

# KATEEN

## MARISCOS

### 1/2 DOZEN OYSTERS\*

premium market oysters, jalapeño mignonette, arbol salsa

### LECHE DE TIGRE CAMPECHANA\*

coconut citrus marinated bay scallops, albacore, big eye tuna, tostadas

### CAMARONES A LA DIABLA

blue prawns, pearl onions, guajillo garlic sauce

### BLUE PRAWN AGUACHILE\*

blue prawns, seasonal fruits in spicy broth, red onions, cucumber, tostadas

## BOTANAS

### CHIPS AND GUACAMOLE

crushed avocado, red onion, heirloom tomatoes, serrano, lime

### POTATO TAQUITOS

yukon gold, avocado salsa, queso fresco

### BAJA CAESAR SALAD

romaine hearts, parmesan cheese, aioli, cancha crumble

### QUESO FUNDIDO

queso monterey, oaxaca, chile poblano, salsa macha, tortilla chips

## TAQUERIA TUESDAYS

### LEEK & POTATOES (3PC)

sweet potatoes, braised leeks, queso oaxaca, queso fresco, almond salsa

### EL GOBERNADOR (3PC)

garlic shrimp, queso chihuahua, chile pasilla, caramlized onions

### BAJA FISH (2PC)

cabbage, chipotle crema, pico de gallo, burnt tomato salsa, salsa china, cilantro

### TACO HASS (2PC)

prime skirt steak, queso oaxaca, jalapeño salsa, pico de gallo, salsa china

### PORK BELLY (3PC)

slow braised, charred pomegranate salsa, pistachios, habanero onions

### CHICKEN AJONJOLI (3PC)

sesame mole, citrus marinated chicken thigh, pine nuts, queso fresco

## PARA LA BANDA

### MUSHROOM BIRRIA

king oysters, baby bellas, onion, cilantro, lime, tomatillo salsa, arbol salsa

### PESCADO ZARANDEADO

whole fish, tomatillo salsa, salsa roja, charred lime, arugula herb salad, pickles fresnos

### CARNE ASADA RIBEYE

creekstone bone-in ribeye, morita rub, jalapeño salsa, charred onions

### COCHINITA PIBIL

heritage pork, banana leaf wrap, achiote, bitter orange

### RECADO NEGRO SHORT RIB

char-braised 12oz prime short rib, corn huarache, queso fresco, au jus

## ANTOJITOS

### YUCCA FRITA

fried cassava root, jalapeño aioli, chipotle aioli

### CORN ESQUITE

coconut, ginger, scallions, chile seco, parmesan cheese

### PAPAS BRAVAS

potatoes, umeboshi aioli, chives

\*Items may be served raw or undercooked. We are required to inform our guests that consuming undercooked meat, shellfish, poultry, fish, eggs, or any other food cooked to order may increase your risk of foodborne illness.

A 20% automatic gratuity will be added to all parties of 6 or more guests.

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### BAJA CAESAR SALAD

romaine hearts, parmesan cheese, aioli, cancha crumble

### QUESO FUNDIDO

queso monterey, oaxaca, chile poblano, salsa macha, tortilla chips

## TAQUERIA THURSDAYS

### CAULIFLOWER TACO (3PC)

sesame salsa, pine nuts, olives, dates, corn tortilla (v)

### TACO PERRÓN (2PC)

citrus marinated beef, queso oaxaca, pico de gallo, guacamole, flour tortilla

### BAJA SHRIMP TACOS (2PC)

beer battered, chipotle crema, cabbage, pico de gallo, burnt tomato salsa

### COCHINITA PIBIL (3PC)

braised pork shoulder, salsa negra, pickled red onion, habanero

### SHORTY TACO (2PC)

slow braised short rib, queso fresco, jalapeño salsa, pickled pearl onions, salsa china

### CHICKEN AJONJOLI (3PC)

sesame mole, citrus marinated chicken thigh, pine nuts, queso fresco

## PARA LA BANDA

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king oysters, baby bellas, onion, cilantro, lime, tomatillo salsa, arbol salsa (v)

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