BOTANAS
starter dishes

GUACAMOLE & CORN CHIPS / 16.5 [v, vg, ng]
avocado, pico de gallo, lime, coriander, corn chips

FLAUTAS (5) / 21.5 [v, ng] ★ signature dish
fried corn tortilla rolls, spiced potato, sour cream, cabbage, refried beans, queso fresco, aguacate salsa, pico de gallo

OYSTERS (6) / MP [ng]
half dozen, chipotle aguachile, fresh lemon (as available)

CEVICHE / 27.5 [ng]
marinated fresh fish of the day, cucumber, pico de gallo, lime, avocado, coriander, corn chips

TOSTADA DE CAMARON / 28.5 [ng] ★ signature dish
poached prawns, mango, cucumber, pico de gallo, lemon, chipotle mayo, crunchy corn tortilla

CALAMARES FRITOS / 26.5
fried calamari, chilli tajin, lime mayo, fresh lemon

ALITAS DE POLLO / 25.5
fried chicken wings, citrus mayo, charred corn, chilli tajin

PAPAS FRITAS / 13.5 [v, ng]
spicy chilli tajin fries, chipotle mayo

TACOS
soft yellow corn tortillas (two per serving)

COCHINITA PIBIL / 21.5 [ng]
guajillo pulled pork, salsa verde, pickled onion, coriander

BAJA / 21.5
beer battered market fish, cabbage, chipotle mayo, pickled onion, coriander

COLIFLOR ASADA / 21.5 [v, vg, ng]
fried cauliflower, salsa asada, aguacate salsa, pineapple, diced onion, coriander

POLLO AL PASTOR / 21.5 [ng]
achiote grilled chicken, pineapple, diced onion, guacamole, coriander,

BIRRIA / 28.5 [ng] ★ signature dish
street style corn tortillas (x4 small), slow braised beef, mozzarella, diced onion, coriander, aguacate salsa, consome dip, fresh lemon

FIESTA PLATE / 47.5
platter with one of each taco from above (no mix and match)

EXTRAS

macha chilli oil (contains nuts & sesame) / 3.5
warm corn or flour tortillas (two) / 6.5
corn chips / 6.5
ensalada mixta side seasonal salad, vinaigrette / 14.5
mexican rice red rice, corn, peas, carrots / 5.5
refried beans / 6.5
guacamole / 6.5

PLATOS FUERTES
specialty main dishes

NACHOS DE CASA / 35.5 [ng]
yellow & blue corn chips, refried beans, mozzarella, jalapeños, pico de gallo, coriander, sour cream, guacamole, choice of one:
- braised beef barbacoa
- cauliflower asada [v]

HUARACHE DE HONGOS / 33.5 [v, vg, ng]
fried thick corn masa, pasilla mushrooms, truffle oil, refried beans, cabbage, salsa verde, guacamole, fresh lemon

ENCHILADAS BANDERA / 34.5 [ng]
baked corn tortilla rolls, achiote grilled chicken, salsa verde, salsa roja, mozzarella, sour cream, red onion, coriander

BURRITO / 35.5
flour tortilla wrap, guajillo pulled pork, refried beans, mexican rice, salsa taquera, mozzarella, sour cream, pico de gallo

QUESADILLA / 35.5
toasted flour tortilla, mozzarella, chipotle mayo, sour cream, pico de gallo, choice of one:
- achiote grilled chicken
- guajillo pulled pork
- braised beef barbacoa
- cauliflower asada [v]

CARNE ASADA / 49.5 [ng]
grilled bavette steak served medium, mexican rice, charred corn, mole coloradito (contains sesame), pickled onions, queso fresco

PORK BELLY PIPAN / 45.5 [ng] ★ signature dish
14-hour slow roasted pork belly, crispy skin, signature green salsa mole (contains sesame), coriander, pumpkin seeds, chargrilled seasonal vegetables, sour cream

POSTRES
house made desserts

CHURROS (6) / 17.5
cinnamon sugar fried donuts, chocolate, sweet cajeta dip

CHOCOFLAN / 18.5
the impossible cake - vanilla infused custard flan, chocolate cake, whipped cream

TEQUILA PECAN PIE / 19.5
pecans, añejo tequila, toasted coconut, vanilla gelato

MANGONADA SORBET / 14.5
frozen mango sorbet, spicy chamoy, fresh mint

COFFEES & TEAS / 6.5
espresso, long black, cappucino, flat white, cafe latte, mochaccino, hot chocolate
english breakfast, earl grey, chamomile, peppermint, green tea

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[v] vegetarian
[vg] vegan on request
[ng] no added gluten

please inform staff of allergies / trace elements may be present / surcharge applies on public holidays