

# ORO

Mexican Gold, Mexican Cuisine

by Nixta

## PARA LEVAR

### TACOS

ZANAHORIA (VV)  
braised carrot, garbanzo, green  
macha, arugula \$ 6

COLIFLOR ENCACAHUATADO (VV)  
roasted cauliflower, peanut mole,  
kale, vinaigrette \$ 6

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

TINGA DE POLLO  
chicken thigh, chipotle adobo,  
guacamole, romaine \$ 6

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

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

CANGREJO \*\*\*  
soft shell crab, squid ink tempura  
kimchi, salsa de chili calabrese,  
saffron mayo \$ 12

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 \$ 5

WILD RICE HORCHATA \$ 5

JARRITOS, HECHO EN MEXICO \$ 4  
COKE

TOPO CHICO \$ 5

TLAYUDA  
grande tostada, beans, quesillo,  
beef salpicon, avocado, tatemada  
salsa \$ 18

QUESABIRRIA  
Peterson Farm beef birria,  
quesillo, consome, jardin,  
cactus salad \$ 18

SALBUTES  
bean stuffed tortilla, braised  
venison, tomato salad, tomato  
consome, habanero. 3 pc \$ 15

MOLOTES (V)  
Sweet potato-hibiscus masa,  
romaine, Mexican dry aged  
cheese, harissa, crema \$ 15

QUESADILLA DE ESPÁRRAGOS (V)  
requesón, asparagus, black  
garlic sauce, chimichurri \$ 16

### NOT TACOS

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

REPOLITTOS (V)  
Brussels sprouts, frijoles, chili,  
lime, cotija \$ 12

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

CAESAR  
romaine, caesar dressing,  
radicchio, avocado crouton, capers, \$ 12  
queso sincho

BETABEL (VV)  
beets, avocado, baby kale, radish,  
orange, salsa macha \$ 12

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

### BEBIDAS