

Estrella

r e s t a u r a n t e

APPETIZERS

Cochinita Pibil Dumplings <i>slow-cooked spicy pork black bean foam pickled red onion</i>	7
Catch of the Day Carpaccio <i>cilantro aioli avocado cream sesame oil</i>	10
Fried Calamari and Tomato Chutney <i>basil aioli zucchini carrot salad</i>	13
Mini Tlayudas <i>refried beans molcajete sauce ajillo mushroom fresh cheese</i>	7
Crab Tacos <i>mango chutney pico de gallo citrus sauce</i>	15

ENSALADAS + SOPAS

Fennel Salad and Charred Avocado with Green Apple Purée <i>lime vinaigrette mixed greens crisped chia</i>	12
Beet Salad and Mixed Greens <i>shallot red wine vinaigrette aged balsamic</i>	12
Baby Corn Salad <i>mescal-marinated baby corn kale mixed greens champagne vinaigrette</i>	12
Watermelon and Arugula (V) <i>baby arugula grilled watermelon goat cheese</i>	12
Sopa de Tortilla <i>avocado chile guajillo panela cheese crispy tortilla strips</i>	11
Crab Chilpachole <i>lump crab seafood stock vegetables</i>	13
Heirloom Tomato Gazpacho <i>grilled watermelon sesame oil powdered tortilla</i>	11

PIZZAS + PASTA

Pesto and Salami <i>salami pesto grilled pineapple parmesan mozzarella</i>	15
Estrella <i>pepperoni applewood-smoked ham salami meatball housemade tomato sauce</i>	15
Margherita <i>tomato fresh mozzarella housemade tomato sauce basil</i>	15
Flank Steak <i>molcajete sauce herb chimichurri parmesan tomato</i>	16
Shrimp Mojo <i>avocado aioli herb chimichurri avocado tomato</i>	16
Seafood Pasta <i>baja seafood fettuccini confit garlic saffron sauce</i>	19
Short Rib Fettuccine <i>marinara sauce au jus cherry tomato</i>	18
Pasta Alfredo <i>housemade alfredo sauce chicken or shrimp</i>	16

(V) indicates vegetarian option

Executive Chef Edgar Palau

— All prices are in US dollars and include tax. Prices do not include gratuity —

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ENTRÉES

Chicken Enchiladas with Mole <i>red or green mole spanish rice beans</i>	19
Seafood Enchiladas <i>crab shrimp spanish rice adobo</i>	19
Chileatole of Catch of the Day <i>green chickpea stew serrano chileatole traditional corn chochoyotes</i>	20
Catch of the Day <i>roasted vegetables butternut squash purée mixed greens</i>	22
Ajillo Mushroom and Catch of the Day <i>ajillo mushroom stew ratatouille sauce</i>	22
Ajillo Shrimp <i>white bean stew ajillo sauce cilantro</i>	21
Grilled Octopus and Charro Beans <i>bean stew rice vegetables</i>	18
Roasted Chicken with Traditional Mole <i>chicken breast traditional mole spanish rice beans tamal</i>	21
Campesino Chicken Breast <i>celery purée sweet potato carrot sauce</i>	20
Braised Short Ribs <i>arugula salad cilantro and potato purée roasted vegetables</i>	21
Tumbada Seafood Rice <i>traditional veracruz dish spanish rice baja seafood seafood stock zucchini chayote</i>	19
Paella <i>rice vialone nano saffron chicken scallops mussels shrimp spanish sausage</i>	19

DE LA LEÑA (WOOD-FIRED OVEN)

Includes your choice of two sides — grilled asparagus | roasted vegetables | smashed potatoes | segment potatoes

Cowboy Steak	31
Ribeye	29
New York Steak	28
Beef Tenderloin	30
Lobster	35

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