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RESTAURANT WEEK

PRIX FIXE DINNER MENU

3 COURSES | 60.00PP | YOUR SELECTION PER COURSE

ENHANCEMENTS FOR THE TABLE

GUACAMOLE ^{VG} +20

onion, tomato, cilantro, lime, charred corn tlayudas
+pork belly chicharrón 8 | +spicy tuna* 9

TLAYUDAS & SALSAS*^{N,V} +24

peanut macha verde, charred tomato molcajete, pico de gallo

QUESO FUNDIDO ^{D,G,V} +18

melted cheese, flour tortillas, housemade salsas
+mushroom ^V 4 | +pork chorizo ^G 6

1

SHRIMP CEVICHE* ^S

fresno aguachile, red onion, cilantro, cucumber, avocado

OCTOPUS AL PASTOR TACO* ^S

achiote marinade, grilled pineapple, red onion, cilantro, corn tortilla

BIRRIA EMPANADAS ^D

guajillo-braised beef, crema, queso fresco, tomatillo salsa

2

MAHI MAHI ^D

pepita mole, pickled red onion

PORK BELLY

orange butternut squash purée, pickled carrots, green apple salad, morita chili glaze

SHORT RIB ENCHILADAS ^D

epazote, black bean purée, queso fresco, quelites sprouts, sesame, epazote poblano sauce

3

ARROZ CON LECHE ^{D,V}

rice foam, rice pudding, cinnamon

CHURROS ^{D,G,V}

abuelita's chocolate sauce, vanilla ice cream

(D) CONTAINS DAIRY | (G) CONTAINS GLUTEN | (N) CONTAINS NUTS
(S) CONTAINS SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



		À LA CARTE	
GUACAMOLE	^{VG}	20	onion, tomato, cilantro, lime, charred corn tlayudas
CEVICHE AMARILLO*		22	tuna, ají amarillo, leche de tigre, red onion, mango
KALE SALAD	^{D,N,V}	19	honeycrisp apple, sun-dried fig, smoked blue cheese, cherry tomato, caramelized hazelnut, berry vinaigrette
CHICKEN COBB SALAD	^D	26	mixed greens, avocado, bacon, yellow corn, cherry tomato, black beans, queso fresco, honey avocado dressing
SEA BASS*		37	pan-seared, rainbow chard, poblano sauce, marinated cherry tomato
ACHIOTE GRILLED CHICKEN	^{D,G,S}	29	creamy potato foam, grilled broccolini, chimichurri
SHRIMP & CRAB ENCHILADAS	^{D,S}	33	creamy guajillo sauce, queso fresco, crema, baby greens
TÁN BURGER*	^{D,G}	26	bacon morita jam, garlic aioli, lettuce, tomato, red onion, cheddar cheese, fries
PRIME TENDERLOIN*	^D	52	charred poblano rajas, roasted fingerling potato, sun-dried chili sauce

RESTAURANT WEEK LUNCH PRIX FIXE MENU
3 COURSES | 30.OOPP | YOUR SELECTION PER COURSE

GUACAMOLE ^{VG} +20
TLAYUDAS & SALSAS ^{N,V} +24

SHRIMP CEVICHE* ^S
BEEF EMPANADAS ^{D,G,N}
YELLOW CORN SOUP ^{N,VG}

BAJA FISH TACOS ^G
SALMON ZARANDEADO* ^D
CHICKEN TINGA ENCHILADAS ^D

CHURROS ^{D,G,V}
TRES LECHES ^{D,V}
ICE CREAM ^{D,V} & SORBETS ^{VG}

ENHANCEMENTS FOR THE TABLE

onion, tomato, cilantro, lime, charred corn tlayudas
peanut macha verde, charred tomato molcajete, pico de gallo

1
guajillo aguachile, serrano, avocado, cherry tomato, cucumber, red onion
mozzarella cheese, avocado salsa, almond, pickled red onion
corn esquites, pepitas

2
mahi-mahi, citrus slaw, chipotle aioli, pico de gallo, flour tortilla
sautéed corn choclo, green sprouts, charred lemon
black bean purée, cilantro poblano sauce, crema, cotija cheese, pickled red onion

3
abuelita's chocolate sauce
vanilla sponge cake, toasted coconut
choice of 1 scoop, variety of seasonal flavors