

MAINS TO SHARE

DUCK NACHOS • 16

Duck Confit, Yellow Habanero Salsa, Cheddar, Black Beans, Radish, Crema & Pico de Gallo

FLAUTAS de RES • 12

Crispy Taquitos, Beef Tinga, Salsa Verde, Chipotle Orange, Queso Fresco & Crema

PANZANELLA SALAD • 12

Fried Cotija Cheese, Cherry Tomatoes, Cucumber, Brioche Croutons & Sherry Chipotle Vinaigrette

FORBIDDEN SEAFOOD • 27

Seared Shrimp, Squid, Mussels, Edamame, Lobster Stock, Forbidden Black Rice & Saffron Aioli

POACHED HALIBUT • 31

Lobster Demiglace, Mole Verde, Baby Fennel Confit, Preserved Lemon Peel

CEMITA | SANDWICH • 16

Black Label Lime Seared Chicken Breast, Bacon, Toasted Ciabatta, Chihuahua Cheese, Baby Watercress, Chipotle Aioli, Black Bean Hummus, Pickled Red Onions

POUSSIN MOLE DE XICO • 27

Brick Pressed Semi-Boneless Chicken, Mole de Xico, Roasted Delicata Squash, Shaved Brussels Sprouts, Micro Cilantro, Toasted Sesame Seeds & White Onion

ENCHILADA VEGETARIANA • 17

Roasted Brussels Sprouts, Delicata Squash, Cauliflower, Potato, Carrot Puree, Cinnamon, Pine Nuts, Crisp Leeks, Lemon Zest, Fire Engine Red Salsa & Ranchera Sauce

ENCHILADA SUIZA • 16

Shredded Chicken, Creamy Tomatillo Sauce, Chihuahua & Oaxaca Cheese

BARRIO BURGER • 17

Two 4oz Pat LaFrieda Dry-Aged Burger Patties, Serrano Tartar Sauce, Chipotle Aioli, Pork Belly, Marinated Red Onions, Cheddar Cheese

BONE BROTH BOWL • 25

Lapsang Souchong Infused Bone Broth, Shredded Brisket, Bone Marrow, Soft Boiled Egg, Wheatberries, Charred Brussels Sprouts, Roasted Baby Carrots, Avocado, Scallion & Charred Lime

LAMB SHANK CHAMORRO • 31

Brown Butter, Sage, Spaghetti Squash & Herb Salad Served with Corn Tortillas

CARNE ASADA • 31

Seared Skirt Steak, Serrano Tartar Sauce & Hand Cut Duck Fat, Bacon Truffle, Parmesan Fries



ALL MEATS ARE GMO FREE



EAT MY GUAC

GUACAMOLE CASA • 8

Avocado, Onion, Tomato, Cilantro, Serrano & Sea Salt
or try our black bean hummus with garlic, olive oil, tahini & sea salt

BOMBERO • 9

"OMK" House Special Blend

EL NACO • 10.5

Crispy Braised Pork Belly

DORILOCO • 10

Seasonal Fruit, Sriracha, Valentina Sauce & Crushed Doritos

TRUFFLE HOT HONEY • 12

Habanero Truffle Hot Honey

TASTINGS OF

3 / \$12 • 5 / \$20
7 / \$28

FRESA • 9

Fresh Seasonal Fruit Mix

MANANITAS • 10.5

Guajillo Shrimp

PULPO PICANTE • 10.5

Spicy Braised Octopus

BLUE DEMON • 10

Cabrales Blue Cheese, Toasted Pumpkin Seeds

SERRANO MARMALADE • 9

Serrano, Lime & Agave

CHARRED • 17 •

Charred Scallion, Roasted Garlic, Seared Habanero, Tomato, Avocado & Cilantro Served with "Ash Tortillas"

BAO-GADO BUNS • 14

Braised & Seared Pork Belly, Street Fruit Salad of Mango, Radish, Jicama, Lime, OMK, Chipotle Hoisin Demiglace, Steam Buns Smothered in Mole de Xico

QUESO FLAMEADO • 8

Melted Oaxaca & Chihuahua Cheese in a Cast Iron Skillet

make it gringo! mexican cheese & mac (1.5)

MEXICAN FLAT BREAD • 16

Black Bean Hummus, Smashed Avocado, Micro Cilantro, Chipotle Orange & EVOO
add: steak (6), chicken (5), seitan (6)

TRUFFLE TUNA CRUDO • 13

Yellowfin Tuna, Truffled Creme Fraiche, Chanterelle Habanero Puree, Pickled Morels & Chanterelle, OMK Sorghum Popcorn & Apple Slaw

SEARED OCTOPUS • 13

Smoked Fingerling Potatoes, Roasted Scallions, Habanero Aioli, Smoked Paprika Vinaigrette

CEVICHE NANO • 14

Lobster & Shrimp, Celery, Tomato, Cancha & Avocado

TACOS

POLLO • 18 / 2 FLOUR TORTILLAS

Black Label Guajillo & Honey Marinated Chicken Breast, Melted Oaxacan & Chihuahua Cheese, White Cabbage Slaw & Pico de Gallo

SHRIMP SCAMPI • 24 / 2 NAAN ✱

Sauteed Shrimp, White Wine, Garlic, Black Bean Hummus, Red Pepper Flakes, OMK Powder & Broccoli Rabe

PEKING DUCK TACOS • 29 / 2 FLOUR TORTILLAS ✱

Duck Confit, Seared Foie Gras, Plum Sauce, Peking Glaze & Red Cabbage Slaw

SALPICON TACOS • 23 ✱

Seared Halibut, Maggi, Lime, Naked Guacamole & Chipotle Aioli

VEGETARIANO • 16

Sauteed Seitan, Garlic, Chipotle & Rajas

CARNITAS • 17

Braised Crisp Pork Belly, Marinated Red Onions, Salsa Verde & Cilantro

BORRACHO • 16

Crispy Beer Battered Fish topped with Pickled Jalapeño Cabbage Slaw, Chipotle Orange Sauce

TUNA • 19

Chili Rubbed & Seared Tuna, Lime Green Salsa, Baked Jicama Chips in Romaine Wraps

MACHIN • 19

Roasted Bone Marrow topped with Crispy Pork Belly & Shredded Cabbage

CARNE • 16

Beef Tinga topped with Roasted Scallions & Avocado Tomatillo Salsa

SIDES

YUCCA FRITTA • 7

Citrus Crema

HAND CUT DUCK FAT BACON PARMESAN TRUFFLE FRIES • 8

ESQUITES GRATINEE • 7

Charred Corn, Crema, Citrus, Queso Fresco & Crisp Panko Parmesan Crust

PLANTAINS • 6

Queso Fresco & Crema

BRUSSELS SPROUTS • 8

Salt & Pepper



FALL/WINTER
2018/2019

CHEF'S DE CUISINE
GUSTAVO OSORIO
OSCAR DE LA ROSA



Consuming raw or undercooked poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please advise your server of any food allergies prior to ordering.