

# TAQUITO

## Smaller plates

- Barramundi ceviche, radish, avocado, leche de tigre 16
- BBQed corn with Mex-XO sauce & smoked cheese 10
- Guacamole de la abuelita with totopos (V) 14
- House made sausage, pickles, salsa negra 15
- Blue corn tostada, kangaroo tartare, leek crema, cured egg yolk 13
- Whole grilled king prawn, whipped garlic jocoque 13
- Tuscan kale, fennel, smoked ricotta, pear & radish salad (V) 14
- Roquette, grapefruit, avocado salad, lemon & w yoghurt dressing (V) 13
- Twice fried potatoes, salsa roja (V) 12

## Tacos

- Crispy skin chicken chicharrón, marjoram, corn & avocado salsa 8
  - Carne asada, roasted tomato salsa, smoked ricotta 8
  - Baja style crispy fish, pea salsa, tendril slaw 8
  - Crispy pork hock carnitas, smoked yoghurt, pickled onion 8
  - Frijoles - refried beans, smoked salted ricotta and pickled onions (V) 7
  - Guisado de tres chiles, avocado, toasted hazelnuts (V) 8
  - Crispy brussels sprouts, salsa roja, house made queso fresco (V) 7
  - Chamomile baked sweet potato, avocado crema, peanut salsa macha (V) 7
- All our tortillas are made in house and daily from 100% GF stone ground corn.**  
**All Tacos available as flights of 4 for 26**

## Large plates

- BBQed pork cutlet, mole amarillo, crispy brussels sprout leaves and epazote 26
  - Whole grilled fish of the day, salted cucumber, pine ajo blanco M.P.
  - Wood fired hanger steak, housemade VB mustard and onion salsa 35
  - Eggplant barbacoa, pineapple salsa, Mexican rice (V) 25
- ~All mains served with tortillas and a selection of salsas~**

**~Chefs feed me menu available at 65 per person for a minimum of 2~**

## Dessert

- Churros con cinnamon atole 12
- Tres leche parfait, horchata sponge, pickled melon 12
- Mezcal hot chocolate, orange merangue 12
- Taquito & Kenny Lover tortilla icecream 4
- Taquito & Kenny Lover Watermelon, lime and tajin salt sorbet 4



**All vegetarian options are available vegan also. Please inform our staff of any dietary requirements**