

Our team is thrilled to welcome you back to Oyamel! To provide you, our guests, with a safe and exceptional experience, we are currently offering a limited selection from our main menu in addition to rotating seasonal specials and festival offerings.

### Chef's Tasting Menu

Enjoy a special tour Mexico guided by Chef Omar Rodriguez and his team \$65.00 per person

Stuck in the traffic on Reforma?

To bear the wait:  
guacamole freshly made to order with green tomatillo, serrano chile, crumbled queso fresco and a basket of fresh tortilla chips \$15.00

## ANTOJITOS the little dishes from the streets

### Ceviches / Marinated Seafood Salads

#### Ceviche verde ✱

Baramundi marinated in lime juice with avocado and tomatillo \$14.00

#### Ceviche con cítricos ✱

Striped bass in a pineapple-habanero marinade with citrus, jicama and fresno chiles \$14.00

#### Atún pacífico ✱

Ahi tuna with Maggi-lime marinade, scallions, avocado, toasted pecans, fresno chiles and crispy amaranth \$17.00

#### Aguachile de camarón

Shrimp lightly marinated in lime, cucumber and mint with serrano pepper \$12.00

### Sopas y Ensaladas / Soups & Salads

#### Caldo tlalpeño

Traditional chicken soup with seasonal vegetables, carrots, rice, a spoonful of smoky chipotle sauce and a chipotle chile \$8.50

#### Ensalada de Alex-César Cardini ✱

The classic Caesar salad of romaine lettuce, anchovies, soft boiled egg, Parmesan cheese and house-made croutons \$9.00

#### "Gaspacho" estilo Morelia

From the historic city of Morelia, a salad of pineapple, orange, jicama root, cucumbers, queso fresco and a dusting of chile pequín \$8.00

#### Ensalada de Palmitos

Fresh Hamakua Farms hearts of palm, red cabbage, grapefruit, radish, cucumber and avocado with a grapefruit-papaya dressing \$12.00

#### Ensalada de nopalitos y ayocotes

Rancho Gordo heirloom scarlet runner beans, cactus paddle, and seasonal vegetables over Pipe Dreams goat cheese and garnished with a tangy guajillo chile salsa \$11.00

### Verduras / Vegetables

#### Chayotes guisados

Grilled chayote squash, broccoli and cauliflower with a tomato-arbol chile salsa, watercress and pumpkin seeds \$9.00

#### Frijoles refritos con queso

Refried black beans slow cooked with manteca with melted chihuahua cheese served with Mexican crema and tortillas \$9.00

#### Queso fundido con tequila

Melted chihuahua cheese flambéed with tequila and served with tortillas \$8.00

Add spicy chorizo \$10.00

#### Chilaquiles con salsa verde y queso

House-made tortilla chips with melted chihuahua cheese, tomatillo salsa, crema and onion \$9.00

#### Col de Bruselas estilo San Quintín

Crispy Brussels sprouts with a chile de árbol sauce, pumpkin seeds, peanuts and lime \$9.00

#### Quesadilla huitlacoche

Tortilla with melted chihuahua cheese and Roy Burns Mexican corn truffles \$10.00

#### Mole Verde Oaxaqueño

Tomatillo and herb stew with Rancho Gordo Alubia blanca beans, seasonal vegetables and watercress \$10.00

#### Arroz verde

Anson Mills Charleston gold rice, tomatillo, jalapeno, cilantro, spring vegetables and queso cotija \$11.00

#### Coliflor Frito

Cauliflower in a smoky, rich almond salsa macha, mezcal raisins, rajás, over a hoja santa crema \$9.00

✱ Consuming raw or uncooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness.

## Carne y Mariscos / Meats & Seafood

### **Camarones al mojo de ajo negro**

Wild caught Gulf Coast white shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic \$13.00

### **Pulpo negra**

Grilled salsa negra marinated Spanish octopus served over creamy sweat potato, topped with an hoja santa salsa \$16.00

### **Trucha tallada**

Grilled trout marinated in a guajillo, ancho and pasilla negra salsa, served with sautéed seasonal vegetables \$24.00

### **Enchilada de pollo con salsa verde**

Chicken enchilada served with a tomatillo salsa, melted chihuahua cheese, rajas and green onion \$9.50

### **Tamal verde**

Shredded chicken tamal with a green sauce of tomatillo, chile and garlic \$9.50

### **Quesadilla de chicharrones**

Crispy Rocky Hollow Farms pork belly in a tortilla with melted chihuahua cheese, refried black beans, onions and a five chile salsa \$10.00

### **Albondigas enchipotladas con queso doble crema**

Meatballs in chipotle sauce with queso fresco and cilantro \$9.00

### **Arrachera \***

Grilled skirt steak with salsa jitomate, cherry tomato pico de gallo and radish \$16.00

### **Plato de Suadero**

Chile morita and arbol braised Roseda beef brisket with roasted cambray onion, avocado, house-made corn tortillas and salsa verde \$26.00

## Authentic Mexican TACOS in hand-made corn tortillas

Our masa starts its journey in Mexico, with the family farms that grow heirloom corn. Every day, our team cooks and grinds this corn in-house, to give you a taste of this treasured tradition.

### **Hongos en molito**

Wild mushrooms and poblano peppers sautéed in a sauce of guajillo and pasilla chiles, Mexican crema, onions and cilantro \$4.50

### **Cochinita pibil con cebolla en escabeche**

Yucatán-style pit barbecued Rocky Hollow Farm pork with Mexican sour orange and pickled red onion \$4.00

### **Pollo a la parrilla**

Grilled marinated chicken thigh with guacamole and grilled green onion \$4.00

### **Pescado Baja California \***

Crispy masa tempura-battered seasonal fish with shredded cabbage, house-made chile de arbol mayonnaise, Mexican crema and a salsa mexicana of tomato, onion and cilantro \$4.50

### **Chilorio de res**

Shredded local beef braised in a rich and tangy sauce of pasilla and guajillo chiles, topped with white onions \$4.50

### **Frijoles guisados**

Rancho Gordo heirloom rebozero beans and chayote squash braised with guajillo chile and chipotle in adobo salsa, garnished with jalapeno en escabeche, cotija cheese, onions and cilantro \$4.50