



CHEF RICHARD SANDOVAL

Growing up in Mexico, my grandmother's table and father's restaurants gave me a love and understanding of the bold flavors and complexity of Mexican cooking. Culinary school and global travel introduced me to new methods, inspiring me to prepare authentic Mexican recipes with techniques from around the world. The results are light and colorful with vibrant, contrasting flavors.

* TEST KITCHEN GUADALAJARA *

Our Test Kitchen menu delves into a region of Mexico that has influenced me through its food and heritage. Twice each year, my corporate chefs and I travel to a different region to research the area's culinary heritage and celebrated foods. Upon return, we taste and test to create dishes that show the story and experience of Mexico's bold flavors. Come with me on my latest journey, *Test Kitchen Guadalajara*.

GUACAMOLE FESTIVAL

For a limited time, taste guacamoles inspired by different regions of Mexico, in addition to our signature creations:

TRADITIONAL 14

serrano / tomato / onion / cilantro

BACON 16

chicharron / pickled chile / cotija cheese

TUNA TARTARE 18

serrano / chipotle / sesame seed / wonton / jicama salad

SPICY CRAB 17

chipotle / lime / cilantro

BAJA 17

flavors from Baja, California

kiwi / jicama / strawberry / mango / mint / chile arbol / lime / sea salt

SUR 18

flavors from the South

grasshoppers / tomatillo / cotija cheese / onion / chile cascabel / cilantro / lime / sea salt

PACIFICO 17

flavors from the Pacific Coast

grilled beet / roasted walnut / queso fresco / diced orange / citrus - chipotle salt / lime

GUACAMOLE TOSTADA SAMPLER 16

a tasting of Baja, Sur & Pacifico

mini tostadas / habanero salsa / tomatillo salsa

SOPAS Y ENSALADAS

soups & salads

ROASTED CORN SOUP 9

huitlacoche vinaigrette

ARUGULA SALAD 12

caramelized almonds / cranberry / chipotle balsamic / panela cheese

* HEIRLOOM TOMATO SALAD 14

pickled corn salsa / avocado / goat cheese croutons / basil / charred tomato vinaigrette

GAZPACHO DE AGUACATE 14

avocado / jumbo crab meat / poblano pepper / onion / garlic / watermelon

* THREE BEAN SALAD 12

cannellini, garbanzo & red beans / roasted tomato & poblano peppers / peanuts / lemon thyme requeson

SALAD OF ROASTED LOCAL BEETS & NOPALES 13

chile crusted panela cheese / avocado / spiced almonds / habanero chocolate vinaigrette

TACOS

add rice & black beans for 4

STEAK TACOS 16

corn tortilla / marinated hanger steak / cilantro / onion

CHICKEN TINGA 13

chipotle - tomato chicken / pico de gallo / crema fresca / black bean purée

CRISPY TOFU TACOS (V) 14

cilantro tortillas / romaine lettuce / shiitake vinaigrette

SMOKED BRISKET 15

creamy chile slaw / avocado / pickled onion

CRISPY ATLANTIC COD 15

poblano tartar sauce / cabbage / pickled cucumber

TACOS AL PASTOR 14

corn tortilla / adobo pork / caramelized pineapple / onion / salsa verde

* LAMB BELLY 16

lamb flank steak carnitas / avocado / cilantro / pickled onion / salsa verde

ANTOJITOS

starters

TRES ANTOJITOS TASTING 30

chile relleno / squash blossom quesadilla / chipotle chicken tamal

QUESO FUNDIDO 12

melted cheese / warm tortillas / chile morita salsa / add chorizo +2

HUARACHE FLATBREADS

wild mushroom / goat cheese 11

skirt steak / manchego / chile toreado 13

ZUCCHINI FLOWER & POBLANO CHILE QUESADILLA 12

plantain masa turnover / oaxaca cheese / black bean purée / mango "salsita"

CHICKEN TAMAL 10

corn masa / shredded chicken / chipotle - tomato / avocado / crema fresca

CHILE RELLENO (SEAFOOD) 16

shrimp / calamari / scallop / chile de arbol / crema fresca

ROCK SHRIMP QUESADILLA 15

smoked bacon / tomatillo chipotle salsa / avocado espuma / flour tortilla

* TUNA TIRADITO 15

chimichurri rubbed tuna / spicy cilantro broth / lemon pepper aioli

* SPICY SHRIMP TLAYUDA 15

adobo shrimp tlayuda / crispy tortilla / spicy bean purée / habanero crema / chopped lettuce / pico de gallo / cotija

ESPECIALIDADES

chef's specials

* LAMB SHANK WITH PINTO BEANS 30

guadalajara style lamb shank / adobo braise / pickled onion / pinto beans

* SWEET CHIPOTLE RUBBED PORK CHOP 25

hominy ragout / swiss chard / heirloom bean broth

PECHUGA ADOBADA 24

warm pico de gallo / cilantro pesto / roasted corn / cotija cheese / huitlacoche-chihuahua cheese dumpling / balsamic reduction

LOBSTER SHRIMP YUCATAN 32

mexican creamed corn / watercress

chile de arbol sauce / habanero rouille

* CHILI & COFFEE RUBBED CARNE ASADA 30

rib eye / refried beans / citrus scented swiss chard / mole poblano demi glaze / achiote chimichurri

MAHI MAHI "A LA TALLA" 28

adobo marinade / napa cabbage - tomato salad / chipotle aioli / tortilla

SLOW ROASTED PORK CARNITAS 24

pork tenderloin / pork shoulder / avocado purée / black bean / mexican ricotta cheese / red onion-mandarin salsa

TAMPIQUEÑA 30

filet mignon / mole cheese enchilada / guacamole / poblano chile potato gratin / cactus salad

ENCHILADAS

SHREDDED CHICKEN 20

corn tortilla / tomatillo salsa / gouda cheese / crema fresca / pickled chiles

CRAB & SHRIMP 24

lump crab / gulf shrimp / corn / spinach / roasted tomatillo sauce / chihuahua and mascarpone cheeses / cherry tomato salad

HUITLACOCHÉ & WILD MUSHROOM 20

roasted garlic / mexican ricotta cheese / fire roasted poblano chile sauce

MAS

sides 6

MEXICO CITY STYLE CORN ON THE COB / MEXICAN STYLE RICE & BLACK BEANS / POBLANO CHILE POTATO GRATIN / CORN PUREE / CARAMELIZED PLANTAINS with chipotle butter / SAUTÉED SPINACH chicharrones | garlic | mushrooms