

ORO

Mexican Gold, Mexican Cuisine

by Nixta

TACOS	CAMOTE (VV) sweet potato, adobo sauce, pineapple pico, avocado mousse, pickled onion	\$ 6	CHIPS AND DIPS (VV) sikil p'aak, salsas, tostada	\$ 12
	BOK CHOY (VV) huitlacoche-black beans, salsa macha, pickled veggie relish	\$ 6	GUACAMOLE (VV) avocado, pico verde, serrano, hoja santa, tostadas. add chapulin \$5	\$ 14
	CARNITAS Berkshire pork, avocado salsa, cured onion, cilantro	\$ 6	CEVICHE DE HONGOS (VV) wild mushroom, hearts of palm, pico de gallo, lime marinade, tostadas	\$ 14
	POLLO ASADO chicken thigh, adobo, guacamole, cabbage slaw	\$ 6	AGUACHILE ROJO*** poached shrimp, aguachile rojo, avocado, tomato conserva, tostadas	\$ 16
	LENGUA Beef tongue, salsa de chile de arbol, cured onion, cilantro	\$ 7	CARNE APACHE*/*** Waygu beef, salsa verde Oaxacan XO, purslane, chicharron	\$ 16
	BARBACOA Braised lamb shoulder, humito salsa, cactus pico	\$ 7	QUESABIRRIA Peterson Farm beef birria, nixtamal tortilla, quesillo, consome, jardin, cactus salad	\$ 18
	PESCADO tortilla crusted mahi mahi, mole manchamanteles, peach pico	\$ 7	CHILE RELLENO*** chile guero, seafood filling, guajillo-seaweed fume, roasted zucchini	\$ 20
	TLAYUDA grande tostada, beans, quesillo, beef salpicon, avocado, tatemada salsa	\$ 18	POLLO CON MOLE chicken thigh, plantain chochoyote, mole nixta	\$ 20
	GORDITAS stuffed masa cakes, chicharron prensado, avocado salsa, queso fresco, herb salad (order of 2)	\$ 14	PANZA DE PUERCO pork belly, pastor adobo, pineapple, avocado, serrano	\$ 18
	MOLOTES picadillo stuffed masa, romaine salad, Mexican dry aged cheese, salsa tatemada, crema (order of 3)	\$ 15	COLIFLOR (VV) cauliflower, mole negro, sesame, epazote	\$ 9
TAMAL DE JABALI wild boar, masa cocida, mole de frutas, cherry salsa	\$ 13	ESQUITES (V) corn stew, epazote, cotija, garlic aioli, chile	\$ 9	
QUESADILLA DE FLOR DE CALABAZA (V) nixtamal tortilla, quesillo, squash blossom, epazote, pickled squash	\$ 15	CAPRESSA heirloom tomato, rajas, quesillo, arugula, chorizo vin	\$ 12	
CHOCHOYOTES (VV) potato-masa dumpling, salsa de venas, caramelized onion, chives	\$ 13	BETABEL (VV) beets, avocado, baby kale, radish, salsa macha, oranges	\$ 12	

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED OR CONTAIN, OR MAY CONTAIN, RAW OR UNDERCOOKED INGREDIENTS
CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD ILLNESS.

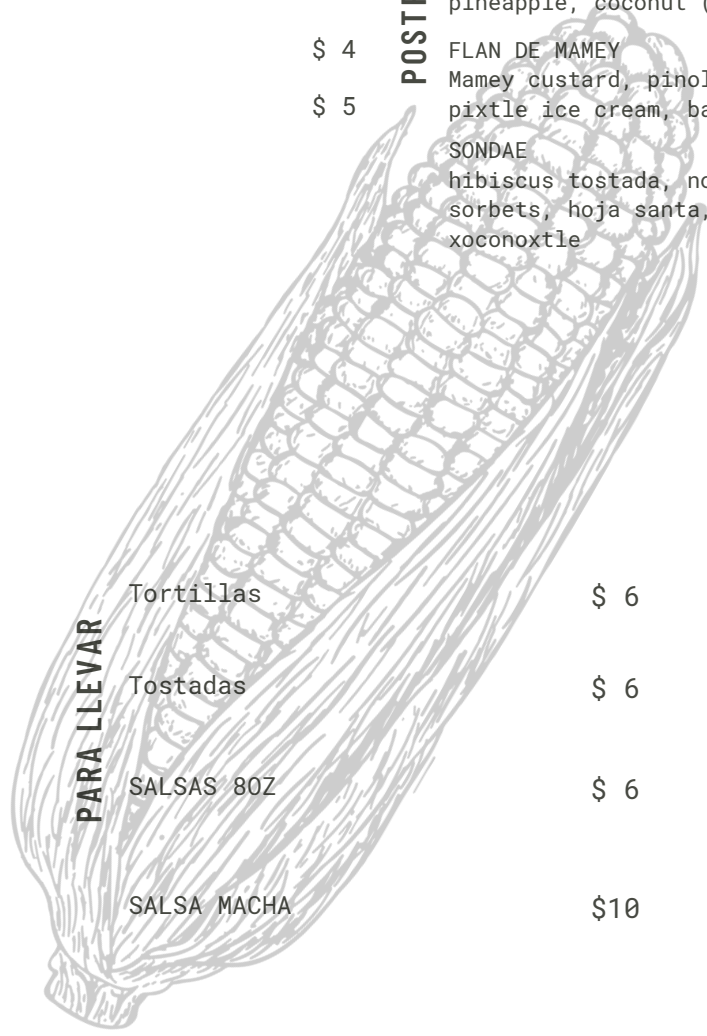
***THESE ITEMS CONTAIN SHELLFISH

BEBIDAS

AGUA DE JAMAICA hibiscus flower, spices, orange	\$ 5
WILD RICE HORCHATA rice blend, vanilla, oat milk	\$ 5
HECHO EN MEXICO COKE	\$ 4
JARRITOS	\$ 4
TOPO CHICO	\$ 5

POSTRES

MOLE Pasilla chile, dark chocolate, peanut brittle, nutella, banana (gluten)	\$ 10
TRES LECHEs sponge cake, tres leches, pineapple, coconut (gluten)	\$ 10
FLAN DE MAMEY Mamey custard, pinole, pixtle ice cream, balsamic,	\$ 10
SONDAE hibiscus tostada, nopal sorbets, hoja santa, xoconoxtle	\$ 8



PARA LLEVAR

Tortillas	\$ 6
Tostadas	\$ 6
SALSAS 8OZ	\$ 6
SALSA MACHA	\$10

A 18% service charge will be added to all guest checks for dine in and 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 for employee service and is property of the restaurant to use as it sees fit