



MILPA

CHEFS TASTING MENU	Chef Adam Ryan and Elia Herrera’s full course tasting.	\$60
SIKIL’ PAK + GUACAMOLE	ALLIUM, SESAME, CAPSICUM yaro root / plantain / yuca chips	\$12.5
		gf/veg
CHILE EN NOGADA	NUTS (ALMONDS + WALNUTS), ALLIUMS, CAPSICUM, ADDED SUGAR, DAIRY, SOY, SULPHITES almond “cheese” / poblano / saskatoon berry sauce	\$9
		gf
BEET + PARSNIPIAN CEVICHE	CAPSICUM, ADDED SUGAR, ALLIUMS, CORN raspberry / jicama / sea buck / serrano / haskap	\$8.5
		gf/veg
BAJA KOHLRABI TACOS	CAPSICUM, ALLIUMS, SULPHITES kohlrabi tortilla / “fish” and slaw / chipotle mayo	\$13
		gf/veg
VEGGIE QUESA BIRRIA	CAPSICUM, ALLIUMS, DAIRY, CORN fennel / radicchio / mozzarella / consomme	\$12
		gf
SPAGHETTI SQUASH PANUCHO	CORN, CAPSICUM, GLUTEN, SULPHITES, ALLIUMS refried cranberry beans / pickled shallots / squash pibil / habanero sauce	\$10
		veg
TAMAL DE CAZUELA	CORN, ALLIUMS, CAPSICUM aquaponic arugula / delicata squash / guajillo adobo	\$13
		gf/veg

TRES LECHES CAKE	DAIRY, GLUTEN, EGGS, CORN, ADDED SUGAR coffee / tascalate / lime / rose	\$7.5
ONTARIO CORN TORTILLA		\$2
SALSA MACHA		\$1
SALSA CRUDA		\$1