

# TAQUITO

## Smaller plates

Oyster, Quiquiriqui mole pechuga mezcal, diced shallot 4.50  
Guacamole de la abuelita with totopos (V) 14  
BBQed corn with MeXo sauce and smoked cheese 10  
Ceviche del dia, radish, avocado, leche de tigre m.p

## Tacos

Crispy skin chicken chicharrón, corn salsa, marjoram 8  
Carne asada, roasted tomato salsa, smoked ricotta 8  
Baja style crispy fish, pickled celery, tartare 8  
Slow cooked Pork hock carnitas, smoked yoghurt, pickled onion 8  
Frijoles - refried beans, smoked salted ricotta and pickled onions (V) 7  
Guisado a los tres chiles, avocado, toasted hazelnuts (V) 8  
Zucchini flower relleno with fresh ricotta, salsa verde (V) 8  
Chamomile baked sweet potato, avocado crema, peanut salsa macha (V) 7

**All our tortillas are made in house and daily from 100% GF stone ground corn.  
All Tacos available as flights of 4 for 26**

## Burritos

**All burritos come with refried pinto beans, shredded Oaxaca cheese and Mexican rice wrapped in a flour tortilla or served open.**

**Grilled chicken** ~ pickled cabbage, salsa chimichurri 17  
**Moreton Bay bug** ~ avocado crema, salsa roja 24  
**Woodfired steak** ~ Onion salsa, house made whole grain mustard 18  
**Chargrilled broccoli** ~ pickled mushrooms, achiote eggplant kasundi (Vegan avail) 16  
**Chimichanga - deepfried burrito** ~ with two 64 deg eggs, guacamole, yoghurt crema, salsa roja 17

## Sides

Twice fried potatoes, salsa roja (V) 12  
Heirloom tomato, zucchini, buffalo mozzarella (V) 14  
Roquette, grapefruit and avocado salad, lemon and yoghurt dressing (V) 13  
Fries with salsa ketchup or salsa roja 10

## Dessert

Churros con cinnamon atole 13  
Taquito x Kenny Lover tortilla icecream 4  
Taquito x Kenny Lover sorbets: Watermelon ,lime and tajin salt 4

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

