quesa-Birria Empanadas
Guajillo Consommé, Chile **25**

Mexican "Mezze" GF/V **35**
Guacamole, Yucatecan Pumpkin Seed Hummus, Oaxacan Pasilla Salsa, Salsa Negra Baked Goat Cheese Spread, Served with Tostada & Crudités

VEGETABLES

Smoked Cauliflower Salad GF/V
Crispy Chickpeas, Cucumber, Morita-Peanut Salsa Macha, Yogurt-Agave Dressing, Mezcal Raisins **20**

Beet Salad V
Roasted Tri-Color Baby Beets, Basil Almond Crumble, Honey Lemon Yogurt, Queso Fresco, Pickled Kumquats **20**

Tijuana Caesar Salad
Cherry Tomato Confit, Chorizo Crumble, Creamy Manchego Dressing, Pickled Grapes **22**

RAW

Nayarit Seafood Tostada*
Crab, Shrimp, Cured Salmon, Nayarit Salsa, Guacamole **24**

Ensenada Tuna Tartare*
Confit Shiitake Mushroom, Hass Avocado, Chive, Kaffir Lime, Ginger, Nori Rice Cracker **26**

Tiradito Verde*
Las Californias Gin & Citrus Cured Seasonal White Fish, Mole Verde, Leche de Tigre, Starfruit, Orange **22**

CDMX Wagyu Tartare* GF
Lime Guajillo-Arbol Salsa, Grains of Paradise, Kohlrabi, Avocado **28**

Oysters on the Half Shell*
Chef's Daily Selection of Oysters with Seasonal Mignonette **32**

Raw Tower* **105 SMALL | 210 LARGE**
Ceviche Trio / Poached Lobster / Raw Oysters / Shrimp
Served with Salsa Negra, Tropical Mignonette, Baja Sauce

STEAK

+ CHIMICHURRI SHRIMP | 25 **+ WHOLE LOBSTER | MP** **+ ROASTED BONE MARROW | 14**

Cascabel Adobo Rubbed 10 Oz Filet* GF
Hand Cut Tenderloin, Cascabel Rub **85**

10 Oz Prime Skirt Steak*
Black Garlic Mole, Watercress **72**

Cowboy Steak* GF
24 Oz Bone-In Ribeye, Yucca Tostones, Watercress, Chipotle **125**

SHAREABLE FOR THE TABLE

Wood-Fired Meat Parrillada*
Skirt Steak, Steak Pinchos, Lamb, Short Rib, Oaxacan Chicken, Chorizo, Chimichurri **225**
SERVES 2-4

16 Oz Wagyu Picanha a la Trompo*
Charred Pineapple, Chile Padrón, Oaxacan Pasilla Salsa, Escabeche **145**
SERVES 2

Tableside Tomahawk "Flameado" 42 Oz*
Housemade Heirloom Blue Corn Tortillas, Queso Fundido, Chile Padrón **230**
SERVES 2-4

MAINS

Fire-Roasted Salmon*
Live Fire-Roasted Verlasso Salmon, Crispy Brussels, Ginger Chile Sauce, Baja Glaze **48**

Lamb & Mole Chichilo*
Mole Chichilo (3 Chiles, 23 Fragrant Herbs & Spices), Chayote Gratin, Escabeche **72**

Oaxacan Rotisserie Chicken
"Pollo a la Brasa" Half Chicken, Chintextle Crema, Creamy Avocado Ají Sauce **44**

Black Cod Tikin Xic
Achiote Roasted Black Cod, Arroz Negro, Tortillas, Salsa Verde, Pickled Habaneros **54**

Roasted Maitake Mushrooms GF/V
Chipotle Mojo, Mole Blanco, Braised Red Cabbage, Herb Salad **32**

Venezuelan Braised Short Rib
Cotija Mash, Pea Shoots **46**

SIDES

Roasted Street Corn GF/V
Oaxacan Pasilla Aioli, Cotija Cheese, Lime, Chile Pequin **15**

Papas Bravas V
Peanut Salsa Macha, Crema **16**

Cotija Mashed Potatoes GF/V
Whipped Golden Potatoes, Cotija Cheese **15**

Truffle Yucca Tostones GF/V
Queso Blanco, Truffle Aioli **19**

Roasted Carrots GF/V
Passion Fruit Tamarind Glaze, Sikil Pak **16**

Mixed Greens & Herb Salad GF/V
Dijon-Honey Dressing **14**

Poblano Mac & Cheese
Poblano Queso, Chorizo Crumble **16**
+ WHOLE LOBSTER | MP

Crispy Brussels Sprouts
Ginger Chile, Peanuts **16**

GF - GLUTEN-FREE / V - VEGETARIAN

DINNER

^For your convenience a discretionary 18% gratuity has been added on your final check for the service staff. If you would like to change the amount of the gratuity prior to paying your bill ask for a manager to accommodate your request.
*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. **If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.