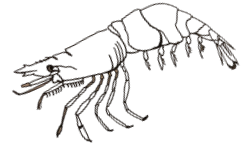
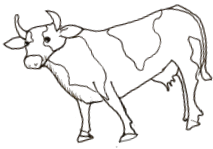


# OTRA VEZ

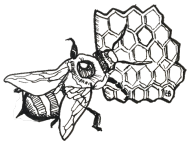
## STARTERS

- Guacamole, guajillo salsa, corn tostadas 10  
Sweet & spicy queso fundido, plantain chips 9  
Chilaquiles, shrimp, fideos, tomatillo salsa 12



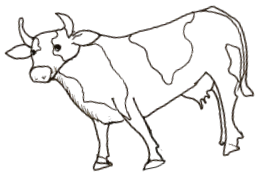
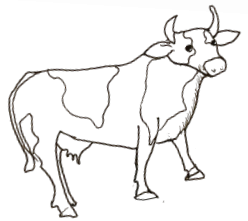
## TACOS

- Local roasted drum, olive salsa, crispy shallots 10  
Charred steak, queso, tomatillo salsa 10  
Crispy tempura shrimp, chorizo, celery root remoulade 11  
Roasted hen of the woods mushrooms, cashew crema, aji chile 10



## BOTANAS

- Octopus, pork belly, poblano rice, aioli 15  
Pumpkin blossom quesadilla, ancho chile 12  
Mexican coca cola BBQ lamb ribs 14  
Tamale, aligot papas, mole manchamanteles 13  
Sope, fava beans, queso burrata 14  
Pork shank, cuit la coche, watercress, pickled shallots 13  
Slow roasted beef ribs, tortillas, pickles, salsa 22  
Spiced and blackened fish, popcorn mole 25  
Chile relleno, crawfish, tomato broth, tortillas 19



## VEGETALES, PAN, TORTILLAS, ARROZ, ETC.

- Cauliflower, salsa seca, raisins 7  
Poblano rice and beans 5  
String beans a la parilla, mojo de ajo 8  
Yuca tater tots, black garlic aioli 6



**CHEF & OWNER : AKHTAR NAWAB**

"I don't like gourmet cooking, or 'this' cooking or 'that' cooking. I like good cooking." - James Beard

*EverBelly*