

ANTOJITOS

GUACAMOLE

Avocado, served with Tlayuda.



V \$14

GUACALOTE

Avocado, corn, queso fresco, served with Tlayuda.



V \$14

FUNDIDOS DE QUESO

V \$13

Melted Chihuahua & Greyure cheese served with choice of:

RAJAS - TRUFFLE - SEASONAL MUSHROOMS

ENSALADA MAYAMI



V \$18

Beet cous cous, roasted beets, pecans and queso fresco.

BEEF TARTAR AL PASTOR

\$18

Beef, anotto, pineapple, sourdough.

TETELA DE BERENJENA



V \$18

Herloom masa corn, eggplant, Miatake.

ESQUITES



V \$12

Winter corn with epazote lime aioli and chile piquin.

PLATOS FUERTES

POLLO EN ESCABECHE



\$25

Chicken, watercress, cebolla encurtida, herbs, mushrooms.

SHORT RIB A LA BARBACOA

\$38

Achiote ancho marinate, turnip, mache, herloom tortillas.

FILETE NEGRO



\$38

Fillet mignon, black lime, pomme pure, chapulines.

32oz PRIME TOMAHAWK

\$135

Pickled seasonal vegetables, veal demi glace.

SEABASS A LA VERACRUZANA

\$35

Cappers, olives, tomatoes, potatoes.

SEA SCALLOPS

\$26

Pea hummus, haricot vert, hazelnuts.

ARROZ DE FLOR DE CALABAZA CON LANGOSTA

\$42

Squash blossom, cotija cheese, ½ Maine lobster, creamy squash blossom rice.

//////////////// 60% OF OUR MENU IS VEGANIZABLE //////////////////

Gratuity automatically included on all bills for your convenience.



GLUTEN FREE



VEGAN



VEGANIZABLE



VEGETARIAN



SPICY

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



TACO BOWLS

(all bowls served with freshly made tortillas and side of guacamole)

ALAMBRE DE FILET MIGNON \$23

Baby shitake mushrooms, red onions, chihuahua cheese, soy glaze, sesame seeds.
(chicken option available)

HONGO SALTADO \$22

Mixed season mushrooms, onions, tomatoes, sesame seeds.

PUERCO ADOBADO \$21

Pineapple pico de gallo.
(chicken option available)

SALMÓN \$22

Yuzu soy salmón, rice, cilantro, Fresh Avocado.

PULPO ALA MACHA \$22

Peanuts, guacamole, cilantro.

CRISPY SHRIMP \$21

Creamy chipotle lime aioli, pico de gallo.

RAW BAR

ROYAL SEAFOOD TOWER \$265

2 lb lobster, Alaskan king crab, 12 oysters, 6 snow crab, encivechado, 12 jumbo shrimp.

SEAFOOD TOWER \$180

1 lb lobster, 8 oysters, 8 jumbo shrimp, 3 snow crab, ceviche de atun.

OYSTERS ON THE HALF ½ DOZEN \$17

Sangrita, Mexican cocktail sauce.

SHRIMP COCKTAIL \$23

5pc peeled jumbo shrimp, Mexican cocktail sauce.

CEVICHES

AGUACHILE DE ATÚN \$19

Tomatoe, tuna, smoked cucumber, chiltepin.

AGUACHILE DE LANGOSTA \$39

Cucumber, chile piquin, meyer lemon, caviar.

VUELVE A LA VIDA \$18

Poached shrimp, cilantro, tomatoes, red onions, avocado sliced serranos.

AGUACHILE DE RODABALLO \$22

Habanero, lime, sweat potato, cilantro

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WONG-TONG TACOS

MINIMUM ORDER OF FIVE (5) TACOS

(Served with jalapeno pico de gallo, chipotle mayo and creamy miso avocado)

JAPANESE A5 WAGYU \$40

AHI TUNA - SHRIMP - SALMÓN \$21



SAUTEED SQUASH

COSTRAS DE QUESO

STEAK \$12

ADOBADO DE PUERCO \$12

SHRIMP \$12

RAJAS V \$12

SEASONAL MUSHROOMS V \$12

SIDES AND EXTRAS

RICE V \$6

Garlic rice.

FRIJOLE V \$6

Creamy Mayocoba beans.

TORTILLAS V \$3

Herloom Corn tortillas (3 Tortillas).

POSTRES

CHURROS V \$12

Classic churro, Cajeta.

MAYAN MANGO GOLD V \$12

Mango, chammoy, coco ribs, chile piquin.

SWEET TOOTH FLAN \$13

Seasonal berries, strawberry cotton candy.

XOCOLATE \$14

Layered mouse cake, crispy crepe flakes, almond sponge.

COFFEE

Espresso \$3 Americano \$2.50 Latte \$3.50

Cappuccino \$3.50 Macchiato \$3

NESPRESSO

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