

www.cheftasos.com

+1 786-294-1066



MEXICAN MENU

“A vibrant and flavorful journey that dances on the taste buds and warms the soul. Rooted in a rich tapestry of indigenous ingredients and Spanish influences, it's a celebration of bold spices, fresh ingredients, and a love for communal dining.”





Our Products

Across the spectrum of gastronomy, from fresh produce to seafood, nature bestows upon us a season of abundance and peak flavors for each.

Our unwavering commitment is to harness these peak flavors by sourcing primarily from local growers and dedicated artisanal producers, prioritizing the support of regional economies and reducing our carbon footprint.





SALADS CHOICE OF

NOPALITO SALAD

Cactus Pads, Tomato, Onion, Cilantro, Lime, Oregano, Extra Virgin Olive Oil.

TOMATILLO SALAD

Tomatillo, baby kale, green apple, jicama, avocado, mint, cilantro, crispy quinoa, passion fruit dressing.

WATERMELON SALAD

Baby Kale, Heirloom Tomato, Tajin, Feta Cheese, Toasted Pumpkin Seed, Chia, basil, tomato dressing.

FLORIDA AVOCADO SALAD

Charred Cambrey onion, asparagus, avocado, sweet corn, hearts of palm, watermelon radish, cilantro dressing.

HOMEMADE GUACAMOLE & TOTOPOS CHIPS

Hass Avocado, lime, serrano, cilantro, freshly made totopos tortilla chips.





CRUDOS CHOICE OF

TUNA CEVICHE

Green apple, mango, ginger, lime, cilantro.

YELLOWTAIL HAMACHI & PASSION FRUIT

Jalapeno, passion fruit, lime, cilantro.

"CATCH OF THE DAY" LECHE DE TIGRE

Habanero Tiger's Milk, Sweet Potato Puree, Plantain Chip.

AGUACHILE

Shrimp/Scallop/Fish Catch of the Day/ or Fruit (V)

Mezcal ,Cucumber, Cilantro, Serrano Pepper, Heart of Palm, Crispy Blue Corn Tortilla.

ORA KING SALMON CRUDO

Coconut , lime, ginger, herb oil, serrano.





SIDES CHOICE OF

MEXICAN RICE

Tomato Sauce, Chicken Broth, Carrot, Peas.

REFRIED BLACK BEANS

Cotija Cheese, Crispy Corn Tortilla.

ROASTED WILD MUSHROOM

Guajillo Pepper , Lemon Vinaigrette.

ROASTED CAULIFLOWER

Pipian, Guajillo Sauce, Lemongrass.

ROASTED HEIRLOOM BABY POTATO

Salsa Verde, Chipotle Aioli, Panela Cheese, Parsley.

CORN ESQUITES

Epazote, lime, arbol pepper, cotija cheese, kewpie mayo.

SALSAS

Salsa verde, salsa roja, pico de gallo, tropical salsa, habanero.





MAIN COURSE

CHOICE OF

CHILAQUILES

Organic Eggs/ Chicken/ Rib Eye Asada.

Tomatillo Sauce, Corn Tortilla, Jalapeno, Queso Fresco, Sour Cream.

MILPA CHICKEN

Baby Corn, Trumpet Mushroom, Blossom Flower, Epazote.

CHICKEN OR BEEF TINGA

Smoked Chipotle Sauce, Corn Tortillas, Salsa Verde.

COCHINITA PIBIL

Yucatan style baked slow Pork or chicken in Banana Leaf, Achiote, Black Beans, Pickled Onion, Cotija Cheese.





MAIN COURSE CHOICE OF

BRANZINO A LA VERACRUZANA

Confit Baby Potato, Caper Berries, Castelvetrano Olives, Extra Virgin Olive Oil.

WAGYU RIB EYE ASADA

Arbol Chile Marinade, Cambray Onion, Roasted Poblano Pepper, Corn Tortillas.

RAJAS POBLANAS (VEGETARIAN)

Baby Corn, Cream, Epazote.

TLAYUDAS

Huitlacoche, mole, black garlic, zuchinni blossoms, truffle, goat cheese, chihuahua cheese, epazote, jalapeno.





TACO STATION

CHOICE OF

OCTOPUS TACO

Salsa Macha, Caramelized Onion, Epazote Aioli, Flour Tortilla.

BAJA TACO

Beer Batter Mahi Mahi or Seared Shrimp.

Guacamole, Chipotle Aioli, Cabbage, Lemon Dressing.

WAGYU RIB EYE ASADA

Arbol Chile Marinade, Cambray Onion, Roasted Poblano Pepper.

CHICKEN PASTOR

Charred Pineapple, Red Onion, Cilantro.

COCHINITA PIBIL SOPECITOS

Yucatan style slow-roasted Pork or Chicken in Banana Leaf, Achote, Refried Black Beans, Pickled Onion, Cotija Cheese, Habanero Sauce.





TACO STATION

CHOICE OF

VEGAN TACO

Wild Mix Mushrooms, Mole, Crispy Tofu, Charred Avocado, Pickled Onion.

CHEESE QUESADILLA

Chihuahua Cheese, Flour Tortilla, Pico de Gallo, Sour Cream
Salsa verde, Salsa Roja, Salsa de Habanero.

LAMB BARBACOA TACO

Salsa Verde, lamb jus, pearl onion, cilantro.

SHRIMP TACO

Key west shrimp Zarandeado, Chipotle aioli, guacamole, lime, cabbage slaw, cilantro.





DESSERT CHOICE OF

CHURROS

Chocolate and Dulce de Leche Sauce.

ARROZ CON LECHE

Cinnamon, Vanilla Bean, Lime Zest.

TRES LECHE

Vanilla Sponge Cake, Horchata Milk, Sliced Almond, Strawberry, Cinnamon.



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MEXICAN MENU



MEXICAN DINNER PLATTED

CHOISE OF





APPETIZER

AMUSE- BOUCHE

Squid Ink Tapioca, Homemade Guacamole, Watermelon Radish, Micro Cilantro.

FIRST COURSE CHOICE OF

AHI TUNA CEVICHE

Green Apple Marinade, Florida Orange, Jicama, Baby Heirloom Tomato.

KING CRAB TOSTADA

Sheared Celeriac, Morita Aioli, Avocado Puree, Caviar.





SECOND COURSE CHOICE OF

HEIRLOOM TOMATO SALAD

Burrata, Kaffir Lime Aguachile, Serrano Pepper, Charred Avocado.

CAESAR SALAD

Gem Lettuce, Fennel, Radicchio, Jalapeno, Smoked Trout Caviar.

THIRD COURSE CHOICE OF

LOBSTER ZARANDEADO

Green Salad, Blood Orange Vinaigrette.

GRILL OCTOPUS

Fermented Black Bean, Confit Potato, Guajillo Pepper, Epazote Aioli, Lime Segments.





MAIN COURSE CHOICE OF

CHILEAN SEA BASS

Tomatillo Broth, Lemon Verbena Puree, Baby Sunburst Squash.

CHICKEN MILPA

Mix Wild Mushroom, Sweet Baby Corn, Epazote, Blossom Flower.

INFLADITAS DE PIBIL

Slow Roasted Pork, Refried Beans, Habanero Sauce, Pickled Onion, Cotija Cheese.

WAGYU BEEF ASADA

Chile Puja Marinade, Heirloom Baby Potato, Cambray Onion, Salsas, Homemade Corn Tortillas.

DUCK CARNITAS

Duck Confit, Sweet Onion, Cilantro, Salsa Verde, Homemade Corn Tortillas.

LAMB SHANK BARBACOA

Banana Leaf, Adobo, "Drunk Sauce", Watermelon Radish, Micro Cilantro.





DESSERT CHOICE OF

GUAVA PANNA COTTA

Passion Fruit Foam, Coconut Flakes, Fresh Mint.

TRES LECHES

Vanilla Sponge Cake, Horchata Milk, Toasted Almond, Cinnamon.

CHURROS

Chocolate and Dulce de Leche Sauce.

VEGAN CHOCOLATE CAKE

Avocado, Dates, Coconut, Cocoa Powder.



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