



DINNER

All our tortillas, masas, moles and salsas are proudly made in the house.

TEMERARIO

SUITABLE FOR

Vegan

Vegetarian

ALLERGY WARNING

SPECIAL INGREDIENT

Gluten

Garlic

Egg

Shellfish

Dairy

Nuts

Pork

Soy

Shrimp

ENTRADAS

GUACAMOLE \$18.00

Avocado, onion, cilantro, serrano, pickled vegetables, salsa macha.

Add grasshoppers \$5.00



AGUACHILE NEGRO \$21.00

Catch of the day , charred aguachile, jicama, cucumber.



FLAUTAS DE CAMARÓN \$16.00

Shrimp, salsa ranchera, crema, queso fresco, carrot escabeche.

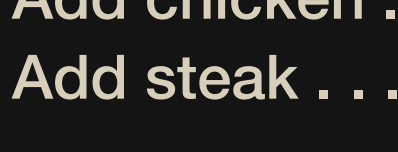


QUESADILLA \$15.00

Corn tortilla, queso Oaxaca, salsa martajada.

Add chicken \$3.00

Add steak \$5.00



TEMERARIO CHOPPED SALAD \$15.00

Romaine lettuce, red onion, tomatoes, cucumber, avocado, grilled corn, lemon vinaigrette.

Add chicken \$3.00

Add steak \$5.00



LOS TACOS

TACOS DE PESCADO(2 pcs) \$16 / (3pcs) \$23

Fish Baja style, coleslaw, salsa tatemada, jalapeño cream, pico de gallo.



TACOS DE CARNITAS(2 pcs) \$16 / (3pcs) \$23

Pork confit, mango-habanero salsa, chicharrón, pickled onion.



TACOS AL PASTOR(2 pcs) \$16 / (3pcs) \$23

Roasted chicken pastor, guacachile, pineapple, pickled onion.



TACOS DE HONGOS(2 pcs) \$16 / (3pcs) \$23

Mixed mushrooms, Oaxaca cheese crust, salsa verde.



TACOS DE CARNE ASADA(2 pcs) \$18 / (3pcs) \$26

Steak, avocado puree, salsa martajada, caramelized onions.



PLATOS FUERTES

ENCHILADAS VERDES \$24.00

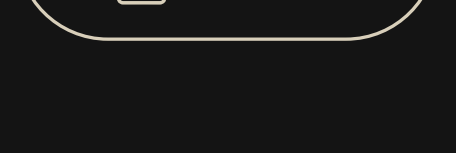
Corn tortilla, roasted tomatillo salsa, crema, queso fresco.

Choice of: braised chicken or mushrooms.



PESCADO A LA BRASA \$36.00

Whole red snapper, jicama salad, salsa macha, tortillas.



CARNE ASADA \$38.00

Sirloin steak, mushroom, ranchera, shishitos toreados, salsa macha.



POLLO CON MOLE \$29.00

Roasted chicken breast, mole negro, Poblano rice, tortillas.

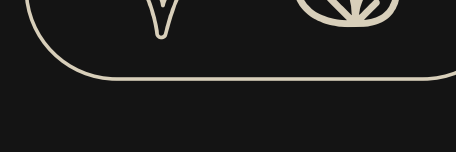
may contain: sesame seeds



SIDES

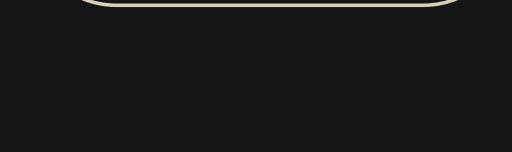
ESQUITE \$10.00

Corn on the cob, queso cotija, jalapeño mayo.



CHIPS AND SALSA \$8.00

Roasted salsa, chips.



RICE AND BEANS \$8.00

Pinto beans, Mexican rice.



SHISHITO PEPPERS \$10.00

Grilled shishito peppers, cotija cheese, ají amarillo aioli.



PLATANITOS \$10.00

Sweet plantains, crema, pistachio crumble.



THIS IS THE NEW US

WE KNOW YOUR DESTINY IS AT TEMERARIO