

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

empanadas
smoked refritos, queso mixto, guajillo salsa 12

lengua quesadilla
huancaína, pickled jalapeños, marinated cabbage, queso mixto 14

sope
cochinita pibil, bean puree, habanero-onion salsa (x-ni pek) 15

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

guacamole
onion, serrano, casa masa 14

heirloom corn tortillas & salsa tasting! 7

crudo**

hamachi
papaya, herby-coconut leche de tigre 19

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

cangrejo
sesame-habanero macha, chayote, jicama, plantains 18

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

campechana
shrimp, octopus, avocado, salsa roja 16

ostiones
red chili-yuzu mignonette 3 per

uno

fundido
chorizo rojo, rajas, smoked tomato 14

tacos arabes
lamb, recado rojo, rajas, garbanzo puree 20

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

duck carnitas
mole poblano, cashew vinaigrette, sesame crumb 24

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

pescado al pastor
alaskan black cod, red chile-miso marinade, melted brussel petals, pineapple-guajillo 38

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

barbaçoa beef short-rib
jalapeño-chayote escabeche, cashews 36

pescado veracruzana
bronzino, charred onion, veracruzana, garlic-serrano salsa 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 29

carne asada
rib roll, peanut macha, verde mojo, queso asada 40

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

lados

verduras *limited availability*
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

!\$1 dollar from every dish sold goes to Austin Pets Alive

***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.