

# topolobampo

## TOPOLO IN 60

### STARTER CHOICES:

**Classic Salad:** Bayless greens, toasted walnuts, walnut oil, lime, chile threads

**Sopa Azteca:** Pasilla broth, chicken, crispy tortillas, avocado, local cheese, crema

**Classic Ceviche:** Albacore, lime, tomato, serrano chile, olives, cilantro

### MAIN CHOICES:

**Pescado a la Talla**— Adobo-marinated, crispy-skin Pacifico striped bass, tepary beans, yellow tomatillo-avocado salsa, red chile mayo, huacatay.

**Carne Asada, Mole Negro** wood-grilled Creekstone flank steak, inky mole negro (chilhuacle chiles and 28 other ingredients), roasted beets, grilled green beans, beef tendon chicharrón. Add pan-seared foie gras \$15 Supplement

**Chilaquiles:** Crispy tortillas, Oaxacan pasilla-tomatillo salsa, roasted seasonal vegetables, frizzled egg, avocado & frisée salad

### DESSERT CHOICES:

**Cajeta Brownie Sundae:** Two scoops of seasonal ice cream, Mexican chocolate brownies, cajeta, whipped cream, meringue

**Coconut Pearls:** Coconut pearls, vanilla-poached pears, grapes, crimson jicama, mint, Bayless Garden concord grape sorbet.