Para empezar

Aguachile de Pulpo (***) (#) — 18

braised octopus, aguachile negro, avocado, citrus fruit, salsa macha, tostadas

Zanahorias asadas (V) (#)— 16

Roasted carrots, requeson, salsa macha, piloncillo, fresh herbs

Ensalada de Tomate (V) — 16

grilled peaches, heirloom tomato, corn, greens, diosa verde, queso sincho

Salpicon de res — 20

chilled flank steak, heirloom pico de gallo, sikil pak, lime marinade, tostadas

Guacamole (VV) — 16

avocado, pico verde, hoja santa, serrano, tostadas
Add chapulines (***) or sikil p'ak (+$5), salsa humito, tatemada, crudo, or arbol (+ $2 each)

Para compartir

Tetela de Huitlacoche (VV) — 24

huitlacoche stuffed tetela, cauliflower puree, salsa negra, epazote

Quesadilla de 3quesos (V) — 24

roasted beets, rajas, 3 cheese blend, salsa verde, pickled vegetables

Tamal de venado - 20

nixtamal masa, venison, manchamanteles mole, fig pico

Quesabirria 3pc— 20

beef birria, quesillo, consomé, cactus salad, cilantro, onion, lime

Chochoyotes de yucca (V) — 18

yucca-masa dumplings, cheese sauce, sun dried tomato, onion, arugula

Pescadillas 3pc — 18

masa, walleye, salsa de avocado, chipotle mayo

ORO
Mexican Gold, Mexican Cuisine
by Nixta

Platos Fuertes

Cochinita — 35

suckling pig, oro negro de frijol, napa cabbage, cured onion, achiote adobo, habanero

Pollito con Mole (#) — 36

whole young hen, mole Nixta, ayocote bean salad, sofrito, cured onion

Carne Asada (*) — 36

5oz hanger steak, polenta fries, hoja santa bernaise, piperade, morita crisp

Bacalao — 32

black cod, hoja santa, salsa verde, fish atole, mexican squash, seasonal vegetables

Chile relleno (VV)— 28

Poblano chile, sweet potato, mushrooms, tortilla crust, puya chile sauce

Tacos

Tacos de Lengua 2pc— 16

beef tongue, salsa de chile de arbol, cured onion, cilantro

Tacos de broccoli largo 2 pc (VV) —14

broccolini, mole verde, crispy garbanzo, pickled chiles

V = Vegetarian, VV = Vegan
*This item is served RAW OR UNDERCOOKED
consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of food illness
***This item contains Shellfish
This item contains NUTS

¿QUÉ ES ESO?

Adobo Sauce made of dry chiles, fresh garlic and spices.

Aguachile Negro vibrant Mexican seafood dish featuring raw or lightly cured seafood in a dark, smoky, and spicy black chile sauce that highlights the flavors of chiles, lime, and umami-rich ingredients

Ayocote beans traditional heirloom beans from Mexico, known for their large size, creamy texture, deep flavor

Bernaise Sauce classic French sauce made with clarified butter emulsified with egg yolks and flavored with shallots, herbs, and vinegar

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

Chapulin Grasshoppers commonly eaten as snack in Mexico and Central America. You'll find a photograph of a chapulin 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.

Chochoyote Round, masa dumplings with a small dimple in the middle. They can be both fried in oil or cooked in broths.

Cochinita is a marinated slow-roasted pork dish from the Yucatan peninsula. The marinate, called recado rojo, has a distinct red color from the annatto seeds, and earthy flavors from the banana leaves used to cover the stew while it cooks.

Curtido Lightly fermented cabbage relish. Typical in Central American cuisine, it is usually made with cabbage, onions, carrots, oregano, and lime juice; it resembles sauerkraut, kimchi, or tart coleslaw.

Epazote is an aromatic herb with jagged, dark green leaves and a distinctive strong scent, often described as pungent, medicinal, or slightly medicinally bitter

Fish Atole is a rich fish stock that is thickened with nixtamalized corn

Hoja Santa known as Mexican pepperleaf or sacred leaf, is a large, heart-shaped aromatic herb used extensively in Mexican cuisine for cooking and as a traditional remedy for digestion, respiratory issues, and inflammation.

Masa Corn dough.

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 chile 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!

Mole Nixta Oro's signature Madre sauce, 5 years in the making. Over 100 ingredients have been used to create the mole we have with us today. Our Mole Madre is added into each new batch (akin to a sourdough starter). This imparts a completely unique and incredibly complex flavor that develops over time.

Mole Verde is a herbaceous mole sauce made with a base of tomatillo, pumpkin seeds, amaranth, and poblano peppers.

Nixtamalization 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 throughout 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.

Oro Negro de Frijol is a pork broth thickened with black bean and other spices.

Pasilla chile Or chile negro is the dried form of the Chilaca chile 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.

Pescadilla A fish empanada.

Piperade traditional Basque sauce of sauteed onions, peppers, and tomatoes

Requeson fresh soft cheese made of cow's milk similar to Ricotta

Refritos is a puree of beans that are rehydrated, then fried with onion, garlic, and chile.

Salsa Tatemada/ or Borracha is a fired roasted tomato sauce, which is finished with a spirit or beer. Might contain trace amounts of alcohol.

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

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

Salsa Negra chipotle based sauce made black by using fermented garlic

Sikil P'ak Mayan dip from the Yucatan/Riviera Maya region. It is made with sesame seeds, garlic, chile, and orange peel.

Sofrito flavorful marinate using garlic, onion, tomato, and a wide array of chiles

Tepache lightly fermented, traditional Mexican beverage made primarily from pineapple, often sweetened with piloncillo and flavored with spices

Tetela A masa stuffed pastry, shaped like a triangle.

Tlacoyo pre-Hispanic Mexican street food consisting of thick, oval or rhomboid-shaped corn masa that is filled