

A LA CARTE MENU

1st course

OYSTERS

aji dulce mignonette, lime • \$21 half dozen, \$42 dozen

LOBSTER SQUASH BISQUE

butter poached lobster, roasted root vegetables, toasted rice • \$16

GUACAMOLE

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

add 2oz. Crab + \$8

ELOTE CAESAR

baby gem lettuce, sweet corn 'mayo', queso fresco, chili powder • \$17

BEET & BLOOD ORANGE SALAD

candied pumpkin seeds, queso de cabra, honey-ancho vinaigrette • \$17

2nd course

BIG EYE TUNA TARTARE

crispy potato "tostada", avocado, chipotle • \$21

CRAB FUNDIDO

corn charred poblano peppers, mexican melting cheese • \$24

DUCK WING CARNITAS

salsa negra, pickled red onion • \$18

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

ROAST PORK CARNITAS

salsa verde, onion, cilantro • \$23

APPLE GLAZED SWEET POTATO

apple cider glazed sweet potato, braised red cabbage, pecans, crispy sage • \$19

CHILI BRAISED BEEF SHORT RIB

cotija cheese, chili de arbol, pickled onion • \$24

CRISPY MAHI MAHI

shaved cabbage, chipotle, lime • MP

CHICKEN TINGA

tomato braised chicken, chipotle, garlic • 22

entrées (available a la carte only)

BLACK SEA BASS brown butter, green peppercorn, pepitas • \$42

HALF CHICKEN jimmy nardelo peppers, salsa roja • \$38

SHORT RIB masa polenta, mushrooms, pickled onions • \$42



**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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**\$65
per person**

(full table participation required)

* does not include entrées

**ALL FOOD IS PREPARED
USING AVOCADO OIL**

DINNER