

STARTERS

Guacamole \$18

Arbol Chilli Oil | Spice Dusted Corn Chips | Ancient Seeds & Mixed Nuts

Oysters \$36 (6)

Sydney Rock Oysters | Tommy's Margarita Granita | Green Apple Vinaigrette

Espetada \$27

Chargrilled Chicken Skewers | Ancho & Chipotle Glaze | Cucumber Salad | Lime

Beetroot Salad \$17

Roasted Beetroot | Fetta & Fresco Cheese Crumbs | Truffle & Honey Dressing

CEVICHE

Kingfish Tiradito \$30

Passion fruit Aquachilé | Micro Herbs | Watermelon Radish

Tuna \$30

Avocado Mousse | Ponzu & Miso Dressing | Green Pico De Gallo

Salmon Crudo \$30

Beetroot Cured Salmon | Camu Camu Dressing | Burned Citrus

Hongos \$21

Truffle & Garlic Confit Mushrooms | Green Tomatillo Salsa | Crispy Manchego

TACOS

Pork Belly (2pcs) \$21

Pineapple Salsa | Fennel Salad | Pickled Chillies

Grilled Tica Baja Fish (2pcs) \$21

Rainbow Slaw | Pickled Onion | Jalapeño Aioli

Chargrilled Chicken Achiote \$10

Crispy Sweet Potato | Salsa Verde | Avocado Mousse

8hr Slow Cooked Lamb Shoulder \$10

Piquillos | Spanish Onion | Mint Yoghurt Dressing

Gambas \$10

Chilli Garlic Prawns | Mango Habanero Salsa | Crispy Plantains

Jackfruit Barbacoa \$10

Nopales Cactus | Refried Black Beans Purée | Crispy Wild Rice

Calabacin \$10

Battered Zucchini Flower | Corn Cream Cheese | Tomatillo Salsa Verde | Pico De Gallo

MAINS

Pulpo Turro \$45

Chargrilled Turro Octopus | Chervil Guajillo Oil | Burnt Lemon

Chuleton A La Parilla \$62

Chargrilled Wagyu Sirloin MBS6+ | Escalivada | Pickled Guindilas
Add Ons: Birria Consume + \$4, Anchovy Butter +\$3, Herradura & Black Truffle Gravy \$7

Lamb \$42

300g Chargrilled Lamb Rump | Celeriac Puree | Barley Salad | Labneh

Pescado \$42

Daily Market Fish | Morita & Mezcal Bisque | Grilled Vegetables

La Berenjena \$33

Charcoal Grilled Eggplant | Pistachio Molé | Miso Dressing | House Made Pickles

Tomahawk A La Parilla MB4+ \$170

Chargrilled Grass-Fed 1.2kg Tomahawk Steak | Beetroot Gel | Pickled Daikon
Served w/ Two Sides: Papas Huancaína & Brussel Sprouts
Add Ons: Birria Consume + \$4, Anchovy Butter +\$3, Herradura & Black Truffle Gravy \$7

Parillada Mixta \$120

450g MBS3+ Ribeye | 300g Lamb Rump | Espetada | Grilled Peppers | Cassava Chips
Add Ons: Birria Consume + \$4, Anchovy Butter +\$3, Herradura & Black Truffle Gravy \$7

SIDES

Papas Huancaína \$16

Heirloom Potatoes | Aji Amarillo Dressing | Aioli

Brussel sprouts \$15

Morcilla Oil | Garlic & Chilli | Snow Pea Sprouts

Sweet Corn Ribs \$18

Manchego Cheese | Truffle Oil | Chipotle Mayo

DESSERT

Churros \$16

Homemade Churros | Dulce De Leche | Salted Caramel Ice Cream

Corn & Coconut Mousse \$19

Corn Mousse | Popcorn & Almond Crumb | Coconut Gelato

Dulce De Leche Gelato \$14

A 15% surcharge applies to all public holidays