

EL COMEDOR



SMALLER PLATES

- Guacamole de abuelita con totopos ~ grandma's recipe with tortilla chips 16
Elote ~BBQed corn with peanut and lemongrass salsa macha, smoked cheese 10
Aguachile de pescado ~ Honeydew, white radish, crispy plantain MP
Betabél ~Baby beetroots, whipped eggplant, fermented chilli agave , green olives 14
Hueva de bacalao ~ taramasalata, chile ancho oil, sunflower seeds, tostadas 14
Callos ~ Scallops with succotash and zucchini flowers 16
Ensalada de Rabo ~ Watercress, zucchini and radish salad, tamarillo vinaigrette 14
Papas fritas ~ Crispy fried potatoes, salsa roja, maggi aioli 12

TACOS

All tacos 08 each / Flights of four 26

- Bistec, steak, mojo de ajo, parsley, radish
Pescado, Baja style crispy fish, aioli, salted cucumber, arbol chile
Morcilla, papi mac salsa, onion and jalapeño
Cangrejo, Soft Shell crab, avocado crema, iceberg
Frijoles, Mexican beans, mint crema, pickled onion
Aguacate, Baja style avocado, salsa negra, xni pec
Achicoria, BBQed Chicory, Brazil nut gremolata, romesco
Platano Frito, Plantain, salsa macha, smoked cheese

LARGER (ALL MAINS COME WITH TORTILLAS AND SALSAS)

- Carnitas ~ Slow cooked pork belly, poblano and kohlrabi slaw, agave and habanero 38
Barramundi a la diabla, braised peas 32
Maize and buffalo ricotta tortellini, burnt butter, chickpeas, ajo blanco 28

POSTRE

- Churros with bourbon caramel 12
Flan de naranja tradicional 10
Pastel de elote ~ corn cake with dulce de leche atole 10

* Please inform your waiter of any intolerances or allergies

* Set menu available for a minimum of 2 people @\$65 pp

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