

# La Cena

## Platos Fuertes (Entrees) 4pm

### Costillas de Res 32

Spicy chile braised shredded short ribs, masa “polenta”, charred autumn veg, salsa pasilla oaxaqueño

### Pescado del Otoño M/P

Brown butter poached local fish, brown butter pumpkin puree, autumn veg rajas, crispy squash rings

### Oaxacan (wa-ha-ken) Style Carne Asada\* 32

Marinated skirt steak, charred onions and chiles, fried plantains, avocado relish, toasted garlic rice, warm tortillas

### Pollo Mole Negro\*\* 26

Roasted chicken breast, chicken flauta, toasted garlic rice, sautéed kale, Mole Negro

### Whole fish del Dia M/P

“Taco Style”. Served with onion & habanero “en escabeche”, garlic habanero salsa, avocado, lime, warm tortillas, toasted garlic rice

### Puerco Asado\* 31

Charred Berkshire pork chop, chile apple sauce, chorizo verde, heirloom apple, autumn veg, cider & chile salsa

### Pozole Verde 26

Pork & green chile broth, hominy, pumpkin seed oil, lime, cabbage, avocado, cilantro, onion

## Mas (Sides)

### Mexican Street Corn 6

Cotija cheese, chile, lime, Negra Modelo mustard aioli

### Arroz 5

Toasted rice, garlic, olive oil, onion

### Frijoles Negros 6

Black beans, avocado, onion, cotija cheese, Mexican oregano

### Aguacate 9

Raw avocado, salt, lime, cilantro

### Arroz Con Frijoles 6

Toasted garlic rice, black beans, avocado, onion, cotija cheese, Mexican oregano

### Platanos Fritos 6

Fried plantains, chile, lime

### Crispy Squash Rings 7

honey, chile powder

\*\*Items contain nuts. \*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.