



CEVICHE & FAJITAS

FIRST COURSE

Chips, Salsas

proper guacamole
cilantro, escabeche

Baja-Style Oysters*

serrano & cilantro mignonette, lime

Queso Fundido, Queso Oaxaca, Monterrey & Cabra Cheese

rajas, salsa habanero, fresh flour tortillas

SECOND COURSE

Crunchy Greens

jicama, beets, baby lettuces,
cumin-avocado dressing, tortilla crisps

Poached Gulf Shrimp Ceviche*

coconut leche de tigre, fresno, dried lime

THIRD COURSE

Tabletop Sizzling Fajitas

*served with fresh tortillas, garlic jalapeño butter,
sour cream, chunky avocado salsa, rice & beans*
prime steak arrachera al carbon*
achiote-marinated chicken breast

FOURTH COURSE

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