

EMENU

THE MENU

LA URBANA

PROBADITAS SMALL BITES

Huevo Con Chorizo | 6
Potato Purée, Lime Crema, Pickled Jalapeño, Brioche

Coctel de Callo | 6
Scallop, Tomato Gelée, Pico de Gallo

Queso a la Plancha | 6
Manchego, Smoked Salsa

ENTREMESES APPETIZERS

Ostiones "La Playa" | 8
Cucumber Serrano Froth

Aguachile Ceviche | 12
Avocado, Oranges, Agave Nectar, Mesquite

Quesadillas "Tijuana" | 9
Manchego, Okra, Smoked Crema

Huarache de Carnitas | 10
Pork Carnitas, Brioche, Mayocoba Beans, Queso Fresco

CALDO SOUP

Pozole de Pollo | 10
Hominy, Oxtail Broth, Cabbage, Radish

ENSALADAS SALADS

Betabeles y Chayote | 11
Roasted Beets, Habanero Jam, Smoked Almonds

Ensalada Verde | 12
Fava Beans, Cilantro Dressing, Frisée, Avocado

PRINCIPALES ENTREES

Pescado al Huitlacoche | 24
Cauliflower, Citrus Corn Foam, Brassicas

Carne Asada | 26
Rib Eye, Fingerling Potatoes, Chili Arbol, Garlic Crema

Costillas de Res | 24
Braised Short Ribs, Pasilla, Sesame Seeds, Purple Yam

Verduras con Arroz | 19
Favas, Brussels Sprouts, Alliums, Poached Egg

AL LADO SIDES

Esquites | 7
Roasted Corn, Meyer Lemon Aioli, Manchego

Papas | 5
Chile California Salsa, Oregano

Cebollitas a la Plancha | 5
Grilled Green Onions, Maggi, Queso Fresco

POSTRES DESSERTS

Tres Leches | 8
Meyer Lemon, Strawberry Consommé, Milk Crumble

Chocolate Crémeux | 9
Oaxacan Chocolate, Canela Tuile, Mezcal Gelée

Plato de Fruta | 8
Watermelon Granita, Melon Sorbet, Chile Piquín

Ate de Durazno con Queso | 11
Peach Membrillo, Manchego, Corn Crisps, Point Reyes Blue

DIGESTIVOS DIGESTIF

Arzobispo | 9
Spanish wine infused with blackberry, honey, cinnamon, yellow chartreuse, aged Mexican rum

Café Royal (A.K.A. carajillo or "con piquete")
An espresso on the rocks with Licor | 43
or Mezcal | 8

Gonzo Imperial Stout, 9.2% | 7

Sandeman Tawny 20 | 11

Grahams Six Grapes | 6

Graham's Tawny 10 | 9

Graham's Tawny 20 | 11

Agave de Cortes Extra Añejo | 16

Don Julio 1942 | 19