



# TAPAS

Three Cheese Relleno in a red masa mole

**SECRET**  
\$11

Spicy Avocado Pico de Gallo with santa leaf & shrimp

\$12

Chili Shrimp and Corn Cheese Dip  
with chimichurri sauce (Argentinian pesto) and chips

**SPECIALS**

\$10

Guacamole and Chapulines with lime chips

Iberico Bellota Chorizo, Serrano Ham, Organic Apples,  
Spanish Cheese with an aged Sherry Vinaigrette  
Iberico Ham, Chorizo and Pear Salad  
with a balsamic vinaigrette

\$25

Aztec Soup with avocado, panela cheese, huitlacoche,  
and chips in a tomato- chilcostle broth

\$21

\$9

Portabello Mushroom grilled and topped with sweet  
Negro Spanish peppers, chorizo, chèvre and olives  
Cheese and Oaxacan Mozzarella served as a Relleno

Chicken Breast & Mozzarella wrapped in Santa Leaf  
topped with serrano ham and a chamoy vinaigrette

\$21

Manchego Potatoes with shitakes and chorizo

\$12

Grilled Skirt Steak with grilled cactus,  
tapiche pico de gallo and black beans

\$16