

LA AZOTEA

MI CASA ES TU CASA

OAXACA:

Nos inspiramos en tus colores, texturas, aromas
y tu gente.

Somos fieles y orgullosos a nuestros orígenes mexicanos,
al lugar del que venimos y a toda su riqueza
y variedad.

Nos llena de orgullo guiarte y explicarte todo lo que ofrecemos, porque queremos que vivas la experiencia del México más auténtico al máximo. Cada parte de nuestra casa está llena de historias, platillos, objetos, personas, humor

y experiencias de celebración para ti. Porque al abrir la puerta de nuestra casa, abrimos las puertas de nuestros corazones. Porque sólo así se puede ofrecer y vivir una experiencia que conecte persona a persona, que sea apasionada, respetuosa, cariñosa y entregada.

Sólo abriendo nuestro corazón a todos y cada uno de los invitados.

Cada plato fue hecho a mano por artesanos Oaxaqueños, en cada rincón verás una artesanía tradicional hecha por más de 100 familias. Maíz y Agave está enfocado en apoyar la comunidad oaxaqueña y mostrar que esta tierra produce orgullo.

OAXACA:

We draw inspiration from your colors, textures, aromas, and your people. We are faithful and proud of our Mexican roots, to the place we come from, and to all its richness and variety.

It fills us with pride to guide you and explain everything we offer because we want you to fully experience the most authentic Mexico. Every part of our home is filled with stories, food, objects, people, humor, and celebratory experiences for you. When we open the doors to our home, we open the doors of our hearts. Only in this way can we offer and live an experience that connects person to person, passionately, respectfully, affectionate, and devoted. Only by opening our hearts to each and every person.

Each plate was handmade by Oaxacan artisans. In every corner, you will see traditional crafts made by more than 100 families. Maiz y Agave is focused on supporting the Oaxacan community and showcasing that this land produces pride.

**EMBRACE AND SAVOR THE AUTHENTIC
MEXICAN EXPERIENCE**



NUESTROS COCTELES

TOMA CHOCOLATE Y PAGA LO QUE DEBES /\$18.00

Mezcal Señorío Añejo, Yellow Chartreuse, Cacao Cream, Chocolate Bitter.

TELA ZUMO /\$18.00

Mezcal Zignum Joven, Lime Juice, Agave, White Wine, Olive Juice.

NO SE APENE /\$18.00

Tequila Don Julio Blanco, Liquor 43, Orange Juice, Lime Juice, Raspberries, Blackberries, Cacao Bitters, Agave.

COOL EROS DRINK /\$18.00

Mezcal Zignum Añejo, Sweet Vermouth, Liquor 43, Espresso, Angostura Bitters.

ELBA GINA DRINK /\$18.00

Tequila Don Julio Reposado, Pineapple Juice, Passionfruit Juice, Lime Juice, Hibiscus Syrup, Aromatic Bitters Agave.

MAMA LONG DRINK /\$18.00

Mezcal Zignum Joven, Aperol, Lime Juice, Grapefruit Juice, Cinnamon Syrup, Salt, Dark Beer, Chocolate Bitters.

TEPO ROCHO /\$18.00

Tequila Don Julio Blanco, Orange Liquor, Orange Juice, Hibiscus Syrup, Chile Morita Syrup, Angostura Bitters.

ROSAMEL CACHO /\$18.00

Tequila Patrón Silver, Sparkling Wine, Agave, Passionfruit/Strawberry Mix.

EXTRACTO DE MI PALO JOVEN /\$18.00

Mezcal Recuerdo Joven, Tomato Juice, Lime Juice, Hibiscus Syrup, Pasilla Chile.

MOHAMED LABARA /\$18.00

Mezcal Zignum Reposado, Tepache, Bitters, Fig.

MELO ROSA /\$\$18.00

Mezcal Señorío Joven, Ancho Reyes, Peach Reduction, Chile Meco/Cascabel Syrup, Orange Bitters.

PACHIN GARSELIA DRINK /\$18.00

Mezcal Zignum Reposado, Campari, Grapefruit Juice, Agave Syrup, Sparkling Wine.

CALIENTA HUEVO /\$18.00

Tequila Patrón Silver, St. Germain, Orange Juice, Balsamic Blueberry Cordials.

MOJITO BOCHERO /\$18.00

Mezcal Zignum Joven, Coconut Water, Fresh Mint, Lime Juice, Brown Sugar, Sparkling Water.

MARGARITAS

MARGARITA CLÁSICA /\$17.00

Tequila Astral Blanco, Agave, Lime Juice, Orange Liquor.

MARGARITA PEPINO FRESA /\$17.00

Don Julio Reposado, Lime Juice, Agave, Orange Liquor, Strawberry-Cucumber Mix.

MARGARITA LA CHINGONA /\$17.00

Mezcal Señorío Joven, Nixta, Watermelon Juice, Lime Juice, Agave, Cilantro.

MARGARITA AGUACATE /\$17.00

Tequila Cazadores Blanco, Lime Juice, Agave, Orange Liquor, Fresh Avocado.

MARGARITA JALAPEÑO MANGO /\$17.00

Tequila Volcán Blanco, Lime Juice, Agave, Orange Liquor, Chile jalapeño, Mango Puree.

ZAPOTeca /\$17.00

Mezcal Zignum Reposado, Hibiscus, Lime Juice, Agave, Metchi Worm Salt, Simple Syrup, Cardamom.

BLUEBERRY GINGER MARGARITA /\$17.00

Tequila Astral Blanco, Cointreau, Fresh Blueberries, Ginger, Lime Juice, Angostura Bitter.

AGUAS LOCAS

CHINGOROLO /\$15.00

Mezcal Recuerdo Abocado, Orange Juice, Lime Juice, Simple Syrup, Salt Metchi

RELAJA LA RAJA Y DISFRUTA LA FRUTA /\$15

Tequila Cazadores Blanco, Coconut Cream, Pineapple Juice, Orange Juice, Sprite.

CONCHA RANCIA /\$15.00

Mezcal Recuerdo Abocado, Corona Beer, Salsa Maggi, Lime Juice.

CUBAMEX /\$15.00

Mezcal Recuerdo Joven, Materva, orange slice.

CUBAMEX 2 /\$15.00

Mezcal Recuerdo Joven, Jupiña, Limejuice, orange juice.

MARTINIS

MEXICAN MARTINI /\$17.00

Mezcal Señorío Joven, Dry Vermouth.

LYCHEE MARTINI /\$17.00

Ketel One Vodka, Orange Liquor, Lychee Puree.

CHOCOLAT MARTINI /\$17.00

Grey Goose Vodka, Cacao Liquor, Bailey.

BASIL CUCUMBER MARTINI /\$17.00

Grey Goose Vodka, Orange Liquor, Lime Juice, Basil Cucumber Reduction.

ESPRESSO /\$17.00

Ketel One Vodka, Mr. Black Coffee Liquor, Espresso.

PORNO STAR MARTINI /\$17.00

Ketel One Vanilla Vodka, Passionfruit Liquor, Passionfruit Reduction, Sparkling Wine.

COSMOPOLITAN BOCHERO /\$17.00

Mezcal Zignum Cristalino, Orange Liquor, Cranberry Juice, Lime Juice

LOS CLÁSICOS

OLD FASHIONED /\$17.00

Bulleit Bourbon or Rye Whiskey, White Sugar, Angostura Bitters.

MANHATTAN /\$17.00

Bulleit Rye Whiskey, Sweet Vermouth, Angostura Bitters.

PALOMA /\$17.00

Mezcal Recuerdo Joven, Grapefruit

MOJITO /\$17.00

Bacardí 4 Rum, Lime Juice, Simple Syrup, Sparkling Water, Mint

PIÑA COLADA /\$17.00

Bacardí Superior Rum, Coconut Cream, Pineapple Juice

CAIPIRÍÑA /\$17.00

Leblon Brazilian Cachaça, 3 Lime Wedge, Sugar

NEGRONI /\$17.00

No3 Gin, Sweet Vermouth, Campari

TOM COLLINS /\$17.00

Nolet Gin, Simple Syrup, Lime Juice

GIN TONIC /\$17.00

Bombay Sapphire Gin, Tonic Water, Lime Fruit

CUBA LIBRE /\$17.00

Brugal 1888 Rum, Mexican Coca-Cola, Lime juice

APEROL SPRITZ /\$16.00

Aperol, Prosecco, Sparkling Water

MOSCOW MULE /\$17.00

Ketel One Vodka, Lime Juice, Ginger Beer

SANGRÍA /\$16.00

Mezcal Zignum Reposado, White or Red Wine, Lime Juice, Agave, Orange liquor

WINE

WHITE WINE

Casa Ariza (Chardonnay) /\$13.00 | \$48.00
 Terra Madi (Sauvignon Blanc) /\$13.00 | \$48.00
 Caza Ariza (Chenin Blanc) /\$13.00 | \$48.00
 Viresa (Chardonnay) /\$14.00 | \$48.00

ROSE WINE

Casa Jipi (Barbera) /\$13.00 | \$48.00

RED WINE

Terra Madi (Malbec) /\$13.00 | \$48.00
 Monograma (Blend) /\$15.00 | \$52.00
 Cavas Valmar (Blend) /\$15.00 | \$52.00
 Casa Ariza (Cabernet Sauvignon) /\$17.00 | \$60.00
 Casa Jipi (Nebbiolo) /\$15.00 | \$55.00

SPARKLING WINE

Terra Madi (Sparkling) /\$13.00 | \$42.00
 CHANDON BRUT ROSE / \$13.00 | \$42.00
 Moët & Chandon Brut /\$150.00
 Moët & Chandon Brut ROSE /\$165.00
 Veuve Clicquot /\$180.00
 Dom Perignon Brut /\$600.00

MEXICAN BEERS

CORONA (Bot, Mexican) /\$8.00
 MODELO ESPECIAL (Bot, Mexican) /\$8.00
 MODELO NEGRO (Bot, Mexican) /\$8.00
 PACIFICO (Bot, Mexican) /\$8.00
 VICTORIA (Bot, Mexican) /\$8.00
 XX LAGER (Bot, Mexican) /\$8.00
 CIELITO LINDO IPA (Bot, Mexican) /\$8.00
 CHARRO (Bot, Pilsner, Mexican) /\$8.00
 KAWAMA VICTORIA 32oz (Bot, Mexican) | \$18.00

DRAFT BEERS

MODELO ESPECIAL LAGER (Draft) /\$8.00

BEER COCKTAILS

CHELADA (Lime Juice, Salt, with Charro Beer or Beer Selection) /\$9.00
 MICHELADA (Charro Beer with lime Juice, Lea & Perris, Hot Sauce, Worm Salt Metchi, Clamato) /\$11.00

NON-ALCOHOLIC BEER

CORONA (Bot, 00) /\$6.00

MOCKTAILS /\$12.00

Pear/Lime Mayawell

Lime Juice, Simple Syrup, Passion Fruit Puree, Orange Juice, Mayawell Pear/Lime Flavor.

Pineapple/Mango Mayawell

Lime Juice, Simple Syrup, Mango Puree, Pineapple Juice, Mayawell Pineapple/Mango flavor.

Strawberry/Ginger Mayawell

Lime Juice, Simple Syrup, Strawberry Puree, Ginger, Mayawell Strawberry/Ginger Flavor.

Raspberry/Cucumber Mayawell

Lime Juice, Simple Syrup, Strawberry Puree, Fresh cucumber, blackberry, blueberry, Mayawell Raspberry/Cucumber Flavor.

AGUAS FRESCAS

HORCHATA /\$6.00

AGUA DE MAÍZ /\$6.00

AGUA DE JAMAICA/\$6.00

NONE-ALCOHOLIC DRINKS

MEXICAN COCA COLA /\$4.00

MEXICAN SPRITE/\$4.00

MEXICAN COCA CERO /\$4.00

NATURAL WATER /\$7.00

SPARKLING WATER /\$7.00

TOPO CHICO /\$4.00

JARRITO DE MANDARINA /\$4.00

JARRITO DE MANGO /\$4.00

JARRITO DE GUAYABA /\$4.00

LAS COMIDAS

ENTRADAS

GUACAMOLE EN MOLCAJETE /\$14.00

Con aguacate, tomate, cilantro, cebolla morada, rábano y totopos. / Smashed avocado with tomato, cilantro, red onion, radish and tortilla chips.

Agregar: Chapulines o Chicharrón.

Add: Pork rinds or grasshoppers

ESQUITE TRADICIONAL MEXICANO /\$10.00

Granos de elote hervidos con epazote, acompañado de limón, mayonesa, queso cotija y sal de gusano Metchi. / Kernel Corns with epazote topped with lime, mayonnaise, mexican cheese and Metchi worm salt

CEVICHE DE COCO /\$20.00

Callo de hacha con crema de coco, cilantro, mango, chile jalapeño, jugo de limón y cebolla morada. / Bay scallops with coconut cream, cilantro, mango, jalapeño chili, lime juice, and red onion.

CEVICHE DE LUBINA EN SALSA DE MARACUYÁ

/\$28.00 

Lubina en salsa de maracuyá preparada con chile serrano, cebolla, cilantro, miel de abeja, aceite de oliva y maracuyá, acompañado con pan de ajo. / Sea bass in passion fruit sauce prepared with serrano chili, onion, cilantro, honey, olive oil, and passion fruit, accompanied by garlic bread.

INSECTOS

BOTANA OAXAQUEÑA /\$ M/P

Con guacamole, quesillo oaxaqueño, chapulines, gusanos de maguey y tortillas de la casa./ Plate with guacamole, shredded Oaxacan cheese, crickets, and maguey worms accompanied by corn tortillas.

CROQUETAS DE QUESILLO OAXAQUEÑO /\$ M/P

Croqueta de quesillo con chapulines y mole negro.

/ Quesillo croquette with crickets and black mole.

TACOS

TRES TACOS DE LANGOSTA AL PASTOR /\$28.00

Tacos de langosta marinada en adobo estilo al pastor con cebolla fileteada, cilantro y piña asada. / Lobster tacos marinated in pastor style adobo with sliced onion, cilantro, and grilled pineapple.

TRIO DE TACOS DE COCHINITA PIBIL /\$26.00

Tacos de cerdo marinado en adobo de achiote con surtido de cebolla morada, frijoles y tortillas de la casa.

/ Marinated Pork tacos in annatto with pickled red onion served with bean and house tortillas.

En 'Maíz y Agave', cada tortilla hecha a mano es un acto de amor, moldeadas con maíz proveniente de Oaxaca, Tlaxcala, Yucatán y Estado de México. Blanco, oscuro, azul, y rojo, cada color narra la riqueza de nuestra tierra y tradición.

At 'Maíz y Agave', every handmade tortilla is an act of love, shaped from corn sourced from Oaxaca, Tlaxcala, Yucatán, and Estado de México. White, dark, blue, and red, each hue tells a story of our land's richness and tradition.



Chile picante / Spicy



Especialidad del Chef / Chef's special

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CAFÉ Y TÉ

Elija su café de Oaxaca, Veracruz, Chiapas
/ Choose your coffee from Oaxaca, Veracruz, Chiapas

CARAJILLO / \$14.00

Espresso, Liquor 43

ESPRESSO / \$4.00

CORTADITO / \$4.00

LATTE / \$5.00

CAPUCCINO / \$5.00

CAFÉ DE OLLA / \$4.00

CHOCOLATE Oaxaqueño / \$5.00

TÉ CALIENTE / HOT TEA / \$5.00

Jamaica, Jenjibre, Poleo, Negro, Manzanilla, Anís,
Canela, Limón, Menta. / Hibiscus, Ginger, Poleo, Black,
Chamomile, Anise, Cinnamon, Lime, Mint.

SALSAS

Salsa Roja de Molcajete



Salsa Verde de Molcajete



Salsa Verde Cruda



Salsa de Cacahuate



Salsa Borracha con Mezcal.



Salsa Macha



Salsa de Habanero



HAPPY HOUR

THIRD FLOOR

GUACAMOLE EN MOLCAJETE /\$4.00

Con aguacate, tomate, cilantro, cebolla morada, rábano y totopos.
/ With tomato, cilantro, red onion, radish, and tortilla chips.

DUO TACOS DE LANGOSTA AL PASTOR /\$9.00

Tacos de langosta marinada en adobo estilo al pastor con cebolla fileteada, cilantro y piña asada. / Lobster tacos marinated in pastorstyle adobo with sliced onion, cilantro, and grilled pineapple.

DUO DE TACOS DE COCHINITA PIBIL / \$9.00

Tacos de cerdo marinado en adobo de achiote con curtido de cebolla morada, frijoles y tortillas de la casa. / Marinated pork tacos in annatto with pickled red onion served with bean and house tortillas.

CEVICHE DE COCO /\$9.00

Callo de hacha con crema de coco, cilantro, mango, chile jalapeño, jugo de limón y cebolla morada./ Scallop ceviche with coconut cream, cilantro, mango, jalapeño, lime juice, and red onion.

PULPO ENAMORADO /\$10.00

Pulpo a la parrilla con cebolla morada, jalapeño, cilantro y mayonesa de ajo, acompañado con tostadas doradas.
/ Grilled octopus with red onion, jalapeño, cilantro, and garlic mayonnaise, accompanied by golden toasts.

CROQUETAS DE QUESILLO OAXAQUEÑO /\$ M. P.

Croqueta de queso con chapulines y mole negro./ Quesillo croquette with crickets and black mole.



Especialidad del Chef / Chef's special

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COCKTAILS /\$10.00

MARGARITA CLÁSICA

Tequila or Mezcal, agave, lime juice, orange liquor.

PALOMA OAXAQUEÑA

Tequila or Mezcal, lime juice, grapefruit soda.

MARGARITA DE TAMARINDO

Tequila or Mezcal, agave, lime juice, orange liquor, Tamarindo puree.

MARGARITA DE MARACUYA

Tequila or Mezcal, agave, lime juice, orange liquor, Passion Fruit puree.

BEERS /\$5.00

Modelo Especial

Corona Extra

Pacífico

Victoria

TEQUILA/MEZCAL SHOTS /\$7.00

Tequila Jose Cuervo Tradicional

Mezcal Recuerdo



Especialidad del Chef / Chef's special

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