

kuxe

NAMED AFTER CORN IN THE
INDIGENOUS MEXICAN LANGUAGE

DINNER

PARA LA MESA

GUACAMOLE TRADICIONAL 14

Chunky avocado, onion, cilantro, lime, made to order, with heirloom homemade tostadas, chicharron & trio of salsas
Add Mexican seasonal crudite 5

ENSALADA DE SANDIA 15

Marinated watermelon, radish, chili-lime vinaigrette, napa cabbage, carrots, herbs, Oaxacan cashews
Add Chicken 7 | Shrimp 10 | Carne Asada 12
Pork Belly Chicharron 7

TOSTADITAS DE LANGOSTA 17

Two homemade crispy tostaditas, warm lobster, spicy dynamite salsa, cashew salsa macha, avocado

BOTANA DE CAMARONES 16

Mexican shrimp cocktail, topped with chili lime tajin sauce, cucumbers, red onion, avocado

TACOS DORADOS 13

3 crispy tacos filled with chicken & potato, topped with lettuce, crema, queso fresco & salsa verde

QUESO FUNDIDO 13

Mexican cheese fondue, tomatillo salsa, flour tortillas
Add Chorizo 2 | Add Huitlacoche mushrooms 1

NACHOS 14

Black beans, Mexican cheeses, pickled jalapenos, guacamole, pico de gallo, crema **Add Birria 3 | Carnitas 2 | Carne Asada 3**
Pollo 2

GORDITAS DE CHICHARRON 15

Two crispy pork belly sliders, coffee glaze, chipotle cabbage slaw

MACHETE 15

Corn tortilla filled with Oaxaca cheese, lettuce, crema, queso fresco **Choice of: Huitlacoche & mushrooms**
Chicken Tinga | Chicharrón prensado

SIDES

RICE AND BEANS 6

ELOTE Corn on the cob, chipotle mayo, cotija, tajin 6

ESQUITE Corn off the cob, chipotle mayo, cotija, tajin 8

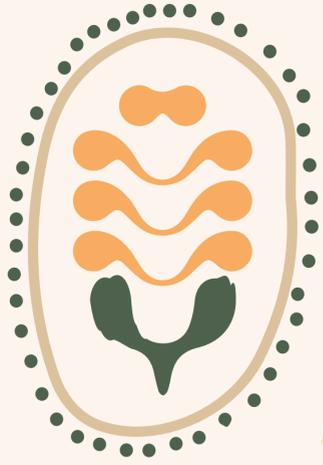
BRUSSEL SPROUTS Crispy Brussel sprouts, pickled red onion, pistachio salsa macha 8

CASHEW COCONUT FRIED RICE Egg and scallions 8

Chef/Owner
Julián Medina

Chefs de Cuisine

Fidel Rodríguez | Juan Velazco | Moises Rodríguez | Yuliani Palafox
Victor López | Felipe Moso | Alfredo Salazar | Ramon Barreto



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TACOS

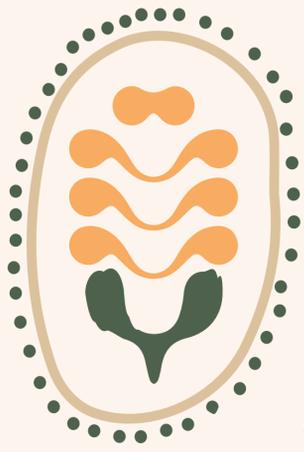
Made With Heirloom Corn From México
TWO TACOS PER ORDER

- | | |
|---|-----------|
| TACOS DE COLIFLOR COCHINITA | 12 |
| Cauliflower marinated Cochinita style, steamed in banana leaves, hazelnut-salsa macha, habanero-red onions | |
| TACOS PLACEROS | 13 |
| Chicken milanese, rice, spicy guacamole, queso Oaxaca | |
| TACOS AL PASTOR | 13 |
| Adobo marinated pork, onion, cilantro, pineapple, salsa verde | |
| TACOS DE BIRRIA | 14 |
| Braised brisket in red chiles, melted Chihuahua cheese, onion, cilantro & salsa verde
Add Consome 3 | |
| TACOS DORADOS AHOGADOS DE CARNITAS | 14 |
| Two crispy tacos filled with carnitas, tomato chipotle sauce, cabbage, pickled red onions | |
| TACOS DE PESCADO | 15 |
| Baja style battered fish tacos, cabbage, chipotle crema, salsa verde, pico de gallo | |
| TACOS CAMPECHANOS DE LANGOSTA | 17 |
| Lobster and chorizo, crispy melted cheese, cactus pico de gallo, chile de arbol salsa | |

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PLATOS

- CHILE RELLENO** 19
Roasted poblano pepper filled with quinoa, mushrooms and kale, Oaxaca cheese, crema, tomato - Habanero salsa
- ENCHILADAS DIVORCIADAS** 22
Two corn tortillas rolled and stuffed with chicken tinga, topped with salsa verde and salsa roja, Mexican cheeses, crema, lettuce radish salad
- MOLE POBLANO** 24
Braised organic chicken (choice of breast or thigh) in traditional Mole Poblano
- MONE DE PESCADO** 27
Steamed Chatham cod in banana leaf, sweet plantains, tomato, Fresno chiles, caramelized onion, lemon butter, salsa macha
- BRANZINO TIXIN XIC** 32
Yucatan-style whole boneless grilled branzino, tomato-avocado salad, achiote- sour orange and habanero salsa, corn tortillas, salsa macha
- CAMARONES A LA DIABLA** 28
Spicy jumbo shrimp, cashew-coconut fried rice, chayote slaw
- CARNE NORTEÑA** 34
Grilled skirt steak marinated in adobo, mole cheese enchilada, new potatoes a la diablo
- MOLCAJETE VOLCÁN** 37
Skirt steak, chorizo, shrimp, chicken, queso fresco, nopales, Texas onion, stewed in molcajete & roasted chile de árbol salsa

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