

# ORO

Mexican Gold, Mexican Cuisine

by Nixta

## PARA LLEVAR

Hola!

Our food is best fresh and hot so we only take orders **IN PERSON**. We do not take to go orders over the phone. The wait is usually less than 10 minutes. Gracias!

### TACOS

**BERENJENA (VV)** Tempura eggplant, pipian negro, piperade \$ 7

**CHAYOTE (VV)** charred Mexican squash, romesco, onion, jalapeño \$ 7

**CARNITAS** Berkshire pork, salsa cruda, cured onion, cilantro, chicharron \$ 7

**POLLO AL PASTOR** Roasted chicken, pastor adobo, pineapple salsa, salsa de aguacate \$ 8

**LENGUA** Beef tongue, salsa de chile de arbol, cured onion, cilantro \$ 8

**PESCADO** Blackened Mexican fish, cabbage slaw, mango-habenero salsa, chipotle mayo \$ 9

**SALSAS 8 OZ** \$ 6

**GUACAMOLE 8 OZ (no tostadas)** \$ 7

**SALSA MACHA** \$ 10

**FRESH TORTILLAS 12 count** \$ 6

**FRIED TOSTADAS 10 count** \$ 6

### EXTRAS

### QUESABIRRIA

Peterson Farms beef birria, quesillo, consommé, jardin, cactus salad \$ 18

### HUARACHE (V)

Long boat nixtamal tortilla, requeson, root vegetables, bitter greens, salsa roja \$ 18

### TETELA (VV)

Nixtamal tortilla, huitlacoche, mushrooms mushroom. Squash puree, salad \$ 22

### QUESADILLA DE POLLO

Nixtamal tortilla, tinga de pollo, quesillo, crema, salsa verde \$ 22

### CHOCHOYOTES MOFONGO

plantain-masa dumpling, bacon jam, pickled onion, pickled Fresno \$ 18

### ENSALADA DE CAESAR

Bitter greens, ceasar dressing, avocado croutons, anchovies \$ 16

### ENSALADA DE INVIERNO (VV) #

Citrus, fennel, arugula, pickled fresnos, pistachio-jalapeño vin \$ 14

### REPOLLITOS (V)

Brussels sprouts, refritos, pear, salsa macha, pickled onion lime and queso cincho \$ 14

### COLIFLOR (V)

Cauliflower, mole verde, cabbage puree, fresh herbs \$ 14

### NOT TACOS

### BEBIDAS

**AGUA DE JAMAICA** \$ 7

**WILD RICE HORCHATA** \$ 7

**JARRITOS, HECHO EN MEXICO COKE** \$ 6

**TOPO CHICO** \$ 6

**ORO by Nixta 1224 2nd St NE MPLS 55413 WED-SAT 4-9pm**