

ORO

Mexican Gold. Mexican Cuisine

by Nixta

BOTANAS

GUACAMOLE (VV) \$ 15
Avocado, pico verde, serrano, hoja santa, served with tostadas.
add chapulin *** or sikil p'aak + \$5
add salsa humito, tatemada, or crudo + \$2 ea

CARNE APACHE*** \$ 18
American Waygu beef, Oaxacan XO, salsa quemada, purslane, beef tendon, cured egg, served with tostadas

CEVICHE DE LEGUMBRES (VV) \$ 16
Ayocote, gigante and chochos beans, pico de gallo, sweet pea leche de tigre, plantain & toasted corn.
Served with tostadas

TACOS DE PATO \$ 18
Jicama tortillas, avocado puree, duck confit, cherry-citrus pico, cumin vin, cilantro

TOSTADITAS DE ATUN * # \$ 18
Ahi tuna, papaya puree, green papaya slaw, black garlic marinade, peanuts

BARBACOA # \$ 35
whole lamb shank, pipian negro, consomé, garbanzo, tortilla

CAMARONES A LA DIABLA *** \$ 28
Chipotle adobo shrimp, yuca-masa gnocchi, corn bisque, pickled tomato

POLLO CON MOLE # \$ 26
Chicken thigh, mole Nixta, plantain chochoyotes, granola

LECHON PRENSADO \$ 30
suckling pig terrine, oro negro, curtido, kumquat salsa

CHILE RELLENO (VV) # \$ 24
Sweet potato hash stuffed poblano pepper, sunchoke-walnut Nogada, pomegranate, parsley

EJOTES CON HUEVO (V) \$ 14
Long beans, romaine, diosa verde dressing, avocado croutons, egg

ENSALADA DE TOMATE (VV) \$ 16
Heirloom tomato, compressed watermelon, pickled strawberries, Mississippi greens, jalapeño vinaigrette

ESQUITES (V) \$ 12
Sweet local corn, heirloom Mexican corn, garlic aioli, cotija, chile piquin

CHAYOTES (V) \$ 12
whipped goat cheese, tamarind, macha verde, arugula

TACOS

ZANAHORIA (VV) \$ 6
Braised carrot, sikil p'aak, macha verde, arugula

MILPA (VV) \$ 6
Baby squash, refritos, salsa tatemada, corn relish

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

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

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

PESCADO *** \$ 7
Tortilla crusted mahi, guacamole, chayote slaw, chipotle crema

QUESABIRRIA \$ 18
Peterson Farm beef birria, quesillo, consommé, salsa humito, & nopales salad. 3 tacos, add 1 more taco \$ 5

HUARACHE \$ 18
Long boat nixtamal tortilla, requeson, wild mushrooms, preserved lemon, salsa verde, fine herbs

SOPE DE PULPO \$ 18
Squid ink sope, chipotle garbanzo puree, longaniza sausage, Octopus Maya, salsa de Calabrese

MOLOTES (V) \$ 16
sweet potato-hibiscus masa, romaine, Mexican dry aged cheese, harissa, crema 3 pc

TAMAL DE CONEJO # \$ 20
Nixtamal masa, confit rabbit, mole encacahuatado, baby carrot escabeche

QUESADILLA DE HUITLACOCHÉ (V) \$ 22
Nixtamal tortilla, huitlacoche, quesillo, fermented corn salad, salsa verde

CHOCHOYOTES MOFONGO \$ 16
plantain-masa dumpling, bacon jam, pickled onion, pickled fresno, arugula salad 7 pc

***this item is served RAW OR UNDERCOOKED or contains, or may contain, raw or undercooked ingredients consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of food illness.**

*****this item contains Shellfish**

this item contains NUTS

PLATOS

GUARNICIONES



POSTRES

MOLE (V) CONTAINS NUTS \$ 12
Pasilla chile, dark chocolate
corn cake, chocolate mousse,
peanut brittle, nutella,
plantain

TRES LECHES (V) CONTAINS GLUTEN \$ 10
sponge cake, tres leches,
mango, coconut

FLAN DE MAMAY (V) \$ 12
Mamay fruit flan, pixtle
mascarpone ice cream, gel de
guanabana

TAMAL DE FRESA (VV) \$ 10
Sweet masa, strawberries,
rhubarb, sweet corn-coconut ice
cream

COFFEE
NORTE CAFÉ Columbian Meduim Roast \$ 4

TEA
Chamomile / Hibiscus / Black / Green \$ 4

LIQUORES \$ 12

XILA

YOLITECPAK

Almatepeca

DARISH XTABENTÚN

NIXTA

ORO by Nixta SALSAS

SALSA TATEMADA side/take home
fire roasted tomato - Mild \$ 2/6

SALSA HUMITO
Nixta's flagship salsa made with
Pasilla Mixe, a chile native to \$ 2/6
Oaxaca with a natural and deep smoke
flavor - Mild/Medium

SALSA CRUDA \$ 2/6
Fresh tomatillo, Serrano, onion, and
lime

SIK IL P'AAK \$ 4/6
Pumpkin seed salsa dip, mild, a
traditional dish of the Yucatán

SALSA DE CHILE DE ARBOL Side
Spicy Chile de Arbol salsa made with only
Birds Beak Chile, between 15000 to \$ 2
30000 Scoville units, yellow in color

SALSA MACHA
A spicy chile-crisp made with take
heirloom chilies, sesame seeds, home
peanuts and corn oil - Spicy, lasts only
up to 30 days refrigerated \$ 10

GREEN MACHA
Garlic-oil based salsa with pumpkin take
seeds, Serrano, vinegar, and black home
sesame seeds. Garlic-y - lasts up to only
30 days refrigerated \$ 10

APERITIVO

Nixtamal For Home

TORTILLAS 1 dozen \$ 6

TOSTADAS 10 count \$ 6

MASA DOUGH \$5/Pound

email teamtortilla@nixtampls.com to order

¿QUÉ ES ESO?

Chile de Arbol Birds beak chile, between 15000 to 30000 scoville units, red in color.

Chapulín Grasshoppers commonly eaten as snack in Mexico and Central America. You'll find a photograph of a chapulín in our bar.

Chayote A fruit from the gourd family first cultivated in Mesoamerica, also known as vegetable pear, choko, or mango squash, packed with antioxidants and fiber.

Curtido a type of lightly fermented cabbage relish. It is typical in Salvadoran cuisine and that of other Central American countries, and is usually made with cabbage, onions, carrots, oregano, and sometimes lime juice; it resembles sauerkraut, kimchi, or tart coleslaw.

Hoja Santa An aromatic culinary herb in the pepper family, which grows in tropical Central America. Also known as yerba santa, hierba santa, Mexican pepperleaf, acuyo, tlanepa, anisillo, root beer plant, Veracruz pepper and sacred pepper.

Huitlacoche or corn smut is a plant disease caused by the pathogenic fungus *Mycosarcoma maydis*. One of several cereal crop pathogens called smut, the fungus forms galls on all above-ground parts of corn species such as maize and teosinte. The infected corn is edible; in Mexico, it is considered a delicacy, often eaten as a filling in quesadillas and other tortilla-based dishes, as well as in soups.

Leche de Tigre or 'tiger's milk' is the marinade in which fish can be cooked, as in a ceviche. It always contains citrus fruit juice (any citrus fruit, but lime is mostly used), chillies, onions and cilantro. For the basic tiger's milk, you can also add garlic, celery or ginger.

Macha Verde Green oil-based sauce of sliced garlic, sesame, pumpkin seed, and serrano pepper

Salsa Macha A spicy salsa made with heirloom chilies, sesame seeds, peanuts and corn oil.

Mole meaning "sauce" in the Nahuatl language, is a traditional sauce and marinade originally used in Mexican cuisine. All mole preparations begin with one or more types of chili pepper. Other ingredients can include black pepper, achiote, huaje, cumin, clove, anise, tomato, tomatillo, garlic, sesame seed, dried fruit, herbs like hoja santa, and many other ingredients. Oaxacan moles can include over 30 ingredients! We use a Mole Madre which means we always fold a bit of the last mole into a new batch (akin to a sourdough starter) this imparts a completely unique and incredibly complex flavor that develops over time. Our Mole Madre is over 3 years old.

Service Charge An 18% service charge is added to all dine in guest checks. A service charge model helps us provide consistent living wages for all members of our team in a way that the traditional tip system cannot. We keep the tip line on our guest checks because some customers have asked if they can leave extra for those who served them. That's super nice! But not expected. Pursuant to Minn. Stat.;177,23 Subd 9, this charge is not a gratuity for employee service and is property of the restaurant to use as it sees fit.

Milpa In agriculture, a milpa is a field for growing food crops and a crop-growing system used throughout Mesoamerica, especially in the Yucatán peninsula. Corn, beans, and squash are grown together and known as the three sisters crops by indigenous farmers throughout North America.

Mofongo A Puerto Rican dish made with plantains mashed with garlic and pork or other meat and served in its own broth

Nixtamalization is a traditional maize preparation process in which dried kernels are cooked and steeped in an alkaline solution, usually water and food-grade lime (calcium hydroxide). Over the last 10,000 years indigenous people thought the Americas used this process (typically using wood or plant ash as lime) to increase the bioavailability of nutrients in the plant. After cooking the maize is drained and milled with stone to produce the masa (dough) that forms the base of our tortillas and masa menu items

Nopales Cactus - there are about 114 known species in Mexico, where it is a common ingredient in numerous Mexican dishes

Oaxacan XO Chef Gustavo's Mexican version of the sauce Developed in the 1980s in Hong Kong for Cantonese cuisine, made of umami packed dried seafood cooked with chili peppers, onions and garlic.

Oro Negro Seasoned pork bone broth thickened with black beans

Pasilla chile or chile negro is the dried form of the Chilaca chili pepper, a long and narrow member of the species *Capsicum annuum*. Named for its dark, wrinkled skin, it is a mild to hot, rich-flavored chile

Pipian Negro Charred eggplant and recado negro

Salsa Quemada Roasted tomato and tomatillo salsa

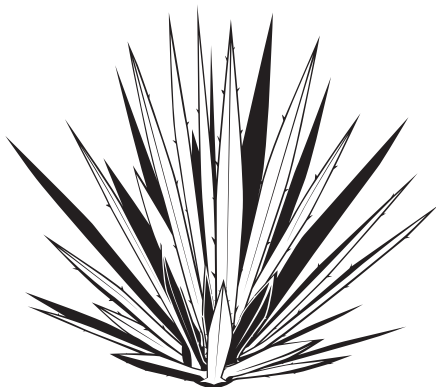
Recado Negro A Yucatanian spice paste made from grinding charred spices, onions, tortillas, and chilies

Salsa Humito Nixta's flagship salsa made with Pasilla Mixe, a chile native to Oaxaca with a natural and deep smoke flavor.

ORO

BAR MISSION

As corn is a civilization defining crop, so is agave by being inextricably linked with the ecological and historical landscape of Mesoamerica. It has always served the dual purpose of practical tool (footwear, building materials, paper) and food source- it has satiated the thirst of revolutionaries for generations. It thrives in the toughest climate in our hemisphere so it signifies resilience, adaptation, ingenuity and the will to live- what an inspiration for us, trying to live up to that legacy. Our bar wants to honor that gloried history, and to pay homage to fine and breakthrough Mexican spirits. We aim to celebrate the heritage and the future when we say our mission is to let it promote casual relaxation and deep conversation. Salut amigos.



Cocteles

Margarita Classica \$13

Blanco Tequila, California Orange, Lime, Sal

Zapatero Remendón (The Cobbler) \$13

Cupreata blend, Watrmelon, Blueberry, Lemon, Brown sugar

Palomita Ajena (Strange Dove) \$13

Reposado Tequila, Trakal, Grapefruit, Guava leaf, Cardamom

El Cantarito (The Mug) \$14

Mezcal, Piña Tatemada, Lime, Nixtamal Orgeat, co2

Sin Cara (No Face) \$14

Michoacan Rum, Mint, Hoja Santa, Vermouth Blanc, Citricos

Negroni El Jefe (The Boss) \$14

Mezcal, Vermouth Rojo, Red Bitter, Flores de México

El Norte Old Fashioned (The Northern) \$15

Mexican Corn Whiskey, Roasted Dandelion Root, Piloncillo, Norteño bitters

Guepardo Lento (Slow Cheetah) \$15

Rose, Strawberry, and Lavender Gin, Lemon, Passion fruit , Vino tinto

Zero Proof

El Chamuco (The Demon) \$7

Jamaica, Prickly Pear, Guajillo, co2

La Hada (The Fairy) \$7

dStrawberry, Lavender, Rosa de Castilla, co2

Yuzu Yerba Limonada \$7

Yuzu, hoja santa, epazote, lemon

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Vino

Finca Ca n'Estella Cava	\$ 11 / \$44
Catalonia, ES	
Poggio Anima Rosato	\$ 12 / \$48
Terre Siciliane Raphael, IT '23	
Las Campanas Chardonnay	\$ 12 / \$48
Navarra, ES	
Tenuta Roveglia "Limne" Turbiana	\$ 13 / \$52
Lugana, IT '22	
Herman Ludes Reisling	\$ 15 / \$44
Mosel, DE '22	
Misión 21 Red Blend	\$ 12 / \$48
Valle del Guadalupe, MX '21	
Fattoria La Valentina	\$ 14 / \$56
Montepulciano d'Abruzzo, IT '21	
Santo Tomás, Tempranillo Cabernet	\$ 16 / \$64
Valle de Guadalupe '22	

Cerveza

Modelo Especial Bottle	\$ 6
Modelo Negra Bottle	\$ 7
Dangerous Man Mexican Corn Lager Draught	\$ 7
Dual Citizen X ORO by Nixta OroPuro Smoked Corn Mexican Lager Draught	\$ 7
La Doña La Reyna IPA Draught	\$ 7
Make any cerveza a Nomames Michelada	\$ +4
Squoze Guava Hard Seltzer	\$ 6

Zero proof / not alcohol

Agua de Jamaica - Hibiscus, spices, orange	\$ 7
Horchata - MN Wild Rice, vanilla, oat milk	\$ 7
Hecho en Mexico Coke	\$ 4
Jarritos	\$ 4
Mandarin / Pineapple / Guava / Lime / Tamarind / Fruit Punch	
Topo Chico	\$ 5
Coffee	\$ 4
Tea Chamomile / Hibiscus / Black / Green	\$ 4



Agave

Tier I \$13

Prolijo Espadin (Oaxaca)
Legendario Espadin (Oaxaca)
La Luna Cupreata (Michoacán)
Metiche Salmiana (San Luis Potosi)
Bahnez Ensemble (Oaxaca)
Arette Tequila Blanco (Jalisco)
Arette Tequila Reposado (Jalisco)

Tier II \$16

Yola Espadin (Oaxaca)
Legendario Cenizo (Durango)
Flor del Desierto Sotol (Chihuahua)
Rancho Tepua Bacanora (Sonora)
Los Valores Tequila Blanco (Jalisco)
Los Valores Tequila Reposado (Jalisco)
Granalta Espadin 100 proof (Oaxaca)

Tier III \$25

5 Sentidos Espadin Capón (Oaxaca)
5 Sentidos Cuishe Tío Pedro (Oaxaca)
Cruz de Fuego Cirial (Oaxaca)
Semei Mexicano (Oaxaca)
Gusto Histórico (Oaxaca)
Flor de Desierto Cascabel Sotol (Chihuahua)
Bonete Raicilla Costa (Jalisco)
Los Valores Tequila Añejo (Jalisco)
Rey Campero - Field Blend (Oaxaca)
Rey Campero - Jabali (Oaxaca)
Granalta Espadin + Tobasiche (Oaxaca)

Tier IV \$40

Yola Pechuga (Oaxaca)
5 sentidos Arroqueño (Oaxaca)
Chacolo Ixtero Amarillo (Jalisco)
Tres tiempos Tepeztate (Oaxaca)
Amateco Ensemble (Oaxaca)

Our **straws** are even made from agave!

Flights

Sencillo: \$20

Bahnez Ensemble, La Luna Cupreata,
Metiche Salmiana

Tequila: \$25

Los Valores: Blanco, Reposado,
Añejo

Espadin: \$25

Legendario, Prolijo, Yola

Not Mezcal: \$30

Bonete Raicilla, Flor del Desierto
Sotol, Rancho Tepua Bacanora

Top Shelf: \$45

5 Sentidos Espadin Capón, Cruz de
Fuego Cirial, Rey Campero - Field
Blend



Workin' Spirits (Rail) \$11

Real Del Valle Tequila: Blanco/Reposado
Diega Gin (Amarillo y Rosa)
Abasolo Ancestral Corn Whisky
Uruapan Charanda Blanco (Rum)
Earl Giles Vodka

ORO by Nixta 1224 2nd St NE MPLS 55413 **WED-SAT 4-9pm**
www.nixtampls.com