

STARTERS

Nachos 13 sm / 16 lg +3 guac 🌿🔥
our chorizo, fermented black beans, turmeric queso fundido, sour cream

Beet & Pumpkin Empanada 9 🌿
kabocha squash, swiss chard, guacamole, chimichurri

Sikil Pak 8 GF 🔥
crushed Mayan pumpkin seed, habanero, plum tomato, sliced plantains

Hijiki-Hearts of Palm Ceviche 12 GF
jalapeño, hijiki seaweed, red pepper, cilantro, cherry tomato, avocado

Jackfruit Tamale 9 GF 🌿
zucchini, salsa verde, onion, cashew crema

Coconut Ceviche 12 GF
pico de mango, pineapple salsa, black lava sea salt

Mama's Pozole Soup 9 GF 🌿🔥
jackfruit, corn mote, shiitake, epazote, pepitas, poblano

Guacamole y Chips 9 GF

SPECIALTIES

Gorditas 13 GF
two stuffed tortillas, beans, serrano, shiitake bacon, sour cream
add chorizo, sweet potato or carnitas +3

Enchiladas Mole 14 🌿🔥
shredded palm carnitas, coconut queso, guajillo, sour cream, Spanish rice

Coconut Queso Quesadilla 13 +3 guac
spinach & basil pesto, serrano, king mushroom, pico de gallo, sour cream

Verde Enchiladas 14 🌿🔥
green tomato, serrano, palm carnitas, coconut queso, Spanish rice

Breaky Burrito 13
our sausage, guacamole, "eggs", coconut queso, fermented beans

Chorizo Burrito 13 🔥
Spanish rice, fermented beans, guac, two types of salsa & sour cream

GF gluten-free 🔥 spicy 🌿 contains nuts

SWEETS

Choco Chip Cookies 4 GF
made with love in house

Churritos 8
coconut dulce de leche

Raspberry Cheesecake 10 GF 🌿
raw cashews, pecans, dates, agave,

Caramel Flan 8 GF 🌿
coco nibs, coconut whipped cream

STREET TACOS 8

add avo or guac +2 / add extra taco +3

Palm Carnitas
blueberry & flax seed tortilla, hearts of palm, jackfruit, orange, salsa verde

Mezcal Mushroom GF
beet & paprika tortilla, red pepper, pico de gallo, sour cream

Our Chorizo 🔥
turmeric tortilla, radish, micro cilantro, red pepper, sour cream

Buffalo Flower GF 🔥
tempura'd cauliflower, flax seed, shredded carrot, queso azul

Chipotle Sweet Potato GF 🔥
turmeric tortilla, fermented beans, serrano, scallion, pickled red pepper

Crispy chayote Fish GF 🌿🔥
hemp & flax seed battered squash, chipotle almond butter, red onion

Brunch Tacos 🌿
scrambled "eggs," chorizo, turmeric queso fundido, jalapeño, onion

Banana Birria 🔥
banana blossoms, avocado, salsa potanera, cilantro

BOWLS

add chorizo, sweet potato or carnitas +3

Turmeric Cauliflower Rice 14 GF
cumin spiced black beans, cilantro & scallion herb chermoula, grilled vegetable, sour cream

Taco Tazón 16 🌿
chorizo, romaine, coconut queso, grape tomatoes, black bean salsa, sour cream, agave-lime dressing

Dinosaur Kale 14 GF
mango, avocado, red quinoa, smoked coconut shards, scallion, jalapeño chia-cilantro dressing

Rainbow Chard 14 GF
white bean & hemp seed cotija, tofu feta, fresh corn, cherry tomatoes, lotus chips, avocado-caesar dressing

SIDES

Mexican street corn 7 🌿 / salsa trio 8
fermented black beans 4 / Spanish rice 4 / half avocado 4

COCKTAILS 15

Lemon Ginger Rx
mezcal, tequila, lemon, ginger, agave

Blackberry Cooler
Vodka, blackberry, mint, peach, lemon

Spicy Watermelon Mezcal
Gem & Bolt mezcal, watermelon, lemon, cayenne, mint

Agave Margarita
choice of mezcal or tequila, curacao, lime, agave

Cucumber y Aloe
Viva tequila, cucumber, aloe, basil, lemon

Frozen Agave Margarita
tastes like spring break

Frozen Spicy Aperol Spritz
tequila, aperol, lemon, pineapple, jalapeño



AQUA FRESCAS 5

Melón y Carrot
Strawberry y Mint
Piña y Ginger

BEVERAGES

Almond Horchata 5
Hibiscus Iced Tea 4
Lemonade 4
Arnold Palmer 4
Pineapple Juice 4
Topo Chico Sparkling 3.5
Fresh Watermelon 5

COLD BEER 5

Dale's Pale, Oskar Blues
Tecate, Mexican Lager
Sierra Nevada, Sierraveza
Dogfish, Seaquench Ale

WINES 10 / 30

Cava, Juve y Camps, ES
Rose, Alfa Tauri, IT
Albariño, Baladiña, ES
Sauv Blanc, Prisma, CL
Cab Sauv, Roto, CL
Barbera, Principino, IT

Lower East Side

162 E Broadway, NY, NY, 10002 - 646.883.5453

West Village

63 Carmine ST, NY, NY, 10014 - 917.262.0184

Hudson Yards

450 W 31st ST, NY, NY, 10001 - 646.540.1104

Williamsburg

103 N 3rd ST, BK, NY, 11249 - 860.479.2872