

TAQUERÍA Y *TRADICIONES*

*Where the old recipes become a bridge
between the past and the present*

*El
Barrio*

STARTERS

EL BARRIO GUACAMOLE
Guacamole, Pumpkin Seeds, Cilantro
Pico de Gallo, Tortilla Chips

TORTILLA SOUP
Sour Cream, Avocado, Fried Tortilla
Guajillo

**SMOKED CARROT AND OVEN
ROASTED ROOTS SALAD**
Vanilla & Red Onion Vinaigrette
Mixed Lettuce & Roots, Carrot Purée

SEAFOOD CEVICHE
Shrimp, Octopus, Catch of the Day
Vuelve a la Vida Sauce

**WOOD-FIRED OVEN
MELTED CHEESE**
Local Mixed Cheese Served with Corn
or Flour Tortillas

Add: Chistorra, Mushrooms,
or Shrimp

TRADICIONES

BEEF TAMPIQUEÑA WITH BLACK MOLE
Corn Chochoyotas, Roasted Spring Onions
Black Beans

**GRILLED CHICKEN POBLANO
ENCHILADAS**
Sour Cream, Grated Cheese Sprouts
Aged Cotija Cheese

VERACRUZ-STYLE FISH
Catch of the Day, Tomato, Olives, Bell Pepper
White Rice

**COCHINITA
PIBIL**
Pork, Pickled Red Onion, Xnipec Sauce
Homemade Tortillas

GARDEN

**MUSHROOMS
IN MACHA SAUCE**
Refried Beans, Fresh Cheese
Sour Cream, Hoja Santa
Green Sauce

**ZUCCHINI BLOSSOM
AND JALAPEÑO
REQUESON**
Poblano Chili Sauce
Purslane

**CHIPOTLE OYSTER
MUSHROOM TINGA**
Refried Beans, Ocosingo Cheese
Sour Cream, Mixed Lettuce

SEA

**AJILLO
SHRIMP TACO**
Avocado, Refried Beans
& Hoja Santa

**BAJA-STYLE
FISH TACOS**
Coleslaw, Pico de Gallo, Pickled Onion
Sour Cream

**SOFT-SHELL CRAB
BAJA-STYLE**
Avocado, Cilantro
& Coleslaw Salad

LAND

**AL PASTOR
TACOS**
Grilled Pineapple Salad
Avocado Purée

**PRIME RIB EYE
GAONERA**
Avocado, Baked Onion
Rustic Green Sauce

**CHICKEN MILANESA
TACO**
Crushed Avocado and Pumpkin Seeds
Green Sauce, Pork Rind

Prices plus 15% service charge.