

TAQUITO



CEVICHE Y PLATOS FRIOS

Silver Trevally Ceviche, aji amarillo, fingerlime, tomatillo, avocado	24
Scallop Ceviche, nopal cactus, ruby grapefruit, habanero	26
Coral Trout Ceviche, fermented peach, buttermilk, ocean herbs	34
Tártara de Venado - Venison tartare, caramelised yoghurt, burnt watermelon	24
Ceviche de Palmitos - Palm hearts, apricot aguachile, avocado	22

PLATES TO SHARE

Guacamole de abuelita con totopos - Grandma's guac recipe with tortilla chips	10/18
Elote - Woodfire grilled corn, chipotle mayo, cotija cheese	14
Sope de frijoles - corn masa, white bean foam, pickled asparagus, epazote	15
Papas Fritas - Crispy fried potatoes, salsa roja, maggi aioli	14
Ensalada - Heirloom tomatoes, smoked whey, masa crouton, fennel pollen	20
Empanadas - Hongos, mushrooms and cheese 10ea or Chorizo & salsa verde	12ea
Camarón a la diablo - Grilled Skull Island Prawn, diablo salsa, whipped cashew	12ea
Costillas de cerdo - Grilled pork ribs, fried tomatillos, tortillas & salsas	25/45
Tlacoyos - Fried masa dumplings, epazote, nettle puree	28

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, salsa roja, cotija cheese
Cachete de cerdo - pork jowl, burnt apple salsa, kohlrabi slaw
Frijoles - Twice cooked mexican beans, mint crema, pickled onion
Aguacate Baja Style - Crispy avocado baja style, salsa negra and xni pec
Camote - Sweet potato cooked in chamomille, avocado crema, salsa macha
Calabazitas - Pot roasted zucchini, cashew crema, pickled onions

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