

JUANITA

MEXICAN STREET FOOD

ANTOJITOS

Chicharrón 4

Chili and nacho dusted

Posole Rojo 4

Hominy | slow roasted pork
tomato broth | chilis

Tamale Pulpo 6

Corn husk tamale | crispy octopus
green mole | squid ink crema

Tamale Rojos 4

Corn husk tamale | braised pork
salsa verde | cilantro

Ceviche 7

Mezcal cured snapper | Leche de
Tigre | avocado | serrano chili
purple yam

TACOS

Carnitas Street Taco 3

Slow braised pork
Jarritos pickled onions
salsa verde cilantro

Lengua 5

Crispy beef tongue | roasted
carrot mole | fried shallot | radish

Ostra 4

Masa fried oysters | ancho mayo
lime slaw | Antigua Bahia

Tripa 3

Slow simmered crispy tripe | salsa
habanero | grapefruit | slaw | mint

Mushroom Pastor 4

Chili roasted enoki mushrooms
charred pineapple | onions |
cilantro

Maya Namyslowski, General Manager

Matt Stum, Chef de Cuisine

Conner Hinderks, Chef de Partie

A Neal Brown Hospitality Restaurant