

The Story Of "MI CARINO"

Gastro-Cantina
SALT, SMOKE & STORIES
Mexcaleria

Inspired by passion and made with care, this menu is a love letter to the senses – told through heat, salt, spice, and heart. Thank you Charlotte, for letting our story begin with you.

Apertura

We open with a spark. A teaser. A taste of what's to come. These first bites are bold, bright, and made to be shared—an opening scene to draw you in and bring you together.

GUACAMOLE ^{GF} 16
chunky avocado, lime, white onion, serrano chile, tomato confit, served with chips

TRUFFLE CORN DIP 19
sweet corn, truffle gouda mornay, queso fresco, grana padano, black truffle, crispy tortilla chips

RAJAS CON CREMA ^{GF} 18
roasted onions and poblanos, garlic cream, queso oxaca, served with housemade sourdough tortillas

SALSA ROBUSTA ^{GF} 12
charred tomatillos, onion and chiles, infused with coffee, crispy tortilla chips

PAPAS DORADAS 14
crispy kennebec potatoes, grana padano, serrano buttermilk ranch

* **LAMINAS DE BEEF** 26
seared tenderloin carpaccio, ponzu, red onion, purslane, avocado mousse, chipotle mayo, served with blue corn tortilla puffs

Con Tortillas

Our ode to tacos: from the familiar classics to the bold new creations. Fresh tortillas packed with flavor and folded with care—and just a little mischief.

TACO ROYALE ^{1 pc} 16
Housemade sourdough flour torilla, seared akaushi ribeye, griddled cheese, charred onion, potato batonettes

LAMBO ^{GF 2 pc} 18
beef tongue tacos, nixtamal corn tortilla, pasilla salsa, white onion, purslane

TACO VAQUEIRO ^{1 pc} 15
housemade sourdough flour tortilla, picanha steak, bacon-wrapped banana pepper stuffed with queso fresco



CRISPY FISH TACO ^{1 pc} 15
housemade sourdough flour tortilla, chef's choice seasonal white fish, masa tempura fried, chipotle slaw, salsa negra

CARINITOS ^{GF 4 pc} 24
locally made corn tortillas, traditional street-style tacos, choice of heritage pork pibil, grilled sinaloa chicken, or house recipe chorizo, served with red and green salsa

BLUE CRAB TLAYUDA ^{GF 1 pc} 26
lump blue crab from the sea of cortez, housemade refritos, queso oxaca, chirmol, cascabel aioli, radish, cilantro, handmade blue corn tortilla

OYSTERS

locally sourced
6 / \$24 | 12 / \$44


* **BICHI** ^{GF}
raw on the half shell


* **MADONNA** ^{GF}
white chocolate emulsion and caviar


* **BLOODY** ^{GF}
smoky tomato sauce, infused with mezcal


GOLDEN
fried oysters, pickled slaw, habanero mayo

Con Tostadas

Inspired by the sun-soaked Mexican coast, where the air smells of salt and citrus. These chilled dishes—served with crackers and tostadas—are light, bright, and perfectly refreshing.

* **CEVICHE TROPICOSO** ^{GF} 25
leche de tigre, coconut, lemon grass, mango, hokkaido scallop, tuna, hamachi, grapefruit, serrano, red onion

* **AGUACHILE PRIETO** 26
argentinian red shrimp, charred aguachile, sesame oil, ponzu, onion, cucumber, avocado, aioli, habanero

The following items are served with tostadas, seasonal chips and crackers.

* **BABY SEA SCALLOP** ^{GF} 25
CAMPECHANA
patagonian scallop cocktail, house clamato picante, orange juice, cucumber, bell pepper, poblano, red onion, avocado, roasted tomato, radish and cilantro

* **HAMACHI TOSTADA** ^{GF} 25
green aguachile, jalapeño, cucumber, avocado, red onion, aioli

Optima Cena

The heart of the meal—larger plates, prepared with purpose—meant for those who wish to savor life's richness and depth.

ENCHILADAS SUIZAS ^{GF} 24
stuffed with potato, shredded chicken picadillo, covered in a creamy tomatillo sauce, brûléed cheese, cotija, sour cream, red onion, cilantro

* **14OZ AKAUSHI WAGYU RIBEYE** 82
seared & smoked wagyu ribeye, served over miso hominy porridge, ponzu butter sauce, charred asparagus and cambray, served with a side-car of homemade salsas, sauces and pickles and 4 housemade sourdough flour tortillas

* **ELEGANTE/48 DAY DRY AGED IN MEZCAL** 128
Seared & smoked wagyu ribeye, served over miso hominy porridge, ponzu butter sauce, charred asparagus and cambray, served with a side-car of homemade salsas, sauces and pickles and 4 housemade sourdough flour tortillas

HATORI HANZO ^{GF} 29
beef birria, queso oxaca, footlong corn tortilla, avocado salsa, slaw

AGNUS COSTA ^{GF} 35
slow cooked lamb ribs, charred squash and black lime barbecue, fresh herbs

CAMARONES KORA ^{GF} 46
a traditional nayarita recipe, seared jumbo shrimp in a butter sauce infused with citrus, chile and garlic, served with coconut rice

KAN-KAN CARNITAS 75
sous vide in mexican tea and flash fried, chicharron chile crunch, mezcal infused caramel, served with a side-car of homemade salsas, sauces and pickles, 4 housemade sourdough flour tortillas

TO CHARLOTTE, CON AMOR

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
^{GF} We are not a gluten free kitchen. Cross contamination can occur.

