

NÔMADÉ

(v) = vegan without modifications

Plant-based

DINNER MENU

BOTANAS

TOSTADAS CON SALSAS (v)
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)
bruléed stone fruit/cheremoula/orange
olive/mint/house-baked focaccia 16

CRUDO

TOSTADA DE SANDIA*
marinated compressed watermelon/avocado
pickled mustard seed/chive 12

PALMITO CEVICHE*
hearts of palm/mezcal lime espuma
pineapple/cucumber/mint 15

WATERMELON CRUDO (v)
marinated compressed watermelon/coconut
papaya/habanero orange kosho/thai basil 14



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



TAPAS

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

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

TACOS DE JACA (v)
jackfruit "barbacoa"/avocado/tamarind
cilantro/onion 16

FUERTE

CALABAZA ASADA
orange maple butternut squash/jackfruit
xnipec/avocado/heirloom corn tortillas 20

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

AL LADO

VEGAN BRUSSELS SPROUTS (v)
sherry maple glaze/stone fruit 15

ESQUITES
sweet corn/queso fresco/tajin 9

DULCE

DULCE DE LECHE FLAN (v)
coconut/pineapple 10

SORBETE (v)
coconut lime, passion fruit,
or raspberry jalapeño 5

