

DINNER

For the Table

SALSA ROJA house-made tortilla chips • \$7

WARM QUESO house-made tortilla chips • \$9

GUACAMOLE black truffle crema, cucumber salsa, lime • \$18, add crab +\$9

Raw Bar

MARKET OYSTERS 1/2 dozen, hibiscus vinegar mignonette • \$22

KING SALMON CRUDO passionfruit aguachile, serrano chile, jicama, radish • \$21

SHRIMP COCKTAIL pickled jalapeño remoulade, adobo cocktail sauce • \$26

Salads

GRAINS AND GREENS quinoa, chickpeas, wheat berries, baby kale, avocado, hearts of palm • \$21

STREET CORN CAESAR baby gem lettuce, queso fresco, roasted corn caesar dressing • \$22

Small Plates

LOBSTER NACHOS maine lobster, pico de gallo, pickled jalapeno, queso • \$32

WOODFIRED SHRIMP salsa macha, pickled onion, lime • \$26

CRISPY CRAB TAMALE blue crab, smoked avocado, radish • \$24

TAJIN SPICED CALAMARI shishitto peppers, mango-habenero salsa • \$18

CHICKEN CHORIZO ALBONDIGAS guajillo chili, roasted tomato, 48 hour mole • \$18

Tacos

(two tacos per order, fresh corn tortillas made in-house)

PORK CARNITAS confit pork, onion, cilantro, salsa verde • \$19

GRILLED CHICKEN ADOBO avocado ranch, onion, cilantro • \$17

SLOW BRAISED SPICY SHORTRIB cotija cheese, chili de arbol, pickled onion • \$21

CRISPY FISH TACOS masa crusted atlantic cod, shaved cabbage, chipotle mayo • \$21

CAULIFLOWER shredded lettuce, taco sauce, cotija cheese • \$17

Large Plates

9 OZ. HANGER STEAK fajita sofrito, chile butter, warm tortillas • \$44

WHOLE BRANZINO brown butter, green peppercorn, pepitas • \$48

HALF ROASTED CHICKEN spring onion, shitake, salsa negra • \$36

Sides

ESQUITE ROASTED CORN garlic crema, chilies, lime • \$11

YUCCA FRIES taco seasoning, chipotle aioli • \$9

WOOD ROASTED BROCCOLINI red chimichurri • \$11

ALL FOOD IS PREPARED USING AVOCADO OIL



THE
BLACK CACTUS
AVALON NJ