

nixtamal  *heirloom corn from oaxaca. ground & cooked in house.*

oxtail quesadilla
huancaína, pickled jalapeños, marinated cabbage, queso mixto **12**

sope
cochinita pibil, bean puree, habanero-onion salsa (x-ni pek) **14**

queso fundido
queso mixto, chorizo verde, toreados **11**

guacamole
herby guacamole **12**

heirloom corn tortillas & salsa tasting
house ground corn, salsa arbol, salsa verde, salsa macha **5**

crudo**

hamachi
mamey, herby-coconut leche de tigre, jicama **17**

borracho snapper
key lime, mezcal, cilantro-basil aguachile **17**

tostadas
- jumbo lump crab, corn, avocado, tomato, tomatillo salsa, herbs **18**
- tuna, morita aioli, crispy onions, avocado, herbs **17**

beef tartare
smoked bean, shaved egg yolk, morita chili **14**

lobster
local greens, grapefruit mojo, morita butter **21**

uno

burrata with heirloom tomato
pasilla verde salsa, young herbs, crispy leeks **12**

mixed lettuce 'caesar'
arbol-anchovy vinaigrette, radish, chicharron de queso, lemon **11**

granja salad *based upon farm availability*
mixed local greens, vegetables, aji amarillo yogurt dressing **11**

dos  = prepared for sharing

chili roasted chicken
white mole, braised cabbage, cebollitas **26** 

shrimp al carbon
valentina-brown butter, charred lemon, garlic-pequin crumb, masa **30**


barbacoa beef short-rib
jalapeño-chayote escabeche, cashews, avocado **34** 

pescado carbon y cangrejo
swordfish with crab, pickled cebollitas, roasted poblanos, masa **38**

lamb adobo
braised lamb shank, guajillo broth, blue corn dumplings, onion, serrano **32**

pork pibil
pork tomahawk, salsa verde, white onion, cilantro, pickled piña **44** 

16oz bone-in filet
bone-in filet, smoked chile-annato rub **44**
- add butter poached lobster or jonah crab claws **25**

"el jefe" carne asada
bone-in ribeye, grilled cebollitas, roasted tomato, smoked chile butter **2.5 per oz** 
- add butter poached lobster or jonah crab claws **25**

lados

verduras
brussel sprouts, verde chorizo, green mole **8**

esquites
sweet butter poached corn, smoked aioli, queso fresco, lime, cilantro **6**

try allie's desserts

happy hour daily - 4:30 pm - 6:30 · \$3 off cocktails, wine & draft beer · \$4 off select menu items

ATX COCINA

MODERN MEXICAN

chef kevin taylor

*we are a gluten-free kitchen

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

8/1/17

off
menu

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Masienda purveys non-GMO maize, beans and chilies that celebrate provenance, flavor and culinary application.

Masienda partners with farmers, extension groups, preservationists, seed breeders, sustainability experts, seed banks and seed custodians while thoughtfully sourcing the finest Mexican heirloom ingredients available.