

NIZUC

GUACAMOLE | 19

salsa macha, pico de gallo, corn tostadas.
**add salsas | 8 *add ribeye chicharron | 20*

CARPACCIO DE PULPO | 19

octopus, salsa veracruzana, garlic aioli, avocado, cilantro

CAMARONES AL MOJO DE AJO | 19

grilled garlic shrimp, lemon, morita chile butter

GORDITA DE CHICHARRON | 18

corn masa, pork carnitas, dry shrimp, lettuce, queso fresco, salsa morita

CONCHAS CON CHORIZO | 18

clams, saffron rice, aleppo pepper, cilantro, toasted bread

FLAUTAS DE PESCADO | 16

market fish, aioli, cabbage, avocado, salsa roja cruda

OYSTERS 6pc | 21 12pc | 39

chile morita mignonette, cucumber yuzu vinaigrette
**add caviar 35 for half dozen | 70 for dozen*

SEAFOOD TOWER (for 2) | 70

east coast oysters, clams, scallops, bluefin tuna, shrimp

COCONUT CEVICHE | 26

flake, coconut leche de tigre, habanero, cucumber, cancha, plantain chips

AGUACHILE DE CAMARON | 24

shrimp, cucumber, lime, onion, sesame

COCTEL CAMPECHANO | 26

shrimp, octopus, market fish, blood orange clamato, avocado, cilantro, tostada

CACAHUAZINTLE CHOWDER | 14

white corn, pewee potatoes, crab, clam broth, crema, chile ash

LITTLE GEM CAESAR SALAD | 16

gem lettuce, pepita caesar dressing, avocado, aged parmesan, bonito bread crumbs

NIZUC CACTUS SALAD | 16

hudson harvest mixed greens, pea tendrils, crispy quinoa, avocado, pickled cactus, citrus vinaigrette

ANTOJITOS

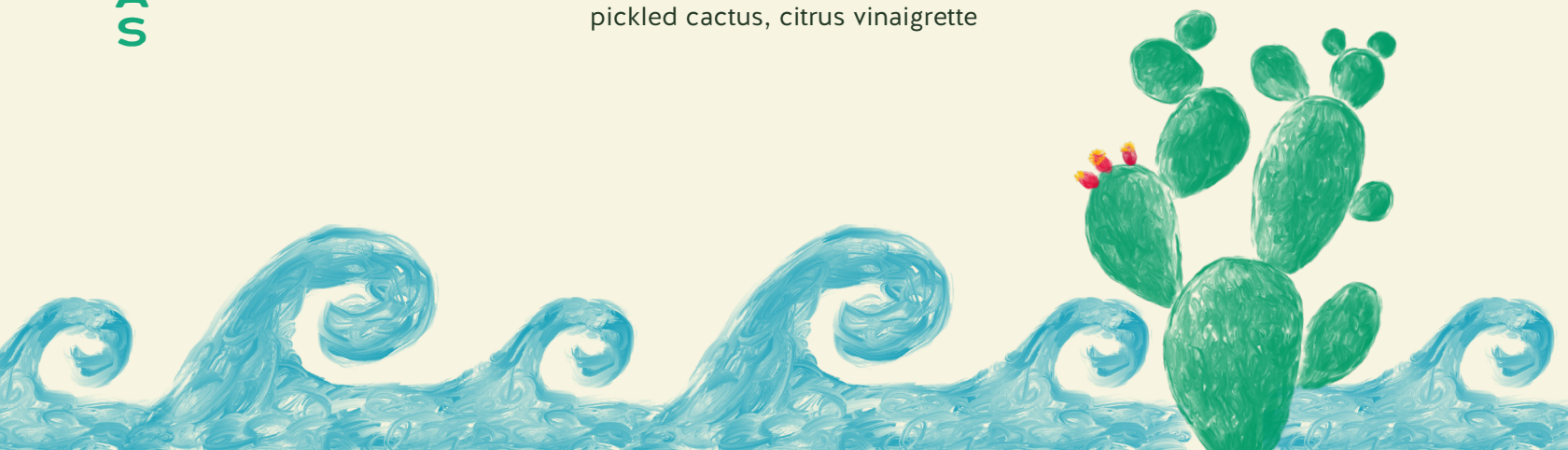
DEL MAR

ENSALADAS

APPETIZERS

SEAFOOD

SALADS & SOUPS



TUNA TOSTADA | 18

bluefin tuna, habanero aioli, mango, salsa macha, cilantro

CARROT TOSTADA | 16

smoked carrots, lemon coconut yogurt, salsa macha, cilantro

FISH TACOS | 16

tempura battered market fish, cabbage, pico de gallo, habanero aioli, salsa verde cruda

FLOR DE CALABAZA TACOS | 16

zucchini blossoms, refried beans, queso oxaca, pickled onions, salsa roja

CAMPECHANO TACOS | 16

chorizo, shrimp, queso chihuahua, avocado salsa, onion, cilantro

PORK BELLY AL PASTOR | 16

guajillo marinated pork belly, pineapple pico de gallo, avocado salsa

RIB EYE GRINGA TACOS | 20

caramelo flour tortilla, queso chihuahua, salsa taquera

SERVED WITH TORTILLAS**PESCADO A LAS BRAZAS | 35**

grilled branzino, chambray onion, radish salad, salsa tatemada

HONGOS CON PIPIAN VERDE | 27

seasonal mushroom medley, hoja santa pipian, pearl onions, sorrel
**add black truffles | M/P*

POLLO CON MOLE | 32

yellow bell farm ½ chicken, mole rojo, verdolaga salad

CHAMORRO | 34

pork shank carnitas, pickled onion, salsas

CARNE ASADA | 48

18 oz ribeye, charred onion, grilled cactus, marrow jus, salsas, cilantro

ESQUITES | 10

corn kernels, epazote, aioli, cotija cheese, chile piquin

PAPAS | 10

crispy peewee potatoes, chile-lime aioli

HONGOS | 10

seasonal mushroom medley, Salsa roja, queso fresco

