

TAQUITO

Smaller plates

- Tostada de Hongos ~ mushroom tartare, ancho vinaigrette, huitlacoche (v,vg) 8
BBQed sweet corn, peanut and lemongrass macha, smoked cheese (v) 10
Guacamole de la abuelita with totopos (v,vg) 14
Ceviche del dia ~ coconut, lime, tomato m.p
Roasted beetroot, avocado, orange, sherry vinaigrette, fresh ricotta, ancho chilli oil (v) 15
House made morcilla, tamarillo jam, crema 18
Twice fried potatoes, salsa roja, maggi aioli (v,vg) 12
Ensalada verde ~ frisée, ricotta fresca, avocado, pumpkin seeds (v) 13

Tacos

- Ox tongue, salsa borracha, coriander and onion 8
Baja crispy fish, pickled celery, tartare 8
Chipotle braised beef cheek, grilled onions 8
Chorizo de la casa con papas fritas 8
Pinto beans, mint crema, pickled onion (v) 8
Baja avocado, peanut salsa negra, xni pec (v) 8
Braised baby onion, wattleseed crema, rosemary frito (v) 8
Fire roasted sweet potato, salsa macha, avocado crema (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 mains served with a selection of salsas, tortillas or tostadas for the table ~

- Wood fired lamb rump, lima beans, mojo verde 35
Achiote rockling, chileatole, quelites 36
Rico pozole ~ braised pigs head, hominy, avocado and lime 16 pp
Baked corn souffle, rainbow chard, huitlacoche (v) 25

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

Dessert

- Churros con dulce de leche 12
Pastel de Frambuesa ~ raspberry and coconut masa cake, coconut sorbet (GF,v,vg) 14
Morita chilli chocolate creme brulee 13
Selection of ice cream and sorbets by Taquito & Kenny Lover;
Coconut & toasted rice, watermelon & tajín, tortilla & salted caramel, Davidson plum w/ hibiscus 5ea



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