

# Oaxacalifornia

MAR · MAIZ · MEZCAL

## LUNCH

### BREAKFAST

MONDAY TO SATURDAY

8:00am - 12:30pm

SUNDAY

10:00am - 12:30pm

### LUNCH

MONDAY TO SATURDAY

1:00pm - 9:00pm

SUNDAY

1:00pm - 6:00pm



## DEL CARRITO

Fresh farmed oysters (6 pieces)	\$345
Acapulco style octopus and shrimp cocktail, tomato, red onion, coriander, avocado	\$299
Passion fruit ceviche with catch of the day, tomato, onion, coriander, pineapple, radish, chile de agua	\$275
Limeño ceviche (Peruvian style), leche de tigre, yellow garlic, sweet potato, corn kernels, cancha	\$275
Tuna ceviche, grilled pineapple, red onion, cucumber, chintextle chili paste, ponzu	\$305
Scallop and shrimp red aguachile, cucumber, onion, peanuts, avocado	\$295
Sinaloa style aguachile; catch of the day, shrimp, scallop, red onion, cucumber, avocado	\$310

## SOUPS

Caldo de Piedra (cooked at your table) with shrimp, octopus, catch of the day, clam, garlic, tomato, onion	\$320
Oaxacalifornia ramen with pork belly, octopus, shrimp, boiled egg, spring onion, nori	\$335
Shrimp broth from the Oaxacan coast with shrimps (10 pieces), costeño chili, tomato, onion, epazote herb	\$295

BLACK AGUACHILE  
TOSTADA WITH SHRIMP,  
BLUEFIN TUNA



## C O R N   &   S E A

Seafood tostada with shrimp, octopus, white ceviche, avocado, pickled onions, mayonnaise \$239

Pregnant tostada with fish, shrimp, octopus, white ceviche, habanero sauce, toasted peanuts, avocado \$239

Black aguachile tostada with shrimp, bluefin tuna, chile de agua mayonnaise, avocado \$239

Al pastor fish tacos (3 pieces); avocado, pico de gallo with pineapple, native coriander \$230

Governor shrimp tacos (3 pieces); Oaxacan string cheese, avocado, pickled red onion \$230

Baja-style taco (1 piece) with catch of the day or shrimp, pico de gallo, pickled onion, purple cabbage, cream, pasilla mixe chili mayonnaise \$230

Shrimp tacos with grasshopper sauce (2 pieces), pickled onion, Oaxaca string cheese crust, chile de agua mayonnaise, purple cabbage \$230

S E A F O O D  
R I G A T O N I



## FROM THE SEA

Sauteed octopus (180g) with garlic, de árbol chili, rosemary potatoes, creamy mushroom rice \$395

Fish filet (180g) in roasted garlic butter, chili oil, mashed potato, sautéed green beans with bacon \$365

King prawns (250g), grasshopper butter, mashed potato, grilled vegetables \$399

Surf and turf fried rice, flank steak, chicken, shrimp, octopus, clam, mussel, pickled onion, manzano chili \$305

Shrimp fettuccine, pomodoro, basil, parmesan \$305

Chinese noodles with shrimp, bell pepper, ginger, de árbol chili, peanut, soy, celery \$305

Seafood rigatoni, smoked pancetta, cream, basil, cherry tomato, white wine \$345

F L A N K   S T E A K



## FROM THE CHARCOAL GRILL

Picanha (350g) with bone marrow butter	\$590
Rib eye (350g)	\$560
Flank steak (300g)	\$405
Chicken breast (300g)	\$345

Up to two of the following sides of your choice:

Mashed potato (150g)	
Salad from our kitchen garden	
Grilled vegetables	
Patatas bravas	
Creamy rice	
Fettuccine al gusto	
Extra order	\$ 79

! ENJOY !