

## **BANQUET MENU \$75**

Minimum 4 people

### **Guacamole**

Arbol Chilli Oil | Spice Dusted Corn Chips | Ancient Seeds

### **Chargrilled Street Corn**

Manchego Cheese | Truffle Oil | Chipotle Mayo

### **Kingfish Ceviche**

Passion fruit Aquachilé | Micro Herbs | Watermelon Radish

### **Chef's Selection of Tacos**

### **Chuleton A La Parilla**

Chargrilled Wagyu Sirloin MBS6+ | Escalivada | Guindilas

Add Ons: Birria Consume + \$4, Anchovy Butter +\$3, Herradura & Black Truffle Gravy \$7

(Substitute Chuleton a la Parilla for 1.2kg Tomahawk a la Parilla MBS4+ +\$30pp)

### **Papas Huancaína**

Heirloom Potatoes | Aji Amarillo Dressing | Aioli

### **ADD DESSERT \$6 PER PERSON**

### **Churros**

Homemade Churros | Dulce De Leche | Salted Caramel Ice Cream

A 15% surcharge applies to all public holidays