

NÔMADÉ

(v) = vegan without modifications

Plant-based DINNER MENU

BOTANAS

TOSTADAS CON SALSAS (v)
piña pipian/salsa verde/charred habanero
masienda heirloom corn tostadas 8

COCONUT FLATBREAD (v)
wood-fired flatbread 8

GUACAMOLE (v)
fennel/amaranth/heirloom corn tostadas 16

SIKIL PAK (v)
Mayan pumpkin seed hummus/confit tomato
heirloom corn tostadas 14

COCONUT BURRATA (v)
tomato confit/watercress/strawberry/
house-baked focaccia 14

CRUDO

CHAYOTE CRUDO (v)
nixtamalized chayote squash/preserved lemon
red bell pepper coulis/serrano 16

SANDIA CRUDO*
compressed watermelon/pickled papaya
coconut/habanero orange kosho/basil 18

FUERTE

CAMOTE ASADO
grilled sweet butternut squash/platano macho
black bean/mexican crema/salsa guajillo 20

CHAYOTE POHCHUC (v)
roasted chayote squash/Caribbean curry
sauteed poblano & chayote/herbs 22

TAPAS

SETA PANUCHO (v)
crispy black bean stuffed tortilla
mushroom cochinita pibil/xnipec 10

CHARRED CHAMPANERO
harrisa glazed king trumpet mushrooms
crispy potato/xnipec/cilantro 22

TEMPURA DE AGUACATE TACOS
recado negro battered avocado/goldenberry
crema de ajo/pickled serrano/gem lettuce 18

MUSHROOM IKOX TACOS (v)
guajillo glazed king trumpet mushroom
avocado/tamarind/cilantro/onion 16

AL LADO

CRISPY BRUSSELS SPROUTS (v)
sherry maple glaze/pickled cherry 15

ESQUITES
sweet corn/queso fresco/tajin 9

DULCE

DULCE DE LECHE FLAN (v)
coconut/pineapple 10



Masienda heirloom masa
gluten-free
seed-oil free
sustainably sourced seafood

