LUNCH MENU

Welcome to Lugya'h, 'the face and hearth of the plaza'. We are here to share the vibrant flavors from La Sierra Norte, in Oaxaca, while paying homage to the Indigenous migrant communities in California.

Memelas **$10**
Corn masa smeared with bean paste, and cheese

Meat add ons **$7**
Moronga, tasajo, or chorizo .

Pepita tostada **$12**
Pumpkin seed tostada with tomatoes and purslane

Wedding taco **$14**
Corn tortilla smeared with salsa, wild greens and meat (rib eye), its the taco that community chefs eat while cooking a traditional turket mole for wedding celebration days.

Quesadilla **$16**
Heirloom corn homemade tortillas filled with Oaxacan quesillo, Chanterelle mushrooms with grilled onions.
Cooked slowly on the comal at the heart.

..... **$32**
Turkey mole
Served with a black bean heirloom tamal. A dish served during festiv-ities to feed the guests, from children to local authorities, and musicians that play during these feasts. To be eaten in community serves two.

..... **$11**
Heirloom Amarillo Tamal
Tamal filled with ceremonial amarillo and turkey stew, made with a blend of chiles and herbs.

..... **$17**
Heirloom Mole empanadas
A large heirloom corn empanada filled with turkey mole with fruits from farmers market

SIDES

Guacamole $12
Served with heirloom corn tostada cooked and grilled on our comal at the fire heart. (heirloom cinlantro

Side of moronga **$7**
Our famous blood sausage recipe

Side of tasajo **$7**
Skirt steak

BEVERAGES

Mexican coke **$6**
Jarritos Mandarina **$6**
Sangria Señorial **$6**
Sidral Manzanita **$6**
Water **$2.5**

WEEKEND BEVERAGES

Atole **$10**
Café de olla **$10**

A NOTE ON CRAFTSMANSHIP

We believe the best flavors cannot be rushed. All our dishes are made slowly, honoring traditional cooking methods, and preparing every component from scratch. We use the finest ingredients, including heirloom corn, and cook over fire to develop flavors. We sincerely appreciate your patience as we prepare your meal with the care and time it deserves. We invite you to enjoy our hand-made guacamole while our hearth does its work. Thank you for celebrating tradition with us.

LUGYA'H
by Poncho's Tlayudas