

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

empanadas
smoked refritos, queso mixto, guajillo salsa 11

lengua quesadilla
huancaína, pickled jalapeños, marinated cabbage, queso mixto 12

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

tacos de flor
hibiscus falafel, sunflower butter, pickled carrot, candied hibiscus 14

guacamole
herby guacamole 13

heirloom corn tortillas & salsa tasting 5

crudo**

hamachi
papaya, herby-coconut leche de tigre 19

borracho snapper
key lime, mezcal, cilantro-basil aguachile 19

cangrejo
sweet red crab, sesame-habanero macha, chayote, jicama, plantain 18

atun
taro crisp, morita aioli, crispy onions, avocado, serrano vinaigrette 18

campechana
shrimp, octopus, avocado, salsa roja 16

uno

fundido
venado picadillo, rajas, smoked tomato 14

tacos arabes
lamb, recado rojo, rajas, garbanzo puree 18

mixed lettuce 'caesar'
árbol - anchovy vinaigrette, radish, chicharrón de queso, lemon 14

dos *best enjoyed when shared with friends & accompanied with mezcal*

halibut en pozole verde
pork belly, shaved brussels, radish, charred avocado, hominy 38

shrimp al carbon
coal roasted prawns, salsa diablo, mole amarillo, crispy onion, herbs, arbol-garlic butter 36

patos tacos
duck carnitas, citrus mojo, cilantro salad 28

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

pescado a la talla
red chile adobo, herby green chile, chayote slaw MKT

lamb al carbon
lamb porterhouse, charro beans, lemon yogurt 38

chuleta de cerdo
pork tomahawk, salsa verde, white onion, cilantro, pickled piña 2 per oz

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

carne asada
citrus marinated rib roll, peanut macha, verde mojo, queso frito 38

"el jefe"
bone-in ribeye, grilled cebollitas, roasted tomato, smoked chile butter 2.5 per oz

lados

verduras
brussel sprouts, verde chorizo, green mole 12

esquites
sweet butter poached corn, smoked aioli, queso fresco, lime, cilantro 10

smashed papas bravas
smoked chili aioli, fried herbs, lime 10

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
***food allergy notice: please be advised that food prepared here may contain these ingredients: milk, eggs, soybean, peanuts, tree nuts



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.