

NÓMADA

PARA LE MESA

FRESH BAKED BOLILLOS \$7

wood-fired jalapeño honey butter

GUACAMOLE \$14

fresh avocado • lime juice • cilantro

ANTOJITOS

BIRRIA CHIMICHANGA BITES \$16

chile braised beef • flour tortilla
salsa macha aioli • consomé

ELOTE \$12

roasted corn ribs • smoked cotija
chile lime aioli

DUCK MOLE TACO TRIO \$25

duckconfit • mole negro • pickled onion • duckskin
chicharron • smoked cotija • micro cilantro

WOODFIRE OYSTERS \$27

baked oyster • hoja santa
smoked cotija cheese

CHARRED PULPO \$25

grilled pulpo • papas + chorizo
red pepper coulis • cilantro pistou

QUESO FUNDIDO \$14

artisan cheese blend • rajas • mexican squash • corn
add chorizo +3

OVEN BAKED PRAWNS AL MOJO DEAJO \$25

pacific prawns • garlic butter sauce •
grilled bolillos

BAKED HUARACHE \$19

corn masa • refried beans • chorizo
oaxaca cheese • avocado • salsa

SALADS

CAESAR SALAD \$16

romaine hearts • grana padano cheese
classic caesar dressing • croutons

HUERTA HOUSE SALAD \$15

local greens • cherry tomatoes • cucumbers • toasted
pepitas • radishes • vinaigrette

ENSALADA DE FRUTA \$19

fresh-cut fruit • chamoy vinaigrette
shaved coconut

PROTEINS

pollo asado \$8 • shrimp \$9
steak \$10 • seasonal fish \$12

CRUDO

OYSTERS • DAILY SELECTION

6 for \$19 | 12 for \$36

charred chile mignonette • chile de arbol
cocktail sauce

PACIFIC CHILLED PRAWNS \$25

garlic prawns • chile de arbol cocktail sauce
citrus aioli

CEVICHES • SHRIMP • FISH • PULPO \$21

shrimp • fish • pulpo • citrus-marinated seafood
tomato • cucumber • onions • cilantro • chile avocado
• aioli • tostadas

COCTEL • SHRIMP OR CAMPECHANA \$21

seafood broth • pico de gallo • cucumber
tostadas + crackers

CHOCOLATE CLAMS \$22

chopped clams • passion fruit
vinaigrette • chile oil

CRUDO TOSTADA \$21

avocado • aioli • sesame seeds
salsa tamarindo

SHRIMP AGUA CHILE • PASSION FRUIT \$21

chile citrus-cured seafood • cucumber • red onion
avocado • tostadas

SEAFOOD PLATTER

RAW BAR CHEF SELECTION \$59

oyster • chocolate clams • ceviche
pulpo • prawns



NÓMADA

TACOS

Add rice or beans \$4

BAJA FISH TACOS \$7

fried local catch • cilantro slaw • pico de gallo
citrus crema • salsa tatemada

QUESA BIRRIA \$8

chile braised beef • cilantro + onions
consommé • cheese

PRIME CARNE ASADA \$9

grilled flank steak • morita tomatillo salsa
guacamole • cilantro + onions

CARNITAS \$7

braised pork • guacamole • salsa verde
pickled onions • cilantro

PULPO \$9

charred pulpo • crispy papas • macha aioli
charred citrus pico

POLLO DORADITO \$6

shredded chicken • lettuce • crema spiced
tomato sauce • smoked cotija cheese

WOODFIRE FAMILY STYLE (SERVES 3-4)

served with rice + beans • salsa trio • roasted chayote • guacamole • tortillas

WHOLE ROASTED LOCAL LINE-CAUGHT FISH \$75

marinated in spices, citrus + herbs

24oz PRIME BONE-IN RIBEYE \$89

dry-rubbed, slow roasted Brandt Beef
w/ bone marrow butter

COCHINITA PIBIL PORK \$65

yucatan braised pork wrapped in banana leaf
+ slow roasted in citrus marinade

PLATES

CHILI RELLENO \$19

fried cheese-stuffed poblano pepper
choice of red or salsa verde with rice

CHICKEN MOLE \$30

wood-fired chicken • mole negro • rice
• toasted sesame seeds

COCHINITA PIBIL PORK \$29

yucatan braised pork wrapped in banana leaf
+ slow roasted in citrus marinade

CHILES EN NOGADA \$26

roasted pasilla pepper • beef picadillo
nogada sauce • pomegranate

CARNE ASADA \$37

marinated flank steak • charred green onions
salsa negra • guacamole • beans

BIRRIA BOWL \$28

chile braised beef • cilantro + onions • salsa macha
pickled onions • beans

LOCAL CATCH

oven-roasted local fish in house marinade + rice

ENCHILADAS

SERVED WITH BEANS + RICE \$24

choose a sauce

salsa roja • verde • mole

choose a filling

beef • shrimp • chicken • cheese

SOPAS

POZOLE \$12

pork • chile broth • hominy • onions
oregano • cabbage • bolillo

SOPA DE DIA \$9/cup

chef's seasonal soup

