

TAQUITO

Smaller plates

- Tostada with aguachile palm hearts & burnt habanero (V) 7
- BBQed corn with MeXo sauce and smoked cheese 10
- Guacamole de la abuelita with totopos (v) 14
- Ceviche del dia ~ prickly pear and jalapeño salsa, avocado, grapefruit M.P.
- Thumbelina carrots, whipped sunflower seed crema, macha vinaigrette 13
- Housemade beef Cecina, pickled guindilla peppers, papas fritas 16
- Caesar salad, chopped egg (v) 14
- Twice fried potatoes, salsa roja, maggi aioli (v) 12

Tacos

- Baja style crispy fish, pickled celery, tartare 8
 - Braised kangaroo tail, white onion and jalapeño 8
 - Pork hock carnitas, smoked yoghurt, pickled onion 8
 - BBQed ox tongue, xni-pec salsa 8
 - Guisado a los tres chiles, preserved lemon adobo (v) 8
 - Frijoles - pinto beans, epazote crema, pickled onion (v) 8
 - Mushroom, fenugreek, kale chicharrón (v) 8
 - Fire roasted pumpkin, peanut salsa macha, sunflower seeds (v) 8
- 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 large plates are served with our handmade tortillas and a selection of salsas~

- Wood fired lamb saddle, wheat berries, epazote, mole negra 32
- Grilled flathead, Veracruz style green tomato, fennel pollen 30
- Beef rib Birria, whipped maize 35
- Red kuri pumpkin, barley and wattle seed rice, almond mole (V) 25

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

Dessert

- Rice pudding, aguardiente, quince 13
- Churros con dulce de leche atole 12
- Chocolate and morita chilli creme brulee 13
- Taquito x Kenny Lover tortilla icecream 4
- Taquito x Kenny Lover Watermelon, lime & tajin salt sorbet 4



All vegetarian options are available vegan also. Please inform our staff of any dietary requirements
10% surcharge applies on public holidays
#praisethemaize