Stuck in the traffic on Reforma? to bear the wait : guacamole made right before your eyes, with green tomatillo, serrano chile, crumbled queso fresco cheese and a basket of fresh tortillas chips $13.00

Add an oyamel margarita for $11.00

Ceviches / Marinated seafood salads

*Ceviche de marlin azul con toronja y coriandro
A ceviche of fresh Hawaiian Pacific Blue Marlin marinated with grapefruit, coriander, serrano chile and mint $12.00

* Ceviche de cayo de hacha con chile y naranja
Sea scallops cured with aji panca chiles, orange, lemongrass and mint, served on the half shell with candied orange rind $8.50

*Cóctel de camarón y jaiba
Shrimp & crab served with tomato sauce, avocado, red onions and tortilla chips $10.50

*Ceviche de huachinango
Red snapper with avocado in salsa mexicana of tomato, sweet onion, cilantro and lime juice $10.50

* Ceviche de atun Pacifico
Tuna with Maggi-lime marinade, scallions, avocado, toasted pecans and jalapenos and an amaranth and cilantro salad. $10.50

* Ceviche verde "El Bajio"
Wahoo with avocado, tomatillo, green olives, and jalapeño chiles. A refreshing ceviche inspired by our friends at El Bajio in Mexico City. $10.50

*

ANTOJITOS
the little dishes from the streets

Ensaladas / Salads

*Ensalada de Alex-Cesar Cardini
The classic Caesar salad of Romaine lettuce, anchovies, Parmesan cheese and house-made croutons $9.00

Ensalada de palmitos
Hearts of palm salad, orange, radish and avocado, with a tamarind dressing $7.00

Nopalitos
Baby cactus salad with tomatoes in a lime dressing $7.50

Ensalada de chayote
Mexican squash salad with crumbled queso fresco cheese and crushed peanuts, in a hibiscus dressing $6.50

"Gaspacho" estilo Morelia
From the historic city of Morelia, a salad of seasonal fruit, jicama root, cucumbers, queso fresco and chile piquin $7.50

Ensalada de aguacate
Mexican avocados with red beets, tomatillo, red onion, jicama and orange dressing $8.50

Mariscos / Seafood

*Camarones al Mojo de Ajo Negro
Shrimp sauteed with shallots, arbol chile, poblano chile, lime and sweet aged black garlic $10.00

*Huachinango a la Veracruzana
Seared red snapper Veracruz-style, with tomatoes, onions, jalapeno chiles, olives and capers $11.50

*Cayo de hacha con pipián de chile pasilla
Seared scallops with a pasilla chile and pumpkin seed sauce, orange segments, pumpkin seed oil and toasted pumpkin seeds $9.00

*Mejillones al tequila con chipotle
Steamed mussels with tequila, sautéed garlic and chipotle sauce $8.00

*Trucha alpina a la plancha en mole verde de cacahuate estilio Pánuco
Seared arctic char served with a traditional sauce from Northern Veracruz of peanuts, tomatillo and green chiles $11.00

Carnes / Meats

Arrachera con salsa molcajete y nopales escabeche
Grilled skirt steak with a sauce of grilled tomatoes, tomatillos, green onions, cilantro and green chiles, garnished with pickled cactus paddle $9.00

Pollo con mole poblano
Half of a grilled young chicken with epazote herb rice and a mole poblano sauce of almonds, chilis and a touch of chocolate $8.00

Albóndigas enchipotladas con queso doble crema
Meatballs in chipotle sauce with crumbled 'double cream' cheese and cilantro $7.00

Tamal verde
Tamal with green sauce of tomatillo, shredded chicken breast, chili, garlic and cilantro $7.00

Codorniz con sikil p'ak
Grilled quail with a traditional Mayan sauce of toasted pumpkin seeds, cilantro, tomato and habanero chile, and filled with a cactus salad $10.00

Costillas de cordero a la parrilla
Two grilled lamb chops, grilled baby corn and corn nuts with a green sauce of cilantro, parsley and garlic $11.00

Sopes de chorizo con papas
Traditional corn flour cake topped with house-made chorizo, potatoes, refried beans and light Mexican cream $7.00

Chile en nogada
Poblano pepper stuffed with ground pork, pine nuts, apple, pear and tomato, served in a creamy sauce of walnuts and goat cheese, topped with fresh pomegranate seeds $9.00

Verduras / Vegetables

Papas al mole
José Andrés' favorite potato fries in a mole poblano sauce of almonds, chilis and a touch of chocolate, topped with Mexican cream and queso fresco cheese $5.50

Frijoles refritos con queso
Slow-cooked refried beans with melted Chihuahua cheese inside, served with Mexican cream and micro cilantro served with fresh tortillas$6.50

Queso fundido con tequila
Melted Chihuahua cheese flambéed with tequila and served with fresh hand made tortillas $8.00
Add spicy chorizo $9.00

Machuco relleno de fríjol con salsa negra
Plantain fritters stuffed with black beans and a chipotle chile and piloncillo sugar sauce $7.50

Tortillas
Five hand-made tortillas made fresh in house – the perfect way to mop up your little dishes $4.00

Chilaquiles con salsa de tomatillo, queso y cilantro
Fresh hand-made tortilla chips with melted Chihuahua cheese, green tomatillo salsa, cilantro and onion $7.00

Quesadilla huitlacoche
Traditional folded corn tortilla with Chihuahua cheese and black Mexican truffle $8.50

Tamal Oaxaqueño de frijol
From the central valley of Oaxaca, corn masa filled with refried pinto beans and fragrant hoja santa with Mexican cream $6.50

Arroz de huitlacoche con queso fresco
Rice sautéed with black Mexican corn truffles, queso fresco cheese and epazote herb oil $8.50

Nopal asado con salsa molcajete
Grilled fresh cactus paddles served with a salsa molcajete of grilled tomatoes, tomatillos, green onions, cilantro and green chiles $7.50

Col de bruselas estilio San Quintín
Crispy brussel sprouts with an arbol chile sauce, pumpkin seed, peanuts and lime $7.50

Tostada de hongos guisados con yerba buena
Fresh local Irwin Farm mushrooms sauteed with mint on a house made corn tostada with a spicy Yucatan style tomato and habanero chile sauce $9.00

* Consuming raw or uncooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness.

dinner

COCINA MEXICANA

"The" Chips and salsa

Chips
Fresh masa, fried daily, seasoned with a house made blend of chiles, salt and tequila
$2.00

First one is on us, second is on you!
Chips and salsa are $4.00 per order.

Salsa
Smokey chipotle chiles, onions and field ripened tomatoes made fresh every day
$2.00

Authentic Mexican TACOS in hand-made corn tortillas

***Pollo a la parrilla con aguacate**
Grilled marinated chicken breast with guacamole and grilled green onion $3.50

Cabrito a la barbacoa
Tender Shenandoah Valley goat marinated in guajillo chiles and spices, served with sweet onions and cilantro $4.00

Tinga poblana
Stew of shredded chicken with potatoes, chorizo, and chipotle, topped with white onion $3.50

Lenqua guisada
Braised beef tongue with radishes and a sauce of roasted pasilla chili, tomatoes, onion and garlic $3.50

***Pescado Mexicano**
Seared fish with salsa Mexicana and a tangy cilantro pesto $4.00

Taco norteño
From Nuevo León, house made corn tortilla stuffed with shredded beef in an ancho chile and cumin sauce, and a salsa Mexicana of tomatoes, cilantro, onion and serrano chiles $4.00

Carnitas con salsa de tomatillo
Confit of baby pig with green tomatillo sauce, pork rinds, onions and cilantro $4.00

Cochinita pibil con cebolla en escabeche
Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange $3.50

Chapulines
The legendary Oaxacan speciality of sautéed grasshoppers, shallots, tequila and guacamole $5.00

SOPAS / Mexico's classic soups

Sopa tarasca estilo Pátzcuaro
Black bean soup with avocado leaves, light Mexican cream and aged cotija cheese, served with a side of crispy ancho chili, avocado and fried tortilla $7.50

Caldo tlalpeño
Traditional chicken soup with shredded chicken, peas, carrots, avocado, rice, a spoonful of smoky chipotle sauce and a chipotle chile $8.00

Sopa de Calabaza
Butter nut squash soup with Mexican cinnamon, annato and habañero chile with crispy pork rinds, chives and marigolds $8.00

Pozole Rojo
Mexico's famous hominy soup, rich with fresh pork and guajillo chiles, served with garnishes of onion, cabbage and sliced radishes $8.00

REFRESCOS / soft drinks

Aguas Frescas — Natural Flavored Waters
A Mexican speciality of fruit, water and sugar in two flavors of the day
$3.50 Glass/$12.00 Pitcher

Jarritos — Mexican Sodas
Your choice of mandarin, grapefruit or tamarind
$3.00

Jugos — Juices
Fresh squeezed orange or the fruit of the day
$3.50

Agua Mineral — Mineral Water
Cabreiroa water from Spain still or sparking
$6.00

Horchata — Mexican Rice Milk
A traditional creamy drink of rice, sugar and cinnamon
$3.00

COCKTAILS

Oyamel's ponche
A twist on a traditional Mexican ponche; white wine, Siembra Azul, Patron Citronge, Partida agave nectar and a blend of tropical fruits. Want more, try a pitcher $8.50/$32.00

Sunset
Maker's Mark bourbon with passion fruit, fresh orange juice, agave nectar and epazote $10.00

Mezcal and Mango
Fresh mango juice and mint combined with Siembra Azul tequila, mezcal and chile arbol with a sal de gusano rim $12.00

"Zombie"
Siembra Azul Añejo tequila, fresh grapefruit and passion fruit juices, and a rich syrup of piloncillo, vanilla and anise
$11.00

Mexican Gin and Tonic
Bombay Sapphire gin and Q-Tonic lightly flavored with cilantro, epazote, orange peel and a dash of elderflower liqueur $11.00

MARGARITAS

Oyamel
José Andrés' personal favorite with salt air, fresh lime juice, Patron Citronge and Jose Cuervo (Traditional) $11.00

Classic
Our take on the classic with Herradura Silver, fresh lime juice, triple sec and a splash of fresh orange juice $9.50
Add a flavor of Mexico with a Ron Cooper Margarita $2.00

Classic pitcher
You know you want more: A pitcher of classic margarita with Sauza Silver Tequila $38.00

Oyamel pomegranate
A twist on Jose's favorite with pomegranate, agave nectar, Patron Citronge and Jose Cuervo
$11.00

Mezcal Sour
Del Maguey San Luis Del Rio mezcal, Cointreau and lime juice shaken with egg white and topped with orange bitters $12.00

TEQUILAS + WINES + BEERS

Ask your server or see the drinks menu