

CHAR

STARTERS

GUACAMOLE & SALSA radish, red chile dusted pepitas, tortilla chips.	\$12
WOOD ROASTED BONE MARROW cotija, house made chorizo, grilled onion, salsa rojo, corn tortillas.	\$22
CRISPY CALAMARI grilled poblanos, cilantro, chile salt, chipotle aioli, salsa rojo.	\$18
QUESO FUNDIDO oaxaca, house made chorizo, cilantro pesto, roasted poblanos, corn tortillas.	\$15
WILD MUSHROOM TOSTADAS fire roasted local full circle wild mushrooms, cotija, pink onion, avocado crema, fresh lime, pintos.	\$16
ALBONDIGA slow braised wagyu meatball, jitomate, aged pecorino, basil chiffonade.	\$19
GREEN CHILE STEW american wagyu steak, local fingerlings, queso fresco, tortilla.	\$14
NM POUTINE house-cut fries, green chile braised short ribs, mozzarella curd, bone marrow green chile demi glace.	\$19

CHILE + CUCUMBER sliced english cucumbers, pink onions, roasted poblanos, cherry heirloom tomatoes, lime infused rice wine vinaigrette, cracked pink peppercorn.	\$14
ROASTED BEETS tandoori spiced yogurt and arugula salad.	\$15
GRILLED CAESAR WEDGE pecorino, charred cherry heirloom tomatoes, grilled baguette, cilantro caesar vinaigrette, red chile dusted pepitas.	\$14
TOMATO + SANDIA watermelon, red onion, cilantro pesto, aged balsamic, truffled burrata.	\$17



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Served on homemade corn tortillas and condiments.

3 each

CARNE ASADA	\$20
POLLO ASADO	\$18
WILD MUSHROOM	\$17
BATTERED PESCADO	\$19

ENTREES

JUMBO PRAWNS AL CARBON roasted poblanos, house made chorizo, roasted garlic, tequila, lime, chile morita, warm pinon pickled citrus red cabbage.	\$38
ENCHILADAS red or green, pintos & papas, american wagyu steak, pollo asado or fire roasted wild mushrooms. add a fried egg \$3.	\$24
BRANZINO WHOLE FISH cotija crusted, chipotle mezcal, lime, charred lemon, avocado crema.	\$39

PUERCO MILANESE "SECRETO" pisto, manchego, arugula, chimichurri, fried egg.	\$35
GREEN CHILE SMASH BURGER sharp colby, roasted green chile, avocado, artisan bacon, brioche.	\$17
PERI PERI POLLO LA ROCA bone-in peri peri seasoned chicken breast, manchego, green chile mole, served on a hot stone with salsa rojo, salsa verde, pink onions & corn tortillas.	\$32



ANDALUZ
JOSPER GRILL

Served on a hot sizzling stone accompanied with condiments and house made tortillas.

AMERICAN WAGYU SIRLOIN, 10 oz	\$35
ANGUS FILET MIGNON PETITE, 6 oz	\$42
ANGUS FILET MIGNON ULTRA, 8 oz	\$52
PRIME RIBEYE BONE IN, 16 oz	\$65
PRIME NEW YORK STRIP, 14 oz	\$48
WAGYU CARNE ASADA, 10 oz	\$28
PRIME TOMAHAWK, 40 oz (available pre-order only)	\$MKT

SIDES

PINTOS cotija, avocado, chile.	\$9	FIRE ROASTED LOCAL FULL CIRCLE WILD MUSHROOMS	\$12	ESQUITES mexican street corn off the cob, tajin, fresh lime, mayo, cotija.	\$10
CILANTRO LIME RICE	\$9	PAVE POTATOES manchego, parsley	\$9	FRITES FRESCA house cut, manchego, roasted garlic, parsley.	\$10
CALABACITAS fresh corn, zucchini, onions, chile.	\$10	WOOD FIRED PEPPERS onions and chile.	\$9	3 JUMBO GRILLED PRAWNS	\$25