

SMALL PLATES

CHIPS + SALSA (v) crispy tortillas, guacamole, roasted cherry tomato	75
TAQUITO ATUN (3pc) sashimi tuna, avocado, jalapeño poke dressing, chipotle mayo, crispy corn tortillas	75
CORN RIBS (v) chipotle mayo, parmesan dusting, guajillo rib sauce	55
CALAMARI (g) fried with crispy kale, jalapeno mayo	100
SLIDER (g) smoked brisket on brioche with iceberg & tempura onion	105
CAULIFLOWER POPCORN (v) (g) tempura battered, parmesan, romesco sauce	90
FUNDIDO (p) (g) cheese fondue dip, house made chorizo, confit tomato & tortilla chips	110
CEVICHE de la CASA cured mackerel, lime & ginger leche de tigre, green apple, chives	90
BBQ PRAWNS achiote relish, jalapeño, preserved lemon	130

TACOS

Tacos come in 3 pieces, served in house made, gluten free, fresh corn Tortillas.

BAJA FISH (g) tempura snapper, avocado crema, chipotle mayo, pico de gallo	115
CHICKEN ADOBO pineapple adobo glaze, chipotle mayo, cherry tomatoes	110
CARNE ASADA rib-eye steak, habanero mayo, rich tomato salsa	185
JACKFRUIT BARBACOA (v) (g) with guacamole, mex relish, crispy jackfruit	105
AL PASTOR (p) 12 hour pork shoulder, achiote salsa, mex relish, chicharones	125

TACO OF THE MONTH:

GUAJILLO GARLIC PRAWN cucumber & red pepper salsa, jalapeno mayo, house roja	165
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QUESADILLAS

Toasted & cheese filled flour tortillas with salsa roja, house crema, guacamole

MOCHOMOS (g) slow braised beef blade, pico de gallo	115
QUESO (v) (g) three cheese and caramelised onion	105
CHIPOTLE CHICKEN (g) poached chicken & grilled zucchini	105

LARGE PLATES

NACHOS (g) grilled cheesy tortilla chips, pico de gallo, bean puree, guacamole, sour cream ADD chicken 50 shredded beef 85 jackfruit 30	115
POLLO ASADO brined and roasted chicken + charred mole amarillo	125
BRAISED BEEF CHEEK (g) slow cooked in black mole and cerveza sauce with tarragon corn crema	305
PESCADO MOLE VERDE (g) crispy skin snapper fillet, green pea & almond mole, chili garlic crunch	160
FAJITAS sizzling plate of peppers, onions, zucchini, tortillas + condiments chicken thigh 210 rib-eye steak 335 mushroom 180	

SIDES & SALADS

SWEET POTATO CHIPS hand cut with chipotle mayo	55
KURLY KALE (v) with fresh herbs, grated parmesan, roasted peanuts	65
SHIMEJI MUSHROOMS (v) grilled with garlic & chili crunch	70
CHARRED GREENS (v) seasonal green veg, lemon, arbol dukah	55
GREEN SALAD baby romaine, green apple, cucumber, avocado, pomegranate	70
FRIJOLES DE LA OLLA pot stewed beans, tomato arbol sauce, avocado, sour cream As a main with rice & corn tortillas + 45	75
MEXICAN RICE (v) lime, coriander	40
TORTILLAS (v) 4pcs corn or flour	20 / 25

DESSERTS

CHURROS (g) (4pc) cinnamon sugar, chocolate dipping sauce Deluxe - add scoop of ice cream, nuts 30	55
TRES LECHES (g) vanilla sponge cake, whipped cream, salted dulce de leche, chocolate crumble	60
CHOCOLATE BROWNIE (g) double choc, served warm with a scoop of vanilla ice cream	70

SHARING

FEED US

Can't decide? Try our selections...for two or more of you...

DATE NIGHT Ceviche, Al Pastor Tacos, Pollo Asado, Mexican Rice, Charred Greens, Tres Leches	400
PARTY NIGHT Chips + Salsa, Bbq Corn Ribs, Cauliflower Popcorn, Baja Fish Tacos, Braised Beef Cheek, Mexican Rice, Charred Greens, Churros	600