

ORO

Mexican Gold, Mexican Cuisine

by Nixta

TACOS

CAMOTE (VV) sweet potato, adobo sauce, pineapple pico, avocado mousse, pickled onion	\$ 6	TLAYUDA grande tostada, beans, quesillo, beef salpicon, avocado, tatemada salsa	\$ 18
BOK CHOY (VV) huitlacoche-black beans, salsa macha, pickled veggie relish	\$ 6	QUESABIRRIA Peterson Farm beef birria, nixtamal tortilla, quesillo, consome, jardin, cactus salad	\$ 18
CARNITAS Berkshire pork, avocado salsa, cured onion, cilantro	\$ 6	COLIFLOR (VV) cauliflower, mole negro, sesame, epazote	\$ 9
POLLO ASADO chicken thigh, adobo, guacamole, cabbage slaw	\$ 6	ESQUITES (V) corn stew, epazote, cotija cheese, garlic aioli, chile	\$ 9
BARBACOA Braised lamb shoulder, humito salsa, cactus pico	\$ 7	CAPRESSA heirloom tomato, rajas, quesillo, arugula, chorizo vin	\$ 12
PESCADO tortilla crusted mahi mahi, mole manchamanteles, peach pico	\$ 7	BETABEL (VV) beets, avocado, baby kale, radish, orange, salsa macha	\$ 12
LENGUA beef tongue, salsa de chile de arbol, cured onion, cilantro	\$ 7		

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