



NYC PARTY

TO START //

GUACAMOLE TRIO

Pulpo Picante • Kimchi • El Naco

TO SHARE //

PULPO

Crispy Octopus, Roasted Sweet Potato, Serrano Marmalade, Smoked Paprika Sauce, Roasted Poblano Aioli, Red Onion & Cilantro Salad

FLAUTAS DE POLLO

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

MAINS // CHOICE OF

BORRACHO TACOS

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

KIMCHI FRIED RICE

Glazed Pork Belly, Fried Egg, Peppers, Scallions, Serrano, Corn & Raddish

CARNE ASADA

Ribeye, Black Habanero Garlic Aioli & Hand Cut Pork Fat Garlic Truffle Fries

ENCHILADA SUIZA

Shredded Chicken, Creamy Tomatillo Sauce, Chihuahua & Oaxaca Cheese

TAKE JUAN TO KNOW JUAN

Beef Tinga, Red Cabbage Slaw, Chihuahua & Oaxaca Cheese, Charred Tomatillo Salsa, Lime Marinated Roast Scallions, Serrano Cornbread

VEGETARIANO TACOS

Garlic, Soy & Chipotle Marinated Sautéed Seitan & Rajas

SALMON

Line Caught Atlantic Salmon, Roasted Tomatillo Avocado Mojo Salsa, Charred Poblano Cauliflower, Cherry Tomato, Red Onion & Cilantro Salad

DESSERT // TO SHARE

TRES LECHES

Lemon & Black Poppy Seed Cake, Macerated Strawberries, Strawberry Grand Marnier Coulis

CHURROS NUGGETS

Cinnamon & Sugar Coated, Salted Caramel

#ORALEMK

