








STARTERS

 * Scallop Ceviche	wild-caught bay scallops aji verde pickled onions cilantro cucumber roasted corn malanga chips	17
Guacamole & Chips	avocado pico de gallo corn tortilla chips	15
 Sikil Pak	pumpkin seeds roasted tomatoes cilantro corn tortilla chips	12
Dip Trio	guacamole sikil pak scallop ceviche corn tortilla chips	40
Empanadas	black beans Capriole Farms goat cheese tomato frito sauce cactus salad with queso fresco, cabbage, cilantro & onions	15
Mayan Caesar Salad	Kentucky romaine Garey Farm bacon epazote croutons shaved parmesan creamy poblano dressing	15

ENTRÉES

 Salbutes of the Day	3 flash-fried corn tortillas made with fresh masa, topped with daily special, served with housemade jalapeño purée	--
Wild-caught Fish of the Day	daily fish special mojo de ajo sauce malanga fritter	--
Mole of the Day	locally-sourced, sustainably-raised meat Veracruz chocolate mole sauce pepita-chile rubbed broccolini	--
 Cochinita Pibil	slow-roasted pork achiote sauce pickled onions tok-sel lima beans <small>Pastured Pork Farms: Garey Farm Stone Cross Farm</small>	28
Tuna Tacos	3 handmade corn tortillas ahi tuna chipotle sauce cilantro pineapple-poblano-avocado salsa radish greens	25
 Chilaquile	tortilla lasagna: housemade corn tortillas Metro Farm's mushrooms zucchini tomatoes chihuahua cheese queso fresco sour cream tomato casera sauce jalapeño purée *add local chorizo for \$4	23
Duck	duck confit Mayan black mole fried plantains <small>Pastured Duck Farms: Groce Family Farm Amaroo Hills Emu Farm</small>	30
 Salmon	Verlasso salmon cuitlacoche sauce tok-sel lima beans	30
Harvest Toss	quinoa sweet potatoes cauliflower Metro Farm's mushrooms crispy chickpeas red bell pepper hummus *add salmon \$10	22
Papadzules	roasted local pork & chihuahua cheese enchiladas pumpkin seed cream sauce local soft-boiled egg black beans	25
Rabbit	JS Rabbitry rabbit confit pipian rojo (pumpkin seed mole) fried plantains	27
* Mayan Burger	local bacon tomato frito jam Kenny's Cheese fromage blanc fried plantains <small>Grass-fed Beef Farms: 3D Valley Farm Berry Farm</small>	22

SIDES

 Tok-sel lima beans fried plantains malanga chips malanga fritter	7
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Dietary Restrictions

- We have an allergen menu that gives basic information about common allergens/restrictions such as vegetarian, vegan, nuts, gluten and dairy.
- Our fryer is **not** 100% gluten-free and has primarily corn-containing items in it.
- Please give your server information about all of your allergens as well as the level of severity of allergens and how cross-contamination affects you.



Chef Ucán's signature dishes

20% gratuity may be added to parties of 6 or more

* The consumption of animal foods that are raw, undercooked or not otherwise processed to eliminate pathogens may increase your risk of foodborne illness

**If you use a credit card, we will charge an additional 3% to help offset processing costs.
This amount is not more than we pay in fees. We do not surcharge debit cards.