



CEVICHEs & FAJITAS

FIRST COURSE

Chips, Salsas

proper guacamole, cilantro, escabeche

Queso Fundido, Queso Oaxaca, Monterrey & Cabra Cheese

rajas, salsa habanero, fresh flour tortillas

SECOND COURSE

Baja-Style Oysters*

serrano & cilantro mignonette, lime

Gulf Snapper Aguachile*

leche de tigre, serrano, pickled onion,
cucumber, crispy shallot

THIRD COURSE

Caesar Salad*

classic with garlic croutons & white anchovy

Lobster Quesadilla*

chipotle, fresh tomato, pineapple pico

FOURTH COURSE

Tabletop Sizzling Fajitas*

*served with fresh tortillas, garlic jalapeño butter,
sour cream, chunky avocado salsa, rice & beans
pineapple & soya-marinated ribeye*, jumbo gulf shrimp
and pork al pastor*

DESSERT

Churros De La Casa

chocolate dulce de leche, candied orange zest

Guava Tres Leches

mascarpone cream, citrus, guava powder

For any parties of 6 or more guests, Austin Proper will include a 20% gratuity to your bill.

Austin Proper adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues.

We are 100% seed oil-free. We cook only with non-seed oils like avocado & olive, and our fryers use Zero Acre oil, made from fermented sugarcane.

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