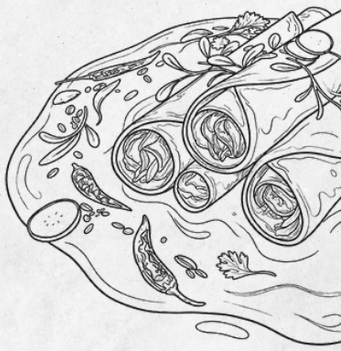
EL VAGO

MODERN MEXICAN KITCHEN

MENU



APPETIZERS

FIDEO SECO BARROCO 16
Tender noodles tossed with pork belly in a rich authentic Mole Poblano sauce.

CARPACCIO DE PULPO A LA MACHA 21
Octopus carpaccio with salsa macha topped with grated lemongrass.

CEVICHE DE PESCADO 22
Mixed seafood or fish ceviche with citrus juices.

AGUACHILE RIB EYE 26
Seared American Prime rib eye, avocado, citrus, aguachile, onions, radish, cilantro, black citric sauce.

CARNITAS DE PULPO 21
Slow braised octopus with taquera salsa.

FLAUTAS DE RIB EYE 16
Crispy flautas filled with slow roasted rib eye "Barbacoa Mexican Style" served with guacamole and salsa verde.

CHILE RELLENO DE JAIBA, CHICHARRÓN Y QUESO CREMA 19
Crab-stuffed chilaca pepper topped with chicharron.

ESQUITES CALLEJEROS 13
Mexican-style street corn with cotija cheese.

CHICHARRÓN DE RIB EYE 26
Crispy American Prime rib eye, guacamole, salsa piquín limón.

SOPAS Y PASTAS

CREMA DE FRIJOL NEGRO 16
Creamy black bean soup with three types of chiles.

MOLE DE OLLA ANCESTRAL 19
Traditional beef short rib soup with vegetables.

SOPA DE PORO Y PAPA XX
Traditional Mexican leek and potato soup, slow-cooked until creamy and full of delicate flavor.

TAGLIATELLE CON CAMARÓN — 22 22
Tagliatelle tossed with succulent shrimp in a rich, flavorful sauce.

FETTUCCINE POBLANA 21
Fettuccine in poblano cream sauce with corn and poblano peppers.

RAVIOLES TIERRA DULCE 20
Plantain and goat cheese ravioli in a light cream sauce.

SALADS

BETABEL & QUESO DE CABRA 14
Roasted beets, goat cheese, candied walnuts, and mixed greens with a hibiscus vinaigrette.

NOPAL BRASA 14
Grilled cactus, fresh cheese, avocado, and red onion with a roasted lime vinaigrette.

ENSALADA CÉSAR CLÁSICA 13
Romaine lettuce, homemade Caesar dressing, croutons, and parmesan cheese.



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MÉXICO CON UN TWIST

CARNE BRAVA CON TUETANO 25
Grilled premium beef tenderloin paired with roasted bone marrow, rich, buttery, and finished with a bold Nikkei touch.

TACO DE ATÚN AL PASTOR 19
Tuna taco with al pastor seasoning and pineapple.

PATO EN MOLE POBLANO 34
Duck breast in house-made black mole sauce.

RISOTTO VERDE DEL MAR 31
Creamy avocado and green apple risotto, topped with caramelized octopus and finished with cotija cheese.

RISOTTO ROJO DEL PACÍFICO 32
Roasted red pepper and saffron risotto, served with chirla clams and a rich seafood essence.

SUPREMA DE POLLO Y PURÉ DE CALABAZA 25
Chicken supreme with red fruit adobo, hibiscus and pumpkin puré.

DEL MAR

RÓBALO A LA TALLA 32
Grilled snapper marinated in dried chile adobo, served with esquites and epazote.

CHILEAN SEA BASS CON ADOBO DE CHILE ANCHO 34
Sea Bass finished with chile butter and sweet potato purée.

HALIBUT ROSTIZADO 44
Seared Halibut with roasted fig purée and chile morita.

SALMÓN TULUM 32
Pan-seared salmon served with papaya pico de gallo, and warm asparagus.

PESCADO CULICHI 28
Crispy Robalo, tangy slaw, red onion, cilantro, chile pasilla mayo.

SINFONÍA MARINA 36
Sea bass and shrimp stew in tomato broth, infused with epazote and a touch of mezcal.

HALIBUT A LA VERACRUZANA 45
Halibut with Veracruz-style sauce, served with green rice.

SCALLOPS AND PRAWNS 46
Pan-seared served with asparagus grits in a tangerine and lemon Beurre Blanc.

TORRE DE OSFINONES 78
Rib eye with aguachile, grilled octopus, oysters and shrimp in a layered presentation.



TAQUERÍA

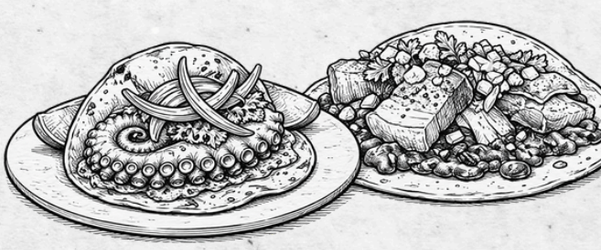
Handmade Corn Tortillas

TACO DE CHICHARRÓN PRENSADO DEL MERCADO 8
Market-style pressed pork chicharrón with frijol veneno.

TACO DE SHORT RIB 8
Slow-cooked short rib, avocado, and árbol-morita taquera salsa.

TACO ROSARITO 12
Sea bass, black bean mayo, ancho, and cilantro.

TACO DE PULPO CONFITADO 10
Confit octopus with ancho chile mayo, and pickled red onion.



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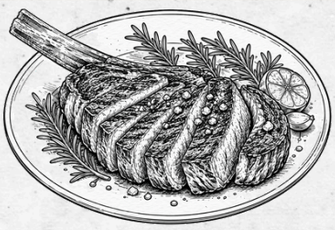


CORTES FROM THE GRILL

RIB EYE 48
Rib eye marinated in dried chiles with a subtle spicy kick.

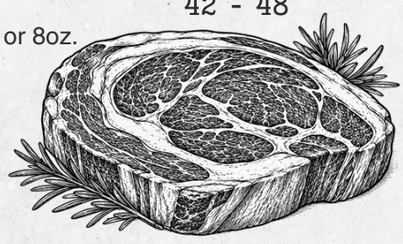
PICANHA 14oz 40
Grilled picanha steak.

TOMAHAWK 14oz MKP
Grilled tomahawk steak.

NEW YORK 14oz 54
Classic New York strip steak.

COWBOY 14oz 52
Cowboy steak.

FILET MIGNON 42 - 48
Tender filet mignon, 5oz or 8oz.



SIDES

ELOTE TRUFADO VAGO 12
Grilled corn with truffle cream and cotija cheese.

PAPAS CONFITADAS CON SALSA DE CHILES TATEMADOS 11
Crispy potatoes with fire-roasted salsa, and aioli.

ESQUITES DE TUETANO 13
Creamy street corn with bone marrow and chicharrón.

FRIJOLES NEGROS CON SHORT RIB CRUJIENTE 12
Creamy beans topped with crispy short rib.

ARROZ VERDE 10
Cilantro and spinach green rice.

COLIFLOR ASADA AL MOLE NEGRO 12
Roasted cauliflower with mole negro and sesame seeds.

ESPÁRRAGOS CON HOLANDESA DE CHIPOTLE 13
Grilled asparagus with chipotle hollandaise.

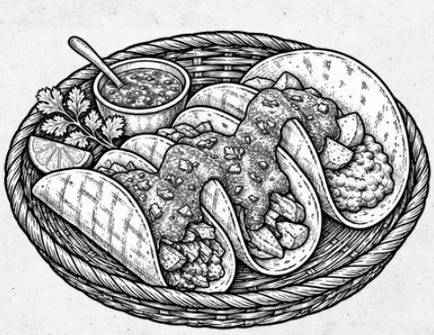
COLES DE BRUSELAS ROSTIZADAS 12
Roasted brussels sprouts with calamansi honey glaze, and toasted almonds.

LOS VEGANOS

NOODLE BOWL TAMARINDO THAI 18
Fresh cucumber and sweet potato noodles with candied coconut and peanuts, tossed in a tangy tamarind Thai-style sauce.

GORDITA DE NOPAL Y CAMOTE 15
Griddled cactus and roasted sweet potato gordita with a smoky morita chile adobo.

TACOS DE CANASTA DE FRIJOL Y PAPA 14
Soft basket tacos filled with beans and potato, topped with warm salsa verde.



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吉Japa-mex

STARTERS

(PARA COMPARTIR)

OYSTERS

Fresh Virginia James River oysters, shaved house sauce, and champagne mignonette

DZ. 14

Oysters with marrow butter, garlic confit, thyme, and house cheese mix

6 PZ 13

Rockefeller oysters, blue cheese dressing, spinach, and mozzarella

6 PZ 13

EDAMAME MACHA LIMÓN 9
Sautéed edamame with salsa macha, lime, and dried chili.

EDAMAME MATCHA PICANTE 10
Edamame with matcha butter, lime, and serrano.

CRISPY RICE SPICY TUNA 17
Crispy rice, spicy tuna, serrano, and chili oil. (4 pcs)

MINI TOSTADAS DE ATÚN 16
Tuna, chipotle mayo, avocado, and crispy nori. (3 pcs)



ROLLS

RIB EYE FIRE ROLL SHOW STOPPER 24
Tempura shrimp, avocado, topped with seared rib eye, and ponzumacha.

EL VAGO ROLL 19
Tuna, avocado, jalapeño, chipotle ponzu sauce, and crispy onions.

MANGO HABANERO ROLL 18
Tempura shrimp, mango, and sweet habanero glaze.

PULPO UNAGI ROLL 22
Grilled octopus, avocado, cucumber, unagi, with a touch of cilantro.

SURF & TURF ROLL 23
Tempura shrimp and carne asada with charred salsa.

AGUACHILE ROLL 18
Fresh shrimp, cucumber, avocado, and green aguachile sauce with soy.

CHIPOTLE CRAB ROLL 17
Spicy crab, avocado, chipotle mayo, and toasted sesame seeds.

XXXXX XX
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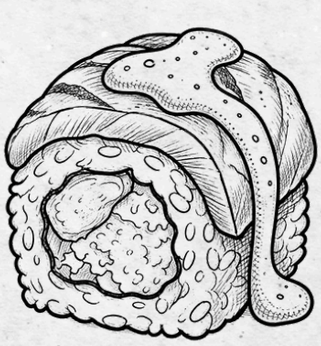
TUNA TATAKI ROLL 20
Seared tuna, avocado, and ginger soy sauce.

CALLEJERO ROLL 18
Pork belly chicharrón, avocado, green salsa, lime, and cilantro.



AGUACHILES

JAPA-MEX



AGUACHILE VERDE NIKKEI 22
Shrimp, cilantro, serrano, yuzu, and light soy sauce.

AGUACHILE NEGRO MISO 23
Shrimp, black soy sauce, miso, dried chili, and garlic.

AGUACHILE TROPICAL PONZU 22
Shrimp, mango, passion fruit, ponzu, and mild habanero.

CEVICHES & LECHE DE TIGRE



CEVICHE JAPA-MEX 20
Catch of the day, miso leche de tigre, ginger, and lime.

CEVICHE VERDE SEA BASS 24
Sea bass, avocado, cilantro, yuzu, and serrano.

LECHE DE TIGRE ROLL 8
Shrimp tempura roll with spicy crab and citrus ponzu sauce.

EL VAGO BOAT 82

A boat of sea flavors featuring zarandeado shrimp, caramelized octopus, tuna tostadas, black aguachile, our daily ceviche, and a special roll to complete the experience.

