
BLAXICOCINA
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black woman-owned
soul food
time-honored family recipes



Tiara Darnell











Tiara Darnell is a lover of food, travel, and cultures of the world and the people who define them. Through her restaurant, Blaxicocina, Tiara is bringing those loves together and holding space for them in a place you'd least expect, Mexico City. Blaxicocina is CDMX's first and only Black woman-owned Soul Food restaurant.

At Blaxicocina, Tiara is blending traditional Soul Food staples like gumbo, fried fish and chicken, and sweet potato pie, as well as other time-honored family recipes with touches of Mexican flavors using fresh, locally-sourced ingredients and inspiration from Mexico City's vast, vibrant, and flavorful street food culture to create a uniquely "Blaxican" menu in Narvarte, one of Mexico City's most endearing and up-and-coming neighborhoods.



“Locally and nationally, Afro-Mexican history and that experience within the Mexican experience is little known among the average mexican, so of course they also have a lot of catching up to do around the nuances of the new Black diaspora that’s beginning to call this place ‘home’!”

-Tiara

With that in mind, Tiara set out to present the commonalities of Black American and Mexican heritage. Her medium? A dinner plate.



And beyond that, a soul-fueled, authentic representation of the Black-American Experience from the music to the art aesthetic—a representation that educates and entertains while creating a space that feels like home away from home for the Black American community and a home to be welcomed to by everyone who appreciates what Black culture has to offer in CDMX.

Since moving to Mexico City three years ago, Tiara's journey from podcast producer to first-time restaurateur wove its way from hosting intimate soul food dinners from the rooftop garden of her apartment to creating soul food pop-ups at restaurants and events throughout Mexico City, until ultimately finding a space to set down roots and grow her cultural vision.



BLX Brunch

FPO

At Blaxicocina we believe it's not just about what you eat, but who you eat with and the intention motivating the hands that have lovingly prepared this food for you. This food is Soul Food Mexican fusion—dishes steeped in Black American culinary tradition and made with Mexican ingredients and touches of flavor that celebrate this country which has and continues to welcome Black people with open arms.

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STARTERS

Fresh Collard Caesar Salad 165
farm-fresh heritage collards from los cedros orgánicos, romaine, cornbread croutons, queso fresco

+ add blackened shrimp 95

Griddled Cornbread 95
real good real organic local stone ground cornbread with hot honey

Bougie BBQ Nachos ✳ 195
pulled pork, white cheddar, both house bbq sauces, sweet corn, roasted red peppers and pickled red onion

Roasted Yam Hummus ✳ 185
tahini, lemon, real maple syrup

Saucy Wings 190
spicy buffalo al pastor or sweet carolina gold bbq

SIDES 85

Chorizo & Cornbread Hash
White Cheddar Mac
Collard Greens (with or without bacon) ✳
Coconut-Scallion Rice & Black Eyed Peas ✳
Shoestring Fries

MAINS

Eggs Benny 245
warm cornbread, pulled pork, chipotle hollandaise, shoe string fries

Oxtail Chilaquiles 275
oxtail chilaquiles in a fragrant black bean sauce, queso fresco, pickled red onion and sunny egg

Gumbo & Grits 255
cajun gumbo, creamy gouda grits and collard greens

Chicken & Sweet Potato Waffle 295
our signature hot honey chicken with a sweet potato waffle, real maple syrup

Shrimp & Grits 275
a cajun classic, spicy blackened shrimp over creamy gouda grits

Vegan Disco Fries ✳ 245
bbq jamaica (hibiscus), creamy "cheese" sauce, roasted red peppers, corn, collard chimichurri

Bucket 'Uh Chicken 515
6 pieces - original or hot honey - with 2 large sides

+ add a bottle of bubbly 420

DESSERT

Bourbon Sweet Potato Pie 160
topped with pecan brown sugar crumble and whipped cream

New Orleans Beignets 185
cognac cream anglaise

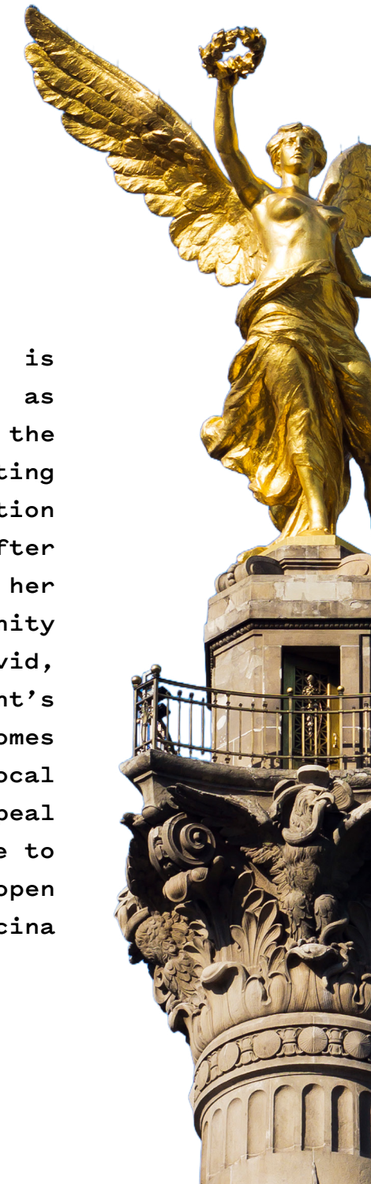
LOVED THE FOOD? BUY THE KITCHEN A ROUND!
90

✳ **PLANT-BASED OR PLANT-BASED UPON REQUEST**



DC TO CDMX

Originally from the Maryland/DC area, Tiara, is keenly aware of the impact of gentrification as it affects the physical environment and also the emotional environment of the people within an existing community. With that in mind, and the conversation around gentrification in CDMX heating up year after year, Tiara has made it a point to demonstrate her respect and appreciation for the local community through as many aspects as possible: from the vivid, culture-blending mural adorning the restaurant’s exterior, to the choice in staff that welcomes guests to Blaxicocina, to relationships with local vendors and farmers and DJs and events that appeal to the Mexican community while also staying true to Blaxicocina’s identity, Tiara is welcoming with open arms everyone with an appetite for what Blaxicocina has to offer.



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