

TACUBA

LUNCH

(MONDAY TO FRIDAY)

PARA LA MESA *(Appetizers)*

GUACAMOLE 12

Chunky avocado, tomato, onions, cilantro, chile serrano served with corn chips, chicharrón and roasted tomato salsa

Seasonal Mexican crudité 5

SOPA DE TORTILLA 12 🍷

Tomato-guajillo soup, crispy tortilla, Mexican cheeses, crema, avocado

QUESO FUNDIDO 12 🌿🍷

Add Rajas 3 | Chorizo 3 | Huitlacoche 3

Melted Mexican cheeses, flour tortillas, tomatillo salsa

TOSTADA DE PULPO 15 🍷

Octopus, chipotle-mezcal butter, avocado

QUESADILLA DE ELOTE Y TRUFA 18 🌿🍷

Sweet corn, wild mushrooms, Chihuahua & Parmesan cheeses, black truffles

NACHOS 15 🍷

Add: Veggies 2 | Chicken 2 | Carnitas 2 | Steak 3 | Pulpo con Chorizo 3

Chips, black beans, cheese, guacamole, pico de gallo, jalapeños, crema

ENSALADAS *(Salads)*

Add: grilled chicken 7 | Skirt steak 9 | Grilled shrimp 10

ENSALADA DE AGUACATE 13 🍷🍷

Avocado, kale, roasted beets, pistachios, Caesar dressing, parmesan

ENSALADA DE PALMITOS 13 🍷🍷

Hearts of palm, endive, frisee, pomegranate, pecans, creamy buttermilk dressing

ENSALADA DE PICADA 15 🍷

Chopped romaine, grilled chicken, cucumber, tomato, queso fresco, corn, carrots, yuzu-tajin vinaigrette

COCTELES Y CEVICHE

AGUACHILE 17

Lobster, shrimp, cucumber-lime aguachile, jalapeño, avocado, red onion, cilantro

7 POTENCIAS 17

Shrimp-octopus cocktail, light tomato sauce, onions, cilantro, avocado

JAPONÉS 17 🍷🌿

Tuna, soy-chile de arbol, peanut leche de tigre, crispy wontons, scallions

HAMACHI TAQUITOS 17

Crispy taquitos filled with spicy hamachi, aji panca-sweet onion salsa

CEVICHE TASTING 39 🍷🌿

Tasting of 4 Ceviches

TORTAS *(Mexican Sandwiches)*

PEPITO 15 🌿🍷 Choice of: Chicken | Grilled skirt steak 2

Black beans, guacamole, caramelized onions, Chihuahua cheese, pickled jalapeños

PAMBAZO 16 🌿🍷

Octopus and chorizo, lettuce, pico de gallo, salsa verde, avocado, crema, queso fresco

JM BURGER 14 🌿🍷

Ground sirloin, tomato, chipotle-cabbage slaw, poblano-queso fundido, spicy string fries

CHEF JULIAN MEDINA

20% gratuity will be added to parties of 6 or more

🍷 dairy | 🌿 gluten | 🍷 nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

TACUBA

LUNCH

BUSINESS LUNCH 16.95 (MONDAY TO FRIDAY)

PARA EMPEZAR Choice of:

ENSALADA DE PALMITOS 🍷 | SOPA DE TORTILLA 🍷

PLATO FUERTE Choice of:

ENCHILADAS DE POLLO EN MOLE 🍷

BURRITO 🌿🍷

Choice of: Chicken | Carnitas | Steak | Pulpo con Chorizo | Vegetarian

PLATOS FUERTES (Brunch entrees)

CHILE RELLENO 20 🍷

Roasted poblano pepper filled with quinoa, mushrooms and kale, Oaxaca cheese, crema, tomato-habanero salsa

BRANZINO TIXIN XIC 32

Yucatan style whole boneless grilled branzino, tomato-plantain salad, achiote-sour orange and habanero salsa, corn tortillas

CARNITAS 26

Roasted suckling pig, chicharrón, guacamole, handmade corn tortillas for tacos, habanero-tamarind salsa

CARNE ASADA 34

Skirt steak adobado and huitlacoche fried rice, cucumber-cactus salad, avocado, salsa verde

MOLCAJETE 38 🍷

Grilled skirt steak, chicken, shrimp, cactus, queso fresco, charred habanero salsa, corn tortillas served in a molcajete

TACOS (Appetizers)

(Handmade corn tortillas, 3 per order)

CALABACITA CON JAMAICA 14 🍷

Zucchini, corn, queso fresco, pico de gallo, crispy hibiscus flowers, chipotle salsa

POLLO 15 🍷

Chicken marinated in adobo, chihuahua cheese, pico de gallo

PESCADO 16 🌿

Crispy beer-battered fluke, cabbage-habanero slaw, chipotle aioli, guacamole

PULPO Y CHORIZO 17 🍷

Octopus, chorizo, melted Mexican cheese, chipotle salsa, pickled habanero-red onions

CAMARON 17 ADD CHEESE 18 🍷

Shrimp, roasted tomato salsa, hearts of palm-pico de gallo salad

SUADERO 17 🍷🌿

Bohemia-braised brisket, avocado, red onions, cilantro, tomatillo salsa, horseradish crema

CARNE ASADA 17 ADD CHEESE 18 🍷

Skirt steak adobado, avocado, chipotle salsa roja, onion, cilantro

BIRRIA CON CONSOME 18 🍷

Braised brisket in chiles, melted Chihuahua cheese, onions, cilantro, tomatillo salsa, consome broth on the side

ACOMPañAMIENTOS

Rice and Beans 7 | Fried Brussels Sprouts con Queso Fresco 9 🍷

Avocado Fries 10 🌿🍷 | Sauteed Spicy Kale 9

Sweet Plantains 8 | Elote 8 🍷

Huitlacoche Fried Rice 9 | Pumpkin-black truffle creamy rice 10 🍷

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