



BOTANAS

Guacamole (VV) — 16

Avocado, pico verde, hoja santa, serrano, tostadas
Add chapulines *** or sikil p'ak +, salsa humito, tatemada,
crudo, or arbol + \$2 each

Tacos de Pato (3)— 18

duck confit, jicama tortilla, avocado mousee,
cranberry pico

Tostadas de Atun *# — 19

tuna, papaya guacamole, green papaya salad,
peanuts, pickled fresno

Aguachile de Vegetales (VV) — 17

cauliflower, hearts of palm, jicama, cucumber,
carrot-fresno aguachile

Bean Chochoyotes (V)— 18

black bean chochoyotes, salsa de venas,
baby greens salad, queso fresco

Pescadillas (3) — 18

fish stew, salsa de avocado, chipotle mayo

Quesabirria (3)— 18

Beef birria, quesillo, consomé, cactus salad, cilantro,
onion, lime

MASA

Taco de Lengua— 8

beef tongue, salsa de chile de arbol, cured onion,
cilantro

Taco de Hongos (VV)—8

maitake mushroom, mole de huitlacoche,
fresno salad

Taco de Carnitas— 7

pork confit, salsa verde, cured onion, chicharron,
cilantro

Taco de Cangrejo***— 12

Soft shell crab, kimchi, saffron aioli, calabrese salsa

Sope de Pulpo ***— 20

squid ink sope, octopus, mnduja, garbanzo-chipotle
Mississippi greens, olive relish

Tetela de Huitlacoche (V)— 22

nixtamal, huitlacoche, salsa de queso, chile ash,
chives, truffle salt

Huarache de Esparragos (VV)— 18

asparagus, fava puree, shishitos, spring onion,
artichokes

PLATOS

Barbacoa — 35

lamb shank, beet barszcz, vegetables, cabbage salad,
gremolata

Lechon — 30

suckling pig, lentils, radish salad, shishito chiles,
avocado

Pollo con Mole # — 26

chicken thigh, mole Nixta, plantain chochoyotes,
granola, cured onion

Pescado Santo #— MP

market fish, hoja santa, bean tamal, pipian rojo

Chile Relleno (VV) — 24

poblano pepper, potato, huauzontle, ratatouille,
corn bisque

Arroz Marinero *** — 28

shrimp, mussels, clams, carnaroli rice,
adobo seafood broth

GUARNICIONES

Betabel (VV) — 14

beets, baby romaine, sikil p'ak, tomatillo,
orange, citrus vinaigrette, radish

Zanahorias (V) — 14

carrots, requeson, macha de semillas, tacha,
fresh herbs

V = Vegetarian, VV = Vegan

*This item is served RAW OR UNDERCOOKED

consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of food illness

***This item contains Shellfish

This item contains NUTS

¿QUÉ ES ESO?

Aguachile originated in the northwest coast of Mexico. This dish traditionally consists of seafood cured in citrus juice and herbs.

Adobo Sauce made of dry chiles, fresh garlic and spices.

A la Talla Salsa made with chile guajillo and pineapple.

Barszcz (Polish) or Borscht is a sour soup made with meat stock, vegetables, and spices. Oro co-owner Kate Romero immigrated from Poland to MN when she was 12 and often brings traditional polish recipes and tricks to our menu.

Botanas Small plates served as appetizers or snacks at any given point of the day.

Chile de Arbol Birds beak chile, between 15000 to 30000 scoville units, red in color.

Chapulín Grasshoppers commonly eaten as snack in Mexico and Central America. You'll find a photograph of a chapulín in our bar.

Chayote A fruit from the gourd family first cultivated in Mesoamerica, also known as vegetable pear, choko, or mango squash, packed with antioxidants and fiber.

Chochoyote Round, masa dumplings with a small dimple in the middle. They can be both fried in oil or cooked in broths.

Curtido Lightly fermented cabbage relish. Typical in Central American cuisine, it is usually made with cabbage, onions, carrots, oregano, and lime juice; it resembles sauerkraut, kimchi, or tart coleslaw.

Guayaba or guava are both names for the fruit that grows on the guayabo tree. While guava is the more common name for the fruit in the US, the word guayaba is closer to its name in the original languages of Latin and South America

Hoja Santa Translates to "sacred leaf". Hoja santa is a herb from the peppercorn family used in Mexican cuisine, most commonly in the southern states. It has a mild licorice and black pepper flavor, with a spicy aroma.

Huarache Flat, soft, oblong-shaped masa dish that is then topped with a variety of ingredients. It has an unique shape that resembles a Mexican sandal of the same name.

Huauzontle or Aztec broccoli, it is a member of the Amaranth family. It has a long, fibrous stem, and round, miniature, soft leaves. Its flavor is similar to broccoli with a bitter, peppery taste.

Huitlacoche Or corn smut is a plant disease caused by the pathogenic fungus *Mycosarcoma maydis*. One of several cereal crop pathogens called smut, the fungus forms galls on all above-ground parts of corn species such as maize and teosinte. The infected corn is edible; in Mexico, it is considered a delicacy, often eaten as a filling in quesadillas and other tortilla-based dishes, as well as in soups.

Masa Corn dough.

Mole meaning "sauce" in the Nahuatl language, is a traditional sauce and marinade originally used in Mexican cuisine. All mole preparations begin with one or more types of chile pepper. Other ingredients can include black pepper, achiote, huaje, cumin, clove, anise, tomato, tomatillo, garlic, sesame seed, dried fruit, herbs like hoja santa, and many other ingredients. Oaxacan moles can include over 30 ingredients!

Mole Nixta Oro's signature Madre sauce, 5 years in the making. Over 100 ingredients have been used to create the mole we have with us today. Our Mole Madre is added into each new batch (akin to a sourdough starter). This imparts a completely unique and incredibly complex flavor that develops over time.

Nicuatole A pre-Columbian vegan dessert with gelatinous-like texture, made from ground maize and sugar, traditional in Oaxaca, Mexico. It may be flavored with coconut, pineapple, milk, mango and other seasonal fruits.

Nixtamalization A traditional maize preparation process in which dried kernels are cooked and steeped in an alkaline solution, usually water and food-grade lime (calcium hydroxide). Over the last 10,000 years indigenous people throughout the Americas used this process (typically using wood or plant ash as lime) to increase the bioavailability of nutrients in the plant. After cooking, the maize is drained and milled with stone to produce the masa (dough) that forms the base of our tortillas and masa menu items.

Nopales Cactus - There are about 114 known species in Mexico, where it is a common ingredient in numerous Mexican dishes.

Oro Negro Seasoned pork bone broth thickened with black beans.

Pasilla chile Or chile negro is the dried form of the Chilaca chile pepper, a long and narrow member of the species *Capsicum Annum*. Named for its dark, wrinkled skin, it is a mild to hot, rich-flavored chile.

Pescadilla A fish quesadilla.

Pipian Red chiles and tomato-based sauce, thickened with sesame seeds and an array of herbs.

Requeson A soft, whole-milk cheese. Resembles ricotta cheese.

Salsa Humito Nixta's flagship salsa made with Pasilla Mixe, a chile native to Oaxaca with a natural and deep smoke flavor.

Salsa Macha A spicy salsa made with heirloom chiles, sesame seeds, peanuts and corn oil.

Sikil P'ak Mayan dip from the Yucatan/Riviera Maya region. It is made with sesame seeds, garlic, chile, and orange peel.

Tacha A pilloncillo (mexican brown rock sugar), cinnamon, star anise, and clove syrup.

Tetela A masa stuffed pasty, shaped like a triangle.

Venas Salsa made with tomatoes and the veins from different types of chiles.