

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)

Chochoyotes de Yuca (V)(#)— 18

yuca-masa dumplings, salsa de queso, cilantro pesto, sundried tomato, arugula

Tostadas de Pulpo 3pc (*) — 18**

braised octopus, dijon potato salad, fresno chimichurri, saffron aioli

Pescadillas 3pc — 18

masa, walleye, salsa de avocado, chipotle mayo

Quesabirria 3pc— 20

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

Quesadilla de Huitlacoche (V) — 24

huitlacoche, quesillo, chiltepin aioli, pickled vegetables

Tlayuda de Picadillo - 22

ground beef, refritos, herb salad, queso fresco, salsa tatemada

Sope de Chorizo verde — 18

chorizo verde, squash puree, arugula, queso sincho

Tacos de Lengua 2pc— 16

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

Tacos de Coliflor 2 pc (VV) (#) —14

encacahuatado mole, roasted cauliflower, epatoze, peanuts

Ensalada de Betabel (V) — 16

roasted beets, sikil pak, avocado, tomatillo, orange vinaigrette, queso fresco

Pato con Mole (#) — 36

duck breast, duck tamal, mole Nixta, frisse, pears, pickled fennel

Cochinita — 35

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

Chile Relleno (VV)(#) — 28

poblano pepper, butternut squash, mushrooms, mole blanco

Mole de Olla — 36

Peterson’s Farm beef short rib, heirloom corn polenta, mexi-poix, ancho broth reduction

Bacalao — 32

black cod, hoja santa, salsa verde, fish fumet, fresh garbanzo, favas, mexican squash



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.

Botanas Small plates served as appetizers or snacks at any given point of the day.

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.

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 marinade, 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.

Fish Fumet is a term for a rich concentrated seafood broth, made with fish bones and aromatic vegetables.

Leche de Tigre translates to tiger's milk, is a Peruvian marinade that involves the emulsification of citrus, peppers, onion, and fish sauce, or a portion of the ingredient that will marinate.

Masa Corn dough.

Mexi-Poix Like the french mirepoix, a vegetable flavor base for all sorts of dishes, with the addition of peppers and squash.

Mole Blanco ancestral white sauce made with pine nuts, almonds, and sesame seeds as well as raw and dried fruit that create a velvety white texture.

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 de Olla is a hearty beef stew with a light consistency, and a slightly spicy taste due to the chiles used to create it.

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 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.

Oro Negro de Frijol rich black bean sauce made with refritos, pork stock and lard.

Recado Rojo is a marinade of achiote (annatto), spices, and sour orange. Originated in the Yucatan region.

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.

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

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

Tamal is a corn pastry steamed in corn husks or banana leaves.

Tetela A masa stuffed pastry, shaped like a triangle.

Tlayuda is a thin, crispy, large tostada-liked dish from Oaxaca (10-12 inches). Unlike the tostada, it is toasted on the comal instead of fried, and then topped with an array of ingredients.