

# TAQUITO

## Smaller plates

Oyster, mezcal mignonette 4.50

Guacamole de la abuelita with totopos (V) 14

Chilaquiles with housemade salsa, queso & guacamole (V) 16 ~ with fried egg add 2, with Carnitas add 3

BBQed corn with MeXo sauce and smoked cheese 10

Ceviche del dia ~ prickly pear and jalapeño salsa, avocado, grapefruit M.P.

## Tacos

BBQed ox tongue, xni-pec salsa 8

Braised kangaroo tail, white onion and jalapeño 8

Baja style crispy fish, pickled celery, tartare 8

Pork hock carnitas, smoked yoghurt, pickled onion 8

3 chillies slow cook guisado, preserved lemon adobo (v) 8

Frijoles - pinto beans, epazote crema, pickled onion (v) 8

Mushrooms, 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

## Burritos

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

**Grilled chicken** ~ salsa chimichurri 17

**Baja style prawn** ~ Housemade sweet chilli, avocado 24

**BBQed hanger steak** ~ housemade harissa 18

**Wood roasted pumpkin** ~ epazote crema (V) 17

## Sides

Twice fried potatoes, salsa roja, maggi aioli (V) 12

Caesar salad, chopped egg (V) 14

Thumbelina carrots, whipped sunflower seed crema, macha vinaigrette 13

Fries with salsa ketchup 10

## Dessert

Churros with 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

