

- Fennel and pea soup, crispy parsley and basil oil 250*
- Shaved Brussel sprouts and kale salad with pecorino cheese, almonds and lemon vinaigrette 250*
- Baby romaine Caesar salad with anchovies, parmesan cheese and herb croutons 250*
- Roasted and pickled organic beet salad with avocado, hazelnut, citrus supremes and balsamic vinaigrette 250*
- “Empanadas” with corn, zucchini, squash blossom, Oaxacan cheese and huitlacoche sauce 250*
- Local burrata cheese with red wine and cinnamon poached pear, citrus honey, serrano ham and balsamic reduction 280*
- Red wine braised and grilled octopus with potato, leek, celery and citrus vinaigrette 340*
- Yellowfin tuna tartare, avocado, crisp shallot, wasabi dressing and wonton crisp 350*
- Beef carpaccio with cilantro, mint, microgreens, radish, crisp potato and truffle ponzu 340*
- Shrimp cakes with spicy avocado relish and red pepper-orange reduction 320*
- Selection of local cheeses with truffle honey, apples, candied walnuts and housemade crackers 300*
- “Birdie’s Burger” Truffle fries with parmesan cheese 150*



*1/2 lb. ALL BEEF BURGERS ARE HANDFORMED FROM THE CHEF'S BLEND OF SPECIFIC CUTS AND SERVED WITH HOUSE CURED PICKLES AND CRISP POTATOES WITH GARLIC, ROSEMARY AND PARSLEY*



*We support local, sustainable and organic practices whenever possible*

- “La Goliat” Double beef patty, cayenne aioli, griddled onion and American cheese 310*
- “Filet o Fish” Tuna patty with lettuce, ginger, avocado, soy bean sprouts and ginger wasabi aioli 330*
- “Crispy chicken sandwich” Crispy chicken with tomato, lettuce, onion, bacon, avocado and secret sauce 270*
- “Poblano Escobar” Beef patty stuffed with poblano peppers and Oaxaca cheese, griddled onion-jalapeño and garlic aioli 300*
- “La Clásica” Beef patty with All the fixin’s with aged cheddar cheese on sesame bun 280*
- “La Hippy” Chickpeas, quinoa and onion veggie patty with sprouts, cucumber, tomato and tahini yogurt dressing 250*
- “La Descarnada” Balsamic roasted portobello with zucchini, oven dried tomatoes and goat cheese on focaccia 250*
- “La Suiza” Beef patty with emmental Swiss cheese with sauteed mushrooms and crisp onions 290*
- “Tortaguesa” Thin burger patty with bacon, ham, avocado, tomato, onion, jalapeños, cheese on telera bread 300*
- “In-N-Out” Beef patty with griddled onions, lettuce, tomato, cheddar cheese and secret sauce 290*
- “The Dude” Beef patty, It’s the In-N-Out with bacon and avocado 300*
- “La Mafiosa” Beef patty with balsamic roasted onions, oven dried tomatoes, parmesan crisp and tomato-garlic aioli 295*
- “Azul” Beef patty with blue cheese, caramelized onions, port reduction and arugula on french baguette 295*
- “La Griega” local lamb-patty with roasted tomatoes, feta cheese, pickled onions and spinach on onion bun 310*