

ORO

Mexican Gold, Mexican Cuisine

by Nixta

TACOS	ZANAHORIA (VV) carrot, sikil p'aak, arugula, pepita vinagrette	\$ 6	CHIPS AND DIPS (VV) sikil p'aak, salsas, tostada	\$ 12
	MILPA (VV) Mexican squash, black bean, corn relish, salsa roja, yucca flower	\$ 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 NEGRO* raw scallop, aguachile negro, avocado, cucumber salad, tostadas	\$ 16
	BARBACOA Peterson farm beef shank and brisket, humito salsa, cactus pico	\$ 7	CARNE APACHE* Waygu beef, salsa verde Oaxacan XO, purslane, chicharron	\$ 16
	PESCADO*** tortilla crusted mahi mahi, gem lettuce, avocado, pineapple pico, radish	\$ 7	QUESABIRRIA Peterson Farm beef birria, nixtamal tortilla, quesillo, consome, jardin, cactus salad	\$ 18
	CANGREJO*** soft shell crab, saffron mayo, Mama Vang's sauce	\$ MKT		
	TLAYUDA grande tostada, beans, quesillo, chorizo, avocado, tatemada salsa	\$ 14	ARROZ A LA TUMBADA*** carnaroli rice, shrimp, clams, PEI mussels, guajillo broth	\$ 18
	TETELA (V) triangular masa cake, fava bean, hoja santa, quesillo, asparagus (order of 2)	\$ 14	POLLO CON MOLE chicken thigh, plantain chochoyote, mole nixta	\$ 18
	SOPE DE QUESO (V) masa shell, mole verde, burrata, purslane salad (order of 2)	\$ 14	PANZA DE PUERCO pork belly, pastor adobo, pineapple, avocado, serrano	\$ 18
MASA	TAMAL DE VENADO venison, masa cocida, recado negro, venison demi, xnic pec	\$ 12	CAMOTE (VV) sweet potato, black bean puree, pasilla glaze, pickled fresnos	\$ 9
	QUESADILLA DE HUITLACOCHÉ (V) nixtamal tortilla, quesillo, huitlacoche, epazote, mushroom conserva	\$ 12	ESQUITES (V) corn stew, epazote, cotija, garlic aioli, chile	\$ 9
	CHOCHOYOTES (VV) potato-masa dumpling, salsa de venas, caramelized onion, chives	\$ 12	EJOTES CON HUEVO (V) green beans, romaine, diosa verde dressing, egg, croutons, cotija cheese	\$ 12
			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

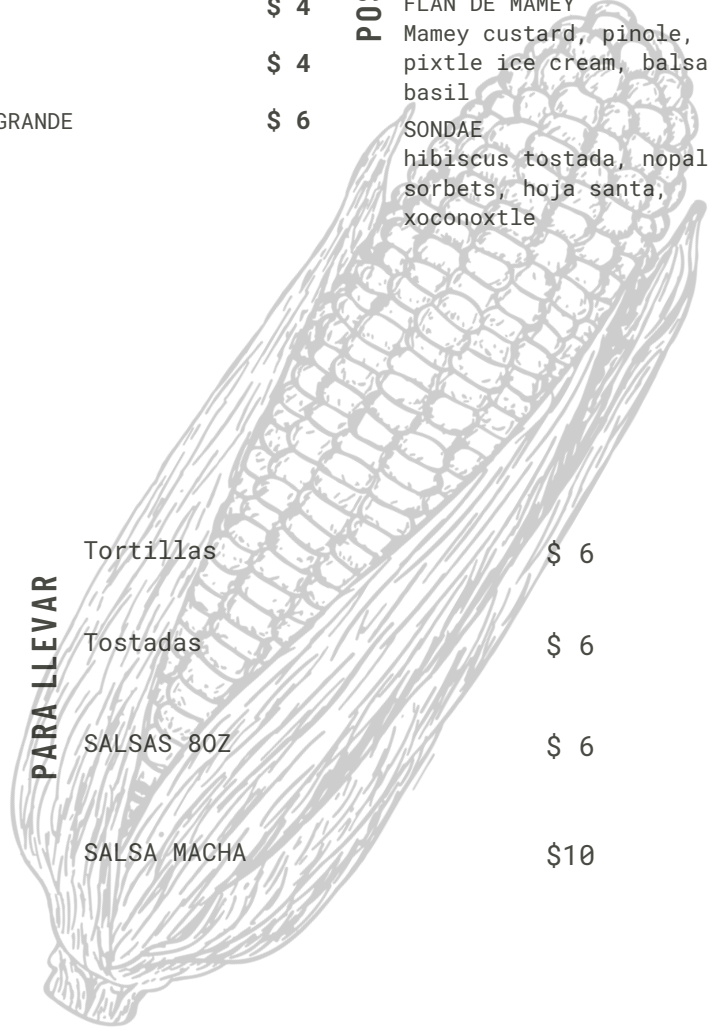
JAMAICA	\$ 5
HORCHATA	\$ 5
HECHO EN MEXICO COKE	\$ 4
JARRITOS	\$ 4
TOPOCHICO	\$ 4
SAN PELLEGRINO GRANDE	\$ 6

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, basil	\$ 10
SONDAE hibiscus tostada, nopal sorbets, hoja santa, xoconoxtle	\$ 8

PARA LLEVAR

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



MIL GRACIAS, WE ARE A NOT TIPPING OPERATION

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