

VIVA!

by RAY GARCIA





BOTANAS

- CHIPS AND SALSA** 6
Heirloom Corn Tortilla Chips, Salsa Tatemada 
- GUACAMOLE** 15
Pico de Gallo, Heirloom Corn Tortilla Chips
- CHICHARRONES** 11
Pork Rinds, Chicken Skins, Crab Chips, Duritos, Shrimp Chips, Habanero Hot Sauce
- QUESO FUNDIDO** 16 
Tres Quesos, Chile Poblano, Tomato Fondue, Caramelized Onion, Tortillas **Add Chorizo + \$3**
- TAQUITOS** 16
Chorizo, Fingerling Potato, Black Bean, Salsa Cruda
- WOOD FIRED QUESADILLA** 17
Chicken Tinga, Quesillo, Salsa Tatemada, Avocado Crema
- STEAK TACOS** 21
Prime Filet Mignon, Guacamole, Chile Poblano, Salsa

CRUDOS

- CEVICHE *** 22
Yellowtail, Cucumber, Leche de Tigre, Puffed Rice
- TUNA TOSTADA *** 23
Heirloom Cherry Tomato, Chile Morita, Cashew Crema
- COCTEL DE CAMARON** 25
Shrimp, Clamato, Cucumber, Avocado
- COCTEL MIXTO** 27
Snapper, Shrimp, Octopus, Scallop, Cucumber, Radish

ENTRADAS

-  **PIÑA ASADA** 15
Grilled Pineapple, Goat Cheese, Arugula, Spiced Pecan
-  **BEET SALAD** 18
Baby Beets, Requeson, Candied Hazelnut, Pibil Vinaigrette
- HEIRLOOM TOMATO SALAD** 17 
Hearts of Palm, Avocado, Watermelon Radish, Meyer Lemon Vinaigrette
- TAMAL** 16
Tuscan Kale, Chile Poblano, Corn, Pipian Verde
- QUESABIRRIA** 17
Birria, Quesillo, Onion, Cilantro, Consomé
- COSTILLAS** 19
Ancho Rubbed Lamb Ribs, Red Cabbage Slaw
- DUCK MOLE** 24 
Confit Duck Leg, Mole Negro, Toasted Peanuts, Grapes, Benne Seed

PLATOS ESPECIALES

- ENCHILADAS DE POLLO** 25
Chicken Enchiladas, Requeson, Feta, Red Onion
- CAMARONES A LA DIABLA** 31
Shrimp, Fideo, Squash, Chile Puya
-  **SALMÓN*** 44
King Salmon, Sweet Corn, Chorizo, Vadouvan Spice
- POLLO ROSTIZADO** 38
Half Chicken, Arroz, Roasted Carrots, Ginger Sofrito
- BARBACOA** 45
Short Rib, Domingo Rojo Beans, Bacon
- CHICHARRON** 49
Pork Belly, Garlic Mojo, Radish Sprouts, Pickled Cabbage
- SNAPPER ZARANDEADO *** MP
Wood Grilled Snapper, Citrus Adobo, Chile Toreado

CARNE ASADA

Served with Sweet Peppers, Cebollitas, Roasted Tomato

- SKIRT STEAK *** 49
8 oz, Free-Roaming Wagyu, AU
- FILET MIGNON *** 62
8 oz, USDA Prime, 21 Day Wet Aged, NE
- NEW YORK STRIP *** 69
16 oz, USDA Prime, 14 Day Dry Aged, Flannery Beef, CA

SIDES

-  **TORTILLAS** 5
Hand Pressed, Heirloom Corn
-  **FRIJOLES** 8
Slow Cooked Rancho Gordo Beans
- ARROZ** 7
Carolina Gold Rice, Tomato Sofrito
- ESQUITES** 14
Corn, Chile Manzano, Bone Marrow, Cotija
-  **PAPAS** 11
Crispy Fingerling Potatoes, Chile Manzano, Cotija Cheese
-  **CHILE TOREADOS** 9
Sweet Peppers, Chile Serrano, Lime Butter 

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.

