



BEGINNINGS

BURRATA 🍽️ **25**
Fresh burrata served over a sweet-and-sour garlic sauce, salsa macha, brussels sprouts, and toasted almonds.

CHILE RELLENO **12**
Ancho chili stuffed with chihuahua cheese, creamy tomato sauce, cilantro oil, and pumpkin seeds.

TOSTADA CHUTORO **15**
Corn tostada, bluefin tuna, avocado scales, polanco caviar and chives.

QUESADILLA DE HUILTLACOCHÉ **15**
Nixtamalized corn tortilla filled with sautéed huitlacoche, onion, tomato, caribe chile, white and yellow corn, and a touch of Oaxaca cheese.

COSTILLAS DE IBERICO 🍽️ **29**
Ibérico pork ribs seared in the josper, served with a chili adobo and barbecue sauce.

AGUACHILE DE RIBEYE **27**
Josper seared ribeye with cucumber, cilantro, and leek salad, and our house black sauce blend.

ESQUITES FUEGO **15**
Charred white corn with a touch of citrus cream and chili mayo.

PAPAS ENCHILADAS **15**
Chile de árbol sauce, chives, charcoal fired filet.

BETABEL ROSTIZADO 🍽️ **22**
Beets slowly roasted with citrus, goat cheese dressing, arugula, toasted pumpkin seeds, and chili-dusted mango.

FUNDIDO **18**
*Fire roasted oaxaca and chihuahua cheese blend, corn tortillas.
Add on: House chorizo +3 Mushroom medley +3 Chicharrón prensado +3 Shrimp +4*

GUACAMOLE 🍽️ **18**
*Avocado, red onion, jalapeño, cucumber, and a touch of lime.
Add on: Chicharron de ribeye +7 Shrimp +5 Chicharron prensado +5*

MONARCA

JOSPER-LIVE FIRE

The Josper oven is a high-temperature charcoal oven that combines the power of a grill and an oven in one unit, delivering intense heat and a distinctive wood-fire flavor. It seals in juices while creating a crisp exterior, making it ideal for premium meats, seafood, and vegetables.

POLLO ASADO 🍽️
Half chicken marinated for 24 hours and slowly roasted. Golden skin, juicy meat, with a touch of tajin and lime.

39

BRANZINO
Whole branzino cooked in the josper, crispy skin and tender flesh. Finished with lemon, olive oil, and arugula, orange and fennel salad.

39

SALMON 🍽️
Thick-cut salmon with a perfect sear, on a bed of white corn esquites fuego.

33

FILET MIGNON
8 oz filet, au jus, horseradish aioli.

42

RIBEYE 🍽️
16 oz ribeye with rosemary.

59

ARRACHERA OUTSIDE 🍽️
10 oz outside skirt steak.

37

CHEF INSPIRED

GAONERAS **27**
Thin sliced ribeye with a cheese crust. Served with red jalapeño-garlic sauce, pickled red onion, cilantro, and crispy shallot.

TACOS DE FILETE CON TUETANO 🍽️ **33**
Juicy fire roasted beef filet with roasted bone marrow, house-made tortillas, and charred red salsa

PULPO ZARANDEADO **35**
Tender grilled octopus with Nayarit style adobo, lightly spicy and smoky. Served over Galeana potatoes with guajillo adobo

HAMBURGUESA **31**
House-ground wagyu beef patty, fried egg, roasted onion, thick sliced iberico bacon, seared cheese.

ACCOMPANIMENTS

TRUFFLE FRIES 🍽️ **12**

ESPARRAGOS **12**

BROCCOLINI **12**

TOREADOS **12**

MASHED POTATOES **12**

BONE MARROW **12**