

## RAW & COLD SMALL PLATES

ALBACORE TWO WAYS / SEARED / TARTARE (3)  
lime salsa verde / burnt onion crème fraiche / crispy eggplant / jalapeño ponzu 17.45

HOUSE GUACAMOLE  
crispy beluga lentils / chickpeas / blackbean hummus / zaatar & sea salt chips 13.25

SHRIMP CRUDO  
burnt habanero citrus aguachile / seasonal charred cucumbers / avocado meringue 15.45

LOCAL CABRILLA TIRADITO  
buddahand / aji amarillo / chipotle ponzu / creme fraiche / caviar lime / red onion 12.95

ROADSIDE AHI TUNA TOSTADA  
guacamole / crema fresca / mixed greens / habanero / ponzu salsa / extra virgin olive oil 16.45

TOSTADA DEL CHEF  
chile seared ahi / tuna & octo tartare / chipotle aioli / chile oil 13.95

## SOUP & SALADS

PASS THE PEAS SALAD  
charred sugar snap peas / salt cured nopales / pasadena burrata + point Reyes cheese / hoja santa vinaigrette / chile canario jelly 13.25

TIJUANA'S ORIGINAL CAESAR'S SALAD  
hearts of romaine / caesar dressing / parmesan / crouton 12.95  
MADE TABLESIDE (Available in the Upstairs Dining Room Only) 14.90

ROMESCO TORTILLA SOUP  
tomato / vegetable broth / tortilla strips / avocado / crema fresca / queso fresco / fried pasilla chile / cilantro 10.95

NANA'S LENTIL SOUP  
cilantro / baja evo / corn masa dumplings / crema 10.95

## HOT SMALL PLATES

RISOTTO MEXA  
parmesano / oyster mushrooms / cherry tomato / chile morita shrimp 15.95

GRILLED OCTOPUS  
meyer lemon / squid ink emulsion / olives / crispy garbanzo / yuzu roasted peanuts / octopus chicharrón / jalapeño 17.45

TAMAL DE RAJAS CON ELOTE Y QUESO  
roasted poblano peppers / queso fresco / hoja santa / squash blossom 16.45

CRISPY NIMAN RANCH PORK BELLY  
pipian sauce / smoked pepitas 11.25

MEDITERRANEAN GAMBAS  
shrimp / garlic tomatillo salsa / chile oil / feta cheese 11.95

CRISPY QUESADILLA VERDE  
epazote / requeson / mozzarella / queso fresco / aged cotija / caldillo verde / crema 12.25

SHRIMP & BONE MARROW SOPES(2)  
fried parsley / chile de árbol (contains peanuts) 15.45

"ESQUITES" STREET STYLE CORN  
corn / charred chayote / lime / salsa valentina / cotija / mayonnaise / cilantro 7.25

MEDITERRANEAN ADOBADA TACOS (2)  
(GYRO STYLE BEEF & LAMB) 12.45  
flour tortilla / jalapeño tzatziki / olla beans / pineapple

ACORN & KABOCHA SQUASH IN MOLE NEGRO  
toasted hazelnuts / plantain albondiga / cotija / salt cured tomatillos 12.45

## ENTREES

LITTLE ITALY CAVATELLI  
crispy beef cheek and brisket / heirloom beans / birria jus 26.95

COCHINITA PIBIL  
authentic slow roasted cochinita pibil / black beans / pickled red onion with habanero / fresh corn tortillas 26.95

PESCADO DEL DÍA  
fish of the day / shrimp / al pastor rub / pineapple / scallions / shishito peppers / ashes / tomatillo arroz 30.95  
\*may contain fish bones

MARY'S ROASTED HALF CHICKEN  
adobo roasted cauliflower / bitter green leaves / chicken jus 26.95

TRADITIONAL CHILE EN NOGADA  
poblano roasted pepper filled with ground beef / pork / dried fruit & walnut-pinenut mix / walnut-goat cheese cream sauce / pomegranate arils 29.95

18oz BONE-IN RANCHERO STYLE RIB-EYE  
sweet potato puree / local broccolini al ajillo / blistered shishito peppers 38.95  
\*25-30 min cook time

\* Consuming raw or undercooked meats, poultry, seafood, shellfish may increase your risk of food-borne illness.

\*Please note that some items may contain or have traces of nuts and nut oils or may have been made alongside

other products containing nuts. Please notify your server of any allergies.

\*A 3% charge will be added to your check to help cover new government mandates for San Diego in regards to increase in minimum wage

& salaried employees and health insurance costs. If you would like this charge removed, please let your server know and the charge will be removed. Thank you for supporting our staff.