



LOS ANGELES
WATERKEEPER®

MAKING WAVES

AT THE LA RIVER

OCTOBER
12

MENU

STUDIO-MLA • ARTS DISTRICT
DOWNTOWN LOS ANGELES

FEATURING



CHEF ULYSSES OF CAMPO É CARBÓN



At the forefront of Campo é Carbón's food is Chef Ulysses. Inspired by the creative use of wood fire in the restaurants of Baja Mexico, he began his own journey with Carbón. A Southern Californian to his core, each menu celebrates growing up in San Gabriel Valley where Latin and Asian flavors heavily influenced his palette from an early age. Known for his keen understanding of crave-able food, pops of flavors, and unexpected pairings.



campo
é
carbón
POP-UP RESTAURANT

MENU



APPETIZERS

TACO NEGRO

Marlin, Shrimp, Salsa Negra, Oaxaca Cheese

MUSHROOM & ARUGULA (VG)

Cashew Cream, Miso

BBQ CARROTS (VE)

Berberere, Whipped Goat Cheese, Duhka

SMOKED LAMB NECK TACO

Pickled Onion, Cilantro

MAINS

GRILLED SHORT RIB

Shiso Chimichurri

ROASTED CAULIFLOWER (VG)

Black Garlic & Mushroom Mole

PULPO A LA BRASA

Chile Morita Glaze, Salsa Verde

(VG)- vegan, (VE)- vegetarian

All Menu Items Gluten Free