

EL COMEDOR



SMALLER PLATES

- Guacamole de abuelita con totopos ~ Grandma's recipe with tortilla chips 16
Esquites ~ Sweet corn, rye, corn husk stock, smoked cheese 12
Ceviche de pescado ~ Tomatillo, leche de tigre, lovage, plantain MP
Col de bruselas ~ Crispy Brussels sprouts, whipped sunflower seeds, tamarind 17
Tamal de puerco ~ Wood fired pork tamal, mole verde, queso fresco 20
Ensalada ~ Radicchio, toasted chestnuts, feijoa vinaigrette, queso buffalotta 16
Papas fritas ~ Crispy fried potatoes, salsa roja, maggi aioli 12

TACOS

All tacos 08 each / Flights of four 26

- Lengua ~ BBQ ox tongue, onion soubise, potato crumb
Pescado ~ Baja style crispy fish, Mexican tartare, pickled cabbage
Canguro ~ Beer braised kangaroo, white onion and jalapeño
Carnitas ~ Cola braised pork, tarragon, fried capers
Maiz blanco ~ White corn, salsa macha, mint crema, pickled onions
Aguacate ~ Baja style avocado, salsa negra, xni pec salsa
Poro ~ Grilled leek, avocado crema, puffed grains
Calabaza ~ Wood roasted pumpkin, queso fresco, guajillo salsa

LARGER (ALL MAINS COME WITH TORTILLAS AND SALSAS)

- Caldo verde de mariscos ~ Seafood stew with blue swimmer crab, prawns, fish, mussels, hominy, avocado and radish 22pp
Bistec a la parrila ~ Woodfired 500g Grassfed Scotch fillet, chile guajillo and pepper-corn sauce 58
Col en sidra ~ Cider braised cabbage, fermented butter, fried capers 28

POSTRE

- Churros with dulce de leche atole 12
Mexican flan with pear and mezcal 14
Citrus meringue pie, burnt corn husk 14

* 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