

Modi

ITALIAN-MEXICAN

From The Sea

FRESH OYSTERS | GF | 24 for 6 • 45 for 12

Locally sourced oysters with mango mezcal mignonette and watermelon granita

MEDITERRANEAN CEVICHE MIXTO | GF | 24

A fusion of Italian, Mexican, and Caribbean flavors with local red snapper, octopus, and shrimp in citrus marinade, Mediterranean herbs, roasted cherry tomato coulis, red onion, caper berries, jalapeños, fennel, blackberries, olives, and cilantro

AHI TUNA TOSTADAS ALLA SICILIANA | 22

Crispy mini tortillas topped with ahi tuna tartare, Sicilian-style caponata, and a drizzle of homemade balsamic glaze

Salads

AZTEC CAESAR SALAD | GF/V | 16

Baby gem lettuce, creamy avocado, crispy polenta croutons, cotija cheese, and cayenne Caesar dressing

FIESTA JÍCAMA SALAD | GF/V | 16

Refreshing fusion salad with coleslaw, jícama, pineapple, and cherry tomatoes, in a homemade cilantro-lime Greek yogurt

ADD: prawns | 8 • chicken | 6

For the Table

HOMEMADE FOCACCIA WITH AVOCADO BUTTER | V | 8

Freshly baked focaccia served with creamy avocado butter, accompanied by a side Of Italian breadstick

CAULIFLOWER AL PASTOR | GF/VG | 15

Roasted cauliflower marinated in a traditional al pastor sauce, served with grilled pineapple, red onion, and chives

PARMIGIANA DI NOPALES | GF/VG | 20

A unique Mexican-Italian fusion featuring tender grilled nopales layered with fresh roma tomato, melted mozzarella, Parmigiano Reggiano, and fresh basil

TARTARE CON UOVO FRITTO | GF | 22

Finely chopped beef tartare, topped with a crispy fried egg yolk and served by a rich chile poblano sauce

QUESO FUNDIDO WITH MUSHROOMS & TRUFFLE | V | 26

A rich Mexican cheese fondue blended with sautéed local wild mushrooms and topped with fresh black truffle, served with crostini

PULPO TAMARINDO | GF | 22

Grilled Spanish octopus served with saffron leek potato purée, sautéed bel pepper and borlotti beans, topped with a fresh tamarind sauce

FRITTURA DEL CARIBE | 22

Fried Monterey calamari, green beans and bell peppers in a coconut batter, topped with shaved fresh coconut and served with chipotle aioli

Street Bites

TROMPITOS AL PASTOR | GF | 16

Tender pork al pastor skewers, cilantro and onions served with pineapple spicy sauce. Each order includes 3 skewers

STREET CORN ROMANO | GF/V | 14

Grilled corn ribs topped with house-made chipotle mayonnaise and Pecorino Romano

ARANCINI ALLA MEXICANA | 15

Saffron rice croquettes filled with chorizo and melted fontina cheese served with roasted cherry tomatoes coulis sauce

TACOS WAGYU AL GORGONZOLA | 24

Tender Wagyu beef in soft tortillas, topped with gorgonzola cream & crisp frisee

TACOS CAPESANTE E FUNGHI | 20

Seared scallops topped with sautéed wild mushrooms, crisp frisee, and chipotle aioli, served in soft tortillas

TACOS LOBSTER | 29

Succulent lobster, creamy avocado, crisp slaw, lime crema, fresh cilantro, touch of jalapeño, wrapped in a warm tortilla

Mains

BIRRIA LASAGNA | 27

Layers of tender birria beef, traditional lasagna pasta, rich tomato sauce, and creamy béchamel, all baked with mozzarella to golden perfection

SPAGHETTI CHORIZO AND CLAMS | 30

Squid ink black spaghetti served with fresh clams, spicy chorizo, and parsley, tossed in a garlic Prosecco wine sauce, and topped with Mediterranean breadcrumbs

RAVIOLI ELOTE E FUNGHI SELVATICI | V | 26

Handmade ravioli filled with sweet corn and ricotta, served in a butter, sage, and lime zest sauce, topped with sautéed wild mushrooms, finished with balsamic & queso fresco

RISOTTO MILANO MEXICO DF | GF | 32

A luxurious saffron-infused risotto, inspired by the classic Risotto alla Milanese, served with roasted Mexican-style bone marrow for a rich fusion of Italian and Mexican flavors

GRILLED ORGANIC CHICKEN ALLE ERBE | GF | 30

Herb-marinated organic chicken from Mary's Farm, grilled with sage, rosemary, lemon, garlic, and morita chile. Served with thyme-lime-Calabrian chili dressing, roasted potatoes, and lime pesto corn ribs with queso fresco

ACHIOTE PESTO BRANZINO FUSION | GF | 38

Butterflied grilled branzino, half marinated with achiote and half with arugula pesto, served alongside roasted potatoes and grilled nopales, offering a perfect balance of Italian and Mexican flavors every bite

BLACK NEW YORK STEAK & MEZCAL | GF | 50

Tender New York steak marinated in recado negro, finished with mezcal butter and toasted sesame seeds, served with grilled polenta infused with Taleggio cheese and grilled Treviso-style radicchio

SURF AND TURF MOLCAJETE | GF | 80

A sizzling molcajete brimming with grilled octopus, prawns, mussels, clams, queso fresco, chorizo, asada, and nopales, all in a spicy Calabrian chili arrabbiata sauce

Pizzas

PIZZA REGINA MARGHERITA | V | 20

Classic Margherita pizza featuring San Marzano tomato sauce, fresh mozzarella, basil leaves

PIZZA DIABLA | 24

Spicy pizza topped with Grande mozzarella, Mexican chorizo, jalapeños, and a spicy tomato sauce

PIZZA HUITLACOCHÉ | V | 25

A unique pizza topped with fresh mozzarella, huitlacoche (Mexican truffle), roasted cherry tomatoes, and sweet corn

PIZZA AL PASTOR MEXICO CITY STYLE | 26

Traditional pizza topped with mozzarella, al pastor pork, pineapple sauce, roasted cebollita (spring onion), and cilantro sauce

PIZZA CRUDO E CHILE POBLANO | 26

Fusion pizza topped with Grande mozzarella, roasted poblano crema, San Daniele prosciutto, and fresh arugula

PIZZA HOLBOX | 34

Gourmet pizza topped with tender octopus, succulent lobster, garlic sauce, fresh mozzarella, and San Marzano tomato sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Please inform us of any allergies, as not all ingredients are listed. A 4% surcharge will be added to all food and beverage sales to assist with SF employer mandates

GF | GLUTEN-FREE • V | VEGETARIAN • VG | VEGAN

executive Chef Marco Avila
Chef de cuisine Jose Orozco