

# TAMAYO

## 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 10

serrano / tomato / onion / cilantro

### BACON 12

chicharron / pickled chile / cotija cheese

### TUNA TARTARE 16

serrano / chipotle / sesame seed / wonton / jicama salad

### SPICY CRAB 16

chipotle / lime / cilantro

### BAJA 12

flavors from Baja, California

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

### SUR 14

flavors from the South

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

### PACIFICO 13

flavors from the Pacific Coast

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

### GUACAMOLE TOSTADA SAMPLER 12

a tasting of Baja, Sur & Pacifico

mini tostadas / habanero salsa / tomatillo salsa

## ANTOJITOS

starters

### QUESO FUNDIDO 10

melted mexican cheese / warm tortilla / chile morita salsa  
with chorizo add 1

### WILD MUSHROOM FLATBREAD 11

corn masa flatbread / goat cheese / black bean purée  
caramelized onion / truffle oil

### ZUCCHINI FLOWER & POBLANO CHILE QUESADILLA 9

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

### CALAMAR AZTECA 11

chile ancho-crusted calamari / napa cabbage salad / chipotle-blood orange reduction

### CHILE RELLENO (SEAFOOD) 14

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

### \* 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

## SOPAS Y ENSALADAS

soups & salads

### SOUP OF THE DAY 9

### TORTILLA SOUP 9

pulled chicken / avocado / crema fresca / crispy tortilla / panela cheese  
fried chile guajillo strips

### ENSALADA MIXTA 9

mixed greens / red onion / candied walnut / spiced pepita  
cranberry chipotle-balsamic sesame vinaigrette

### \* HEIRLOOM TOMATO SALAD 13

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

### ENSALADA DE BETABEL 13

roasted beets / watercress / piloncillo chile ancho reduction  
orange / goat cheese dressing / caramelized pecans

## ESPECIALIDADES

chef's specials

### \* LAMB SHANK WITH PINTO BEANS 29

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

### \* SWEET CHIPOTLE RUBBED SALMON 25

hominy ragout / swiss chard / heirloom bean broth

### \* CHILI & COFFEE RUBBED CARNE ASADA 28

skirt steak / refried beans / citrus scented swiss chard  
mole poblano demi glaze / achiote chimichurri / crema fresca

### CHIPOTLE CAMARONES 24

tequila flambé shrimp / black bean purée / gouda huarache  
chipotle sauce / frisée salad

### FIRE-GRILLED VEGETABLES 19

bell peppers / red onion / eggplant / zucchini / yellow squash / plantains  
sautéed spinach / salsa morita / green bean salad

### CHICKEN MOLE POBLANO 23

mole poblano / mexican rice / sautéed plantains / crema fresca

### SLOW ROASTED PORK CARNITAS 24

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

### MAHI MAHI "A LA TALLA" 28

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

### TAMPIQUEÑA 30

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

## ENCHILADAS

### SHREDDED CHICKEN 20

corn tortilla / tomatillo salsa / chihuahua cheese  
crema fresca / pickled fresno chile

### CRAB & SHRIMP 24

lump crab / gulf shrimp / corn / spinach  
red bell pepper / roasted tomatillo sauce / cherry tomato salad  
chihuahua and mascarpone cheeses / poblano chile rajas

### HUITLACOCHÉ & WILD MUSHROOM 19

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

## TACOS

tacos have 3 corn tortillas / add rice & black beans for 4

### CHICKEN TINGA 13

pico de gallo / crema fresca / black bean

### AL PASTOR 14

adobo pork / caramelized pineapple / onion / cilantro / salsa verde

### SMOKED BRISKET 15

creamy chile slaw / avocado / pickled onion

### MAHI-MAHI 15

grilled garlic & cilantro mahi-mahi / pico de gallo  
napa cabbage salad / citrus / chipotle rouille / avocado

### CRISPY TOFU 14

cilantro tortillas / romaine lettuce / shittake vinaigrette / avocado espuma

### TACOS DE PUNTAS DE FILETE 16

marinated beef tenderloin / cilantro-corn tortilla / chile toreado salsa  
pickled red fresno chile / panela cheese / avocado

### \* LAMB BELLY 15

braised lamb belly / avocado / cilantro / pickled onion / salsa verde

## MAS

sides 6

MEXICO CITY STYLE CORN ON THE COB / MEXICAN STYLE RICE & BLACK BEANS / CRISPY FRENCH FRIES  
CAMELIZED PLANTAINS WITH CHIPOTLE BUTTER / SAUTÉED SPINACH, CHICHARRONES, GARLIC & MUSHROOMS

Chef Richard Sandoval — Chef de Cuisine Arnold Rubio

Please inform your server of any allergies, as some dishes include nuts, dairy and gluten

6.29.15