

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

TRADITIONAL 9

serrano / tomato / onion / cilantro

BACON 11

chicharron / pickled chile / cotija cheese

TUNA TARTARE 14

serrano / chipotle / sesame seed

wonton / jicama salad

SPICY CRAB 15

chipotle / lime / cilantro

ANTOJITOS

starters

QUESO FUNDIDO 8

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

WILD MUSHROOM FLATBREAD 9

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"

* TUNA TIRADITO 15

chimichurri rubbed tuna / spicy cilantro broth / lemon pepper aioli

SOPAS Y ENSALADAS

soups & salads

SOUP OF THE DAY 7

TORTILLA SOUP 7

pulled chicken / avocado / crema fresca / crispy tortilla

ENSALADA MIXTA 8

mixed greens / red onion / candied walnut
spiced pepita / cranberry / chipotle-balsamic-sesame vinaigrette
add chicken for 5

ARUGULA SALAD 9

caramelized almond / cranberry
chipotle-balsamic sesame vinaigrette / panela cheese
add chicken for 5

* HEIRLOOM TOMATO SALAD 13

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

MEXICAN CHOPPED SALAD 11

crispy bacon / roasted corn / cherry tomato / black beans / panela cheese
green beans / lettuce mix / caramelized almonds / avocado-serrano dressing
add grilled chicken or steak for 5

ENCHILADAS

SHREDDED CHICKEN 14

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

OAXACA CHIHUAHUA CHEESE 11

corn tortilla / crema fresca / corn / spinach / poblano rajas
shredded lettuce / tomato-chile chipotle sauce

CHICKEN MOLE 15

shredded chicken / corn tortillas / mole poblano
crema fresca / cotija cheese

HUITLACOCHÉ 19

roasted garlic / mexican ricotta cheese
fire roasted poblano chile sauce

ESPECIALIDADES

chef's specials

* CHILI & COFFEE RUBBED CARNE ASADA 24

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

FIRE-GRILLED VEGETABLES 15

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

CHICKEN MOLE POBLANO 18

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

TACOS, BURRITOS & TORTAS

tacos have 3 corn tortillas / add rice & beans or crispy fries for 2

CHICKEN TINGA 12

pico de gallo / crema fresca / black bean

AL PASTOR 14

adobo pork / caramelized pineapple / onion / cilantro

* LAMB BELLY 15

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

MAHI-MAHI 14

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

CRISPY TOFU 14

cilantro tortillas / romaine lettuce / shiitake vinaigrette

PEPITO STEAK WRAP 13

grilled carne asada steak wrap / black bean
oaxaca-chihuahua cheese / caramelized onions / guacamole

TAMAYO TORTA 13

crispy chicken milanese / tomato / avocado / oaxaca cheese
arugula salad / habanero aioli

COMBINACIÓN

SOUP, SANDWICH & SALAD 14

tortilla soup / half Tamayo torta / mixta salad

PLATO TAMAYO 16

chicken tinga tamal / chicken enchilada / pastor taco

VEGETARIAN 12

zucchini flower & poblano chile quesadilla
soup of the day / cheese enchilada

MAS

sides 5

MEXICO CITY STYLE CORN ON THE COB

MEXICAN STYLE RICE & BLACK BEANS

CRISPY FRENCH FRIES

CARAMELIZED PLANTAINS

with chipotle butter

SMALL SIDE SALAD

chipotle balsamic sesame vinaigrette

Chef Richard Sandoval — Chef de Cuisine Arnold Rubio

Please inform your server of any allergies, as some dishes include nuts, dairy and gluten
3.12.15