

A LA CARTE MENU

1st course

OYSTERS

aji dulce mignonette, lime • \$24 half dozen, \$45 dozen

LOBSTER SQUASH BISQUE

butter poached lobster, roasted root vegetables, toasted rice • \$18

GUACAMOLE

black truffle crema, cucumber salsa, lime • \$18

add 2oz. Crab + \$12

ELOTE CAESAR

baby gem lettuce, sweet corn 'mayo', queso fresco, chili powder • \$22

BEET & BLOOD ORANGE SALAD

candied pumpkin seeds, queso de cabra, honey-ancho vinaigrette • \$22

2nd course

BIG EYE TUNA TARTARE

crispy potato "tostada", avocado, chipotle • \$24

CRAB FUNDIDO

corn charred poblano peppers, mexican melting cheese • \$26

DUCK WING CARNITAS

salsa negra, pickled red onion • \$24

3rd course (TACOS) Served on fresh corn tortillas made in-house

ROAST PORK CARNITAS

salsa verde, onion, cilantro • \$26

APPLE GLAZED SWEET POTATO

apple cider glazed sweet potato, braised red cabbage, pecans, crispy sage • \$22

CHILI BRAISED BEEF SHORT RIB

cotija cheese, chili de arbol, pickled onion • \$28

CRISPY MAHI MAHI

shaved cabbage, chipotle, lime • \$28

entrées (available a la carte only)

BLACK SEA BASS brown butter, green peppercorn, pepitas • \$55

HALF CHICKEN jimmy nardelo peppers, salsa roja • \$42

SHORT RIB masa polenta, mushrooms, pickled onions • \$46



THE BLACK CACTUS

AVALON NJ



BLACK CACTUS COMIDA MENU

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SELECT 1 OPTION FROM
1ST, 2ND & 3RD COURSE
+ DESSERT

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\$85
per person

(full table participation required)

* does not include entrées

ALL FOOD IS PREPARED
USING AVOCADO OIL

DINNER