

TAQUITO

Smaller plates

- Ceviche del dia, radish, avocado, crispy plantain, leche de tigre m.p
- BBQed corn with MeXo sauce & smoked cheese 10
- Guacamole de la abuelita with totopos (V) 14
- Chipotle whipped salted cod roe, flour tostadas 13
- Woodfired salchicha, pickles, blue corn tostadas, salsa negra 16
- Kangaroo tartare, blue corn tostada, leek crema, cured egg yolk 13
- Twice fried potatoes, salsa roja (V) 12
- Roquette, grapefruit and avocado salad 14
- Heirloom tomato, zucchini, buffalo mozzarella (V) 14

Tacos

- Crispy skin chicken chicharrón, corn salsa, marjoram 8
- Carne asada, chargrilled steak with roasted tomato salsa, smoked ricotta 8
- Baja style crispy fish, pickled celery, tartare 8
- Slow cooked pork hock carnitas, smoked yoghurt, pickled onion 8
- Frijoles - refried beans, smoked salted ricotta and pickled onions (V) 7
- Guisado a los tres chiles, avocado, toasted hazelnuts (V) 8
- Zucchini flower relleno, fresh ricotta, salsa verde (V) 8
- 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

~All mains served with tortillas and a selection of salsas~

- BBQ pork cutlet, mole amarillo, fennel & celery 28
- Whole grilled fish of the day, salted cucumber, pine ajo blanco M.P.
- 250gm wood fired O'Connors beef rump, housemade VB mustard, onion salsa 35
- Eggplant barbacoa, pineapple salsa, Mexican rice (V) 25

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

Dessert

- Churros con dulce de leche atole 12
- Tres leche parfait icecream sandwich, orange and mango sherbet 12
- Coconut paleta with toasted coconut and lime 12
- Taquito x Kenny Lover tortilla icecream 4
- Taquito x Kenny Lover sorbets: Watermelon or lime and tajin salt 4



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