



The dining experience at Nixta is meant to be shared by the table.

Everything is sized as a large appetizer. Instead of the traditional coursed meal, we encourage you to get a few items, move them around the table, and make a mess.

¡ BUEN PROVECHO !

NIYTA

MENU | NOVEMBER 2017

	GUACAMOLE	9
	BLACK BEAN HUMMUS	6
	SIKIL PAK	6
SALMON TOSTADA	capers, salsa fresca, lemon crema, trout roe	15
CRAB STUFFED AVOCADO	aguachile negro	19
CEVICHE	sweet potato, yuzu-rosewater, lime-pickled onions, cilantro	17
PUMPKIN TOSTADA	pumpkin "chorizo," pipian, pepitas	12
SHRIMP ESCABECHE	huarache, salsa veracruzana, green tahini	14
TLAYUDA	"mexican pizza:" salsa arriera, seeds, herbs, burrata	14
QUESADILLA	local mushrooms, queso oxaca, salsa verde	12
TLACOYO	favas, farmer's cheese, preserved lemon, queso fresco	12
PULPO	fried potato, roasted pepper, mole almendrado	17
TACOS al PASTOR	pork belly, caramelized pineapple puree, pineapple salsa	12
SWEETBREADS	salbute (puffed fried tortilla), avocado, lettuce, pickled onion	16
STREET TACOS	daily preparation	15
MUK-BIL POLLO	a Yucatecan tamal pie, filled with seasoned turkey and cooked in a banana leaf	20
LAMB ENFRIJOLADA	black bean sauce, crema Mexicana, blue corn tortilla, epazote	15
TURKEY EN CHILMOLE	burnt chili sauce, hard-boiled egg, charred onion	14
BRISKET	mole negro, sesame seeds, queso panela	16
TIKIN-XIK	cobia braised in a banana leaf with achiote and citrus	18