

# 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 ~ with feijoa, jalapeño salsa, avocado, grapefruit M.P.
- Heirloom carrots, whipped sunflower seed crema, macha vinaigrette 13
- Cecina, beef bresoala w/ pickled guindilla peppers & papas fritas 16
- Caesar salad ~invented in Mexico~ w/chopped egg & tortilla chips (v) 14
- Twice fried potatoes, salsa roja, maggi aioli (v) 12

## Tacos

- Baja style crispy fish, pickled celery, tartare 8
- Kangaroo tail barbacoa, white onion and jalapeño 8
- Pork hock carnitas, smoked yoghurt, pickled onion 8
- BBQed ox tongue, xni-pec salsa 8
- Fried Sunchoke, nettle crema, served w/ pickled mushroom or anchovy (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~**

- O'Connors Lamb Rump, frijoles~ braised beans & mojo verde 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

- Persimmon & lavender tart, popcorn praline & coconut (GF & Vegan)
- 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