

ORO

Mexican Gold, Mexican Cuisine

by Nixta

PARA LLEVAR

Hola!

Our food is best fresh and hot so we only take orders **IN PERSON**. We do not take to go orders over the phone. The wait is usually less than 10 minutes. Gracias!

TACOS

BERENJENA (VV) Tempura eggplant, pipian negro, piperade \$ 6

CHAYOTE (VV) charred Mexican squash, romesco, onion, jalapeño \$ 6

CARNITAS Berkshire pork, salsa cruda, cured onion, cilantro, chicharron \$ 6

POLLO AL PASTOR Roasted chicken, pastor adobo, pineapple salsa, salsa de aguacate \$ 7

LENGUA Beef tongue, salsa de chile de arbol, cured onion, cilantro \$ 7

PESCADO Blackened Mexican fish, cabbage slaw, mango-habenero salsa \$ 8

SALSAS 8 OZ \$ 6

GUACAMOLE 8 OZ (no tostadas) \$ 7

SALSA MACHA \$ 10

FRESH TORTILLAS 12 count \$ 6

FRIED TOSTADAS 10 count \$ 6

AGUA DE JAMAICA \$ 7

WILD RICE HORCHATA \$ 7

JARRITOS, HECHO EN MEXICO COKE \$ 4

TOPO CHICO \$ 5

EXTRAS

BEBIDAS

QUESABIRRIA

Peterson Farms beef birria, quesillo, consommé, jardin, cactus salad \$ 18

HUARACHE (V)

Long boat nixtamal tortilla, requeson, root vegetables, bitter greens, salsa roja \$ 18

TETELA (VV)

Nixtamal tortilla, huitlacoche, rajas, and mushroom. Squash puree, microgreens \$ 22

QUESADILLA DE POLLO

Nixtamal tortilla, tinga de pollo, quesito, crema, salsa verde \$ 20

CHOCHOYOTES MOFONGO

plantain-masa dumpling, bacon jam, pickled onion, pickled fresno \$ 15

NOT TACOS

ENSALADA DE CAESAR (V)

Bitter greens, ceasar dressing, avocado croutons, anchovies \$ 14

ENSALADA DE INVIERNO (VV)

Citrus, fennel, arugula, pickled fresnos, pistachio-jalapeño vin \$ 12

REPOLLITOS (V)

Brussels sprouts, refritos, pear, salsa macha, pickled onion lime and queso cincho \$ 14

COLIFLOR (V)

Cauliflower, mole verde, cabbage puree, fresh herbs \$ 14

A 15% service charge will be added to all take out orders. Pursuant to Minn. stat ;177,23 subd. 9, this charge is not a gratuity and is property of the restaurant to use as it sees fit

ORO by Nixta 1224 2nd St NE MPLS 55413 WED-SAT 4-9pm