

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

CRUDO

Kingfish Tiradito \$30

Passion fruit Aquachilé | Micro Herbs | Watermelon Radish

Tuna Tostadas (4pcs) \$34

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

Scallop Ceviche \$30

Leche De Tigre | Ajo Blanco | Rocoto & Coriander | Squid Ink Crisp

Salmon Crudo \$30

Beetroot Cured Salmon | Camu Camu Dressing | Burned Citrus

Hongos \$21

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

ENTREES

Queso Fundido \$23

Oaxaca Cheese | Fresco Cheese | Cherry Tomatoes | Truffle Honey

Espetada \$27

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

Espetada Mixta (4pcs) \$30

Rump Cap | Chorizo | Onion | Chimichurri

Empanadas (4pcs) \$28

Chipotle Chicken | Sour Cream | Chives | Spicy Romesco

TACOS

Pork (2pcs) \$21

Marinated Pork Sirloin | Vegetable Stir Fry | Avocado Salsa

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

Charcoal Grilled Turro Octopus | Chervil Guajillo Oil | Burnt Lemon

Chuleton A La Parilla \$62

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

Seco De Cordero \$47

Slow-Cooked Lamb Shanks | Celeriac Puree | Crispy Greens

Pescado A La Brasa \$46

Charcoal Grilled Market Fish | Talla Adobo | Zucchini Carpaccio | Zesty Capers Butter

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

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

Beetroot Salad \$17

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

DESSERT

Churros \$18

Homemade Churros | Coconut Ice Cream | Ibarra Chocolate | Dulce De Leche

Pear Crumble \$18

Caramelized Pears | Almond Crumb | Dulce De Leche Gelato

Selection of Fruit Sorbet \$14

Ask Server for Options

BANQUET MENU \$75

Minimum 2 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