

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 \$15.00

Ceviche con cítricos ✖

Striped bass in a pineapple-habanero marinade with citrus, jicama and fresno chiles \$15.00

Ceviche rojo ✖

Sliced hamachi with cucumber, hominy and corn nuts tossed in a guajillo chile sauce, garnished with avocado and radish \$15.00

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 \$9.00

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 pequin \$8.00

Sikil P'aak

Toasted pumpkin seed spread with tomato, sour orange and habanero served with tostadas \$8.00

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

Ensalada remolacha

Salt roasted local beets with cascabel dressing, walnut-goat cheese crema and a cocoa nib crumble \$8.00

Ensalada de palmitos

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

Verduras / Vegetables

Chayotes asado

Grilled chayote squash, broccoli and cauliflower with a tomato-árbol chile salsa, watercress and pumpkin seeds \$10.00

Frijoles refritos con queso

Refried black beans slow cooked with manteca with melted monterey jack cheese served with Mexican crema and tortillas \$10.00

Chilaquiles con salsa verde y queso

House-made tortilla chips with melted monterey jack 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 \$10.00

Queso fundido con tequila

Melted Clover Hill farms monterey jack cheese flambéed with tequila and served with tortillas \$9.00

Add spicy chorizo \$11.00

Quesadilla huitlacoche

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

Coliflor frito

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

Arroz huitlacoche

Anson Mills Charleston Gold rice with Roy Burns Farm Mexican corn truffles, queso fresco, and epazote herb oil \$11.00

Frijoles con repollo guisado

Rancho Gordo alubia blanca beans stewed with guajillo and costeno rojo chiles, green cabbage and cauliflower \$10.00

Tamal de camote

Sweet potato tamal filled with black beans, served with a guajillo chile salsa, Mexican crema, queso fresco and pumpkin seeds \$8.00

✖ 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 \$14.00

Pulpo negra

Grilled salsa negra marinated Spanish octopus served over creamy sweet potato, topped with an hoja santa salsa \$17.00

Trucha tallada

Grilled trout marinated in a guajillo, ancho and pasilla negra salsa, served with sautéed seasonal vegetables \$26.00

Minilla Veracruzana

Veracruz style house smoked tuna picadillo inside crispy tortillas with salsa de chile manzano \$9.00

Enchilada de pollo con salsa verde

Chicken enchilada served with a tomatillo salsa, melted chihuahua cheese, rajás and green onion \$10.00

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 monterey jack 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 \$17.00

Plato de Suadero

Chile morita and arbol braised Roseda beef brisket with roasted cambay onion, avocado, house-made corn tortillas and salsa verde \$28.00

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 \$5.00

Pollo a la parrilla

Grilled marinated chicken thigh with rebozero beans and grilled green onion \$5.00

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 \$5.00

Chilorio de res

Shredded local beef braised in a rich and tangy sauce of pasilla and guajillo chiles, topped with white onions \$5.00

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

Cócteles, Cervezas, y Más

Margaritas

Oyamel

José Andrés' personal favorite with 'Salt Air', Milagro Blanco, Combier l'Original, lime
\$13 glass / \$63 pitcher

A twist on José's favorite, with pomegranate
\$13.50 glass / \$66 pitcher

Classic

Olmeca Altos, Combier l'Original, lime
\$12 glass / \$55 pitcher (**Make it with Mezcal \$14**)

Feeling fancy? Upgrade to Altos Reposado
\$13 glass / \$63 pitcher

Estilo Ron Cooper

Olmeca Altos, Combier l'Original, lime, Oaxacan sea salt, a side of Del Maguey mezcal 'Vida'
\$14 glass / \$65 pitcher

Serrano Margarita

Olmeca Altos, Combier l'Original, lime, serrano chile
\$13 glass / \$66 pitcher

Al Gusto

Cucumber-infused Altos Olmeca blanco, St. Germain, lime, cava \$14

Volcan De Mexico

Milagro blanco, dry curacao, peach puree, house made pineapple chamoy, lime \$13

Cócteles de la Casa

Mexicana Gin & Tonic

Hendrick's Gin, Giffard Passionfruit, Dolin blanc, thyme, Q tonic \$15

Miel Santa

Uruapan charanda rum, cucumber, hoja santa syrup, lime \$11

Paloma Masquerade

El Silencio espadin mezcal, Altos blanco tequila, Luxardo Maraschino, grapefruit, soda water \$13

Mojito Dorado

Mint-charged Demerara El Dorado rum, minted sugar, lime 'air' \$13

No Es Mezcal

Las Tabernas Raicilla, Altos Olmeca reposado, Dolin rouge, Fee's Aztec chocolate bitter, Scrappy's Cardamom \$14

Humo Y flores

Rancho Tepua Bacanora, Peychaud's Bitters, tamarind, hibiscus, orange \$15

Cervezas

Tecate, (Can) Baja, MX \$5

Pacifico, Sinaloa, MX \$7

Dos Equis Lager, Monterrey, Nuevo León, MX \$7

Dos Equis Amber, Monterrey, Nuevo León, MX \$7

Victoria, Vienna-Style Lager, Mexico City, MX \$6.50

Right Proper, "Diamonds, Furcoat, Champagne", Berliner Weiss, Washington D.C. \$8

Flying Dog, "Numero Uno" Agave Lager, Frederick, MD, \$7

Right Proper, "Raised by Wolves", Pale Ale, Washington D.C. \$8

Flying Dog "Bloodline" Blood Orange Ale, American IPA, Frederick, MD \$7

Dogfish Head, "60 minute IPA", Milton, DE \$7.50

Sam Adams Just the Haze, Boston, Mass. (Non-Alcoholic Beer) \$7

Bebidas sin Alcohol

NON-ALCOHOLIC BEVERAGES

Limonada

House-made sparkling limeade \$5
Make it pomegranate \$5.50

Aqua Fresca

Ask your server about options \$6

Coca-Cola / Mexican Coke \$5

Diet Coca-Cola / Diet Coke 8 oz. \$5

Sprite / Old Fashioned Sprite \$5

Squirt / Mexican Squirt \$4

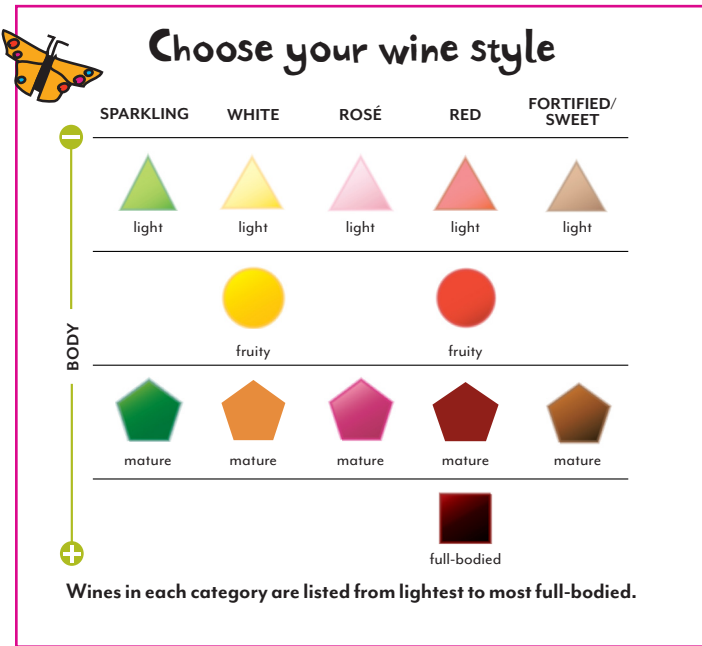
Topo Chico / Mineral Water \$5

Q-Tonic

Sweetened with agave nectar \$4

Jarritos Soda

Tamarindo or Mandarinina \$5



Vino Wednesdays
 Enjoy any of our fabulous wines by the bottle at 50% off every Wednesday.

Espumosos / Sparkling Wines

- NV Marfil, Brut Cava Penedés, Spain \$30
- '17 Naveran, Brut Rosé Cava, Penedés, Spain \$44
- NV Gruet, Blanc De Blancs 'Sauvage', Albuquerque, NM \$52
- '12 Gruet, Blanc De Blancs, Albuquerque, NM \$65
- NV Laurent Perrier, Brut, Champagne, France \$95
- NV Roederer, Rose Sparkling, California \$96

Vinos Blancos / White Wines

All wines listed from lightest to most full-bodied

- '19 Annalisa, Pinot Grigio Veneto, Italy \$36
- '17 McPherson, Chenin Blanc, TX \$48
- '17 Hexamer, Off-Dry Riesling "Quarzit", Nahe, Germany \$52
- '17 Ramey, Chardonnay, Russian River Valley, CA \$96
- '18 Monte Xanic, Chardonnay, Valle De Guadalupe, Mexico \$52
- '18 Barbourville, Chardonnay Barbourville, VA \$58
- '17 Morgan, Chardonnay, "Highlands", Santa Lucia, CA \$64

Rosados / Rosés

- '19 Beronia Garnacha, Rioja, Spain \$40

Vinos Tintos / Red Wines

All wines listed from lightest to most full-bodied

- '18 McPherson, Cinsault/Counoise/Viognier, 'Tre Colore', TX \$45
- '17 McPherson, Tempranillo, "La Herencia", TX \$48
- '18 Hahn, Pinot Noir, Monterey, CA \$48
- '15 La Rioja Alta, "Viña Alberdi Reserva", Rioja, Spain \$63
- '13 Morgan, Pinot Noir, "Double L", Santa Lucia Highlands, CA \$103
- '16 Santo Tomas, Tempranillo/Cabernet Sauvignon, Valle De Guadalupe, Baja \$66
- '17 Black Slate, Garnacha "Escaladei", Priorat, Spain \$62
- '18 Stolpman, "La Cuadrilla", Syrah/Sangiovese/Grenache Ballard Cayon, CA \$56
- '17 Seghesio, Zinfandel, Sonoma, CA \$65
- '17 Trinchero, Cabernet Sauvignon, "The Show" St. Helena, CA \$45

Wines by the Glass

SPARKLING

- NV Gruet, "Sauvage", Blanc de Blancs, Albuquerque, NM \$12
 Medium-bodied, refreshing sparkling Chardonnay. Delicious!
- '17 Naveran, Brut Rosé, Penedés, Spain \$11
 Dry, red fruits and lively acidity. Great for a summer day.

WHITE All wines listed from lightest to most full-bodied

- '19 Annalisa, Pinot Grigio, Veneto, Italy \$10
 A delightful, easy drinking dry white. It is simple enough that it pairs with most anything.
- '18 L.A. Cetto, Sauvignon Blanc, Valle de Guadalupe, Mexico \$11
 Crisp, light, refreshing, great with seafood
- '17 McPherson, Chenin Blanc, TX \$12
 Tart, baked apples, chamomile, and lime. Absolutely mouth-watering.
- '18 Monte Xanic, Chardonnay, Valle De Guadalupe, Mexico \$12
 A classic, oaky style of Chardonnay. Full-bodied and rich.

ROSÉ

- '19 Beronia, Garnacha, Rioja, Spain \$11
 A lovely medium-bodied rosé. Rich cherries and wild berries. Del

RED All wines listed from lightest to most full-bodied

- '18 McPherson, Cinsault/Counoise/Viognier, 'Tre Colore', TX \$11
 Fresh red cherries and berries. Pretty light and easy to drink.
- '18 Hahn, Pinot Noir, Monterey, CA \$12
 Black cherries, red apple and yummy vanilla.
- '17 McPherson, "La Herencia" Tempranillo, TX \$13
 Juicy, sweet-tart red fruits with crisp acidity.
- '18 Stolpman, "La Cuadrilla", Syrah/Sangiovese/Grenache Ballard Cayon, CA \$14
 Full-bodied and spicy with great black fruit flavors.

