

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. Bold, bright bites made to share—an opening scene to draw you in.

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 oaxaca, served with housemade sourdough tortillas

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

^{GF} We are not a gluten free kitchen. Cross contamination can occur.
^V Vegetarian



Ceviche

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

Inspired by Mexico's sun-soaked coasts, where salt, citrus and chile meet. Chilled, bright and made to refresh.

* **CEVICHE TROPICOSO** ^{GF} 28
leche de tigre, coconut, lemon grass, mango, bay scallop, tuna, wild caught white fish, grapefruit, habanero, red onion

* **AGUACHILE PRIETO** 27
argentinian red shrimp, charred aguachile, sesame oil, ponzu, onion, cucumber, avocado, aioli, habanero

Oysters

A taste of the coast, one shell at a time. Briny, bright and never quite what you expect.



Locally Sourced 6 / \$24 | 12 / \$44

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



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

Mas Comida

From land and sea, dishes rooted in tradition and shaped by the ingredients and stories that inspire us.

CRISPY FISH TACO ^{1 pc} 15
chef's choice wild caught white fish, masa tempura fried, pickled red cabbage, salsa negra, burnt lemon, house made blue corn tortilla

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

TACO PANCITO ^{1 PC} 15
heritage pork belly, glazed with sorghum adobo, avocado mousse, chirmol, grilled pineapple, pickled red onion, cilantro, housemade sourdough flour tortilla

CAMARONES KORA ^{GF} 35
a traditional nayarita recipe, seared jumbo shrimp in a butter sauce infused with citrus, chile and garlic, served with coconut carolina gold rice

Carne de Res

Beef takes center stage. Fire, smoke and bold technique bring depth to every cut.

* **14OZ AKAUSHI WAGYU RIBEYE** 105
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} 32
beef birria, truffle gouda, queso oaxaca, footlong corn tortilla, avocado salsa, slaw

TACO ROYALE ^{1 pc} 23
seared akaushi wagyu ribeye, housemade sourdough flour tortilla, griddled cheese, charred onion, potato batonettes

TACO VAQUEIRO ^{1 pc} 18
picanha steak, bacon-wrapped banana pepper stuffed with queso fresco, housemade sourdough flour tortilla



TO CHARLOTTE, CON AMOR

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*