

# TAQUITO



## CEVICHEs

Ceviche tatemado ~ Ruby Snapper, jalapeño tatemado leche de tigre, burnt avocado	24
Ceviche Veracruz ~ Prawn, salsa veracruzana, camote caramelized sweet potato	26
Ceviche de Atún ~ Yellowfin tuna, watermelon, radish, pistacchio crema	31
Tártara de Canguro ~ Kangaroo loin tartare, yolk cured in Taquito hot sauce, potato	24
Ceviche de Mango ~ Green Mango, licorice root tepache, avocado	20

## PLATES TO SHARE

Guacamole de abuelita con totopos ~ Grandma's guac recipe with tortilla chips	10/18
Elote ~ Woodfire grilled corn, lemongrass salsa macha, smoked queso	14
Papas Fritas ~ Crispy fried potatoes, salsa roja, maggi aioli	14
Tostada de Maiz Pozolero ~ Whipped white corn, fresh asparagus, salsa macha	18
Betabél ~ Woodfired Beetroots, caramelized sour cream, caperberry, hazelnuts	20
Taquito's Tamales ~ Roasted bone marrow, tequila salsa borracha	25
or ~ Braised mushrooms, chile morita, queso Oaxaca	23
Pescado a la parrilla ~ Whole Garfish, jalapeño, tomatillo, coriander, salsa, tortillas	32
Chuleta de Puerco ~ Smoked pork cutlet, MeXO Kimchi, tortillas, salsas	25/45
Vegetales al carbón ~ Marinated vegetable skewers, golden raisin mole, shiso	12pp

## TACOS ALL TACOS 8.5 EACH/FLIGHT OF FOUR TACOS 28

Pollo adobado ~ Chicken adobado, papas fritas, salsa verde
Pescado ~ Baja style crispy fish, Mexican tartare, pickled cabbage
Carne Asada ~ Chargrilled steak, mexican kimchi, maggi aioli
Lengua ~ Grilled Ox Tongue, tequila salsa borracha, white onion
Frijoles ~ Twice cooked mexican beans, mint crema, pickled onion
Berenjena al Achiote ~ Eggplant achiote, salsa verde, plantain
Camote ~ Sweet potato cooked in chamomille, avocado crema, salsa macha
Tres Chiles Guisado ~ Braised chilli peppers, jalapeño crema, hazelnuts

SET MENU AVAILABLE FOR A MINIMUM OF 2 PEOPLE \$70 PP

ALL TORTILLAS ARE HAND MADE IN-HOUSE FROM STONE GROUND CORN

PLEASE INFORM US OF ANY INTOLERANCES OR ALLERGIES

MOST VEGETARIAN OPTIONS CAN BE MADE VEGAN