

## TO START

**TOTOPOS & GUACAMOLE GF|DF|VGN \$18**  
Corn Tortilla Chips | Pico De Gallo | Pepita Seeds | Chilli Oil

## CEVICHE

**KINGFISH TIRADITO GF|DF \$31**  
Leche De Tigre | Chalaquita | Roasted Avocado | Citrus Segments

**PRAWN AGUACHILE GF|DF \$32**  
Lime Curated Green Prawn | Pickled Habanero Foam | Bullhorn Tartare Sauce

**TEPACHE CUCUMBER GF|DF|VGN \$27**  
Telegraph Cucumber | Jicama | Guajillo Chilli Powder | Lime Cucumber Crystals

## ENTREES

**CHICKEN TINGA EMPANADAS (3PCS) GF|DFO \$21**  
Smoked Salsa Taquera | Avocado Mousse | Sour Cream | Pickled Onion

**SWEET CORN RIBS GF|VG|DFO|VGN \$18**  
Valentina | Chipotle | Truffle Oil | Grana Padano

**BIRRIA TACOS (2PCS) GF|DF \$21**  
Slow Cooked Lamb Shoulder | Coriander | White Onion | Tomatillo Salsa

**CARNITAS TACOS (2PCS) GF|DF \$21**  
Confit Pork Belly | Cucumber | Avocado Cream | Lime | Xnipec Salsa

**VEGAN CHORIZO TACOS (2PCS) GF|DF|VGN \$21**  
Chorizo Style Tempeh | Potato | Guacamole | Pico De Gallo

**TLACOYOS DE FRIJOL (3PCS) GF|DFO|VGN \$21**  
Black Bean Hummus | Cactus Paddle Salad | Queso Fresco

## MAINS

**300G WAGYU SIRLOIN MBS6+ GF|DFO \$65**  
Salsa Verde | Spring Onions | Toreado Chilli | Tortillas | Garlic & Parsley Butter

**36HR BRAISED BEEF SHORT RIB GF|DFO \$48**  
Miso-Glazed Lebanese Eggplant | Picked Onion | Agave Tamarind Glaze

**PULPO GF|DF \$44**  
Nduja Infused Octopus Hands | Hash Brown | Celeriac Puree

**RAINBOW TROUT SARANDEADA GF|DF \$47**  
Talla Sauce | Grilled Lemon | Capsicum & Avocado Salad

**ANARANJADO DE HONGOS GF|DF|VGN \$32**  
Portobello Escabeche | King Brown | Shimeji | Totopos Crumble

**1.2KG MBS4+ TOMAHAWK GF|DFO \$180**  
(Allow 40min cooking time)  
Salsa Verde | Spring Onions | Toreado Chilli | Tortillas | Garlic & Parsley Butter  
Served w/ Smashed Potatoes & Seasonal Greens

## SIDES

**COS SALAD GF|DF|VG \$15**  
Baby Cos Lettuce | Pistachio Dressing | Bronze Fennel

**SMASHED POTATOES GF|DF|VGN \$16**  
Smashed Chat Potatoes | Truffle Oil | Corn Spice | Borracha Salsa

**BARBECUED SEASONAL VEGETABLES \$15**  
Guajillo Oil | Confit Garlic & Lime | Slivered Almonds

**COCTEL DE FRUTAS SALAD DF|GF|VGN \$15**  
Watermelon | Jicama | Sumo Citrus | Polvo De Chiles

## KIDS

**QUESADILLA \$9**  
Flour Tortillas | Mozzarella Cheese

## DULCES

**CHURROS VG|DFO \$18**  
Agave Coconut Crumb | Coconut Gelato | Dulce De Leche Mousse

**FRESA MEXICANA GF|VGN \$19**  
Vanilla Mousse | Strawberry & Star Anise Sorbet | Honeycomb | Lemongrass Oil

**TRES SORBETS \$14**  
Three Seasonal Fruit Sorbets

A 15% surcharge applies to all public holidays