

## À La Carte

### Inicial

*Molcajete Guacamole (GF | VGN) \$18*

Fresh Totopos | Crunchy Guacamole | Mixed seeds | Morita chilli oil | Pico de Gallo | Spices

*Oysters (GF | DF) \$36(H) \$65(D)*

Ichimi Togarashi Oil | Jalapeno Margarita Caviar | Pickled Jalapenos

### Ceviche

*Hiramasa Kingfish Tiradito (GF | DF) \$32*

Dry Aged Kingfish | Mango Emulsified leche de tigre | quinoa | avocado | Spanish Onion

*Pomelo Aguachile de Vieiras (GF | DF) \$30*

Scallop | Grapefruit | Burnt Bird eye | Grapefruit Aguachile | Sweet Potato Mousse | Yuzu Avocado

*Hongos con Quatro chilli (GF | DF) \$28*

Mixed Baby Mushroom | Hazelnut Aguachile | Black Fungi | Cucumber | Onion

### Entrada

*Sweet Corn Ribs (GF | VGNO) \$18*

Guajillo | Grana Padano | Chipotle Mayo | Spice mix | Truffle Oil

*Empanada de Camaron (GF | DFO) \$22*

Prawn | Jalapeno | Corn Kernels | Fermented Chilli | Jalapeno Crema | Sour Cream

*Nopales Tlacoyos (GF | VGN) \$20*

Paddle Cactus Hummus | Cactus Salad | Avocado | Pickled Jalapenos | Queso Fresco

*Tostada El Salmon (DF) \$24*

Wonton Tostada | Salmon | Jalapeno Crema | Pico de Gallo | Avocado | Sesame | Wakame | Fried Leek

### Tacos

*Pollo (GF | DF) \$10*

Achiote Chicken | Salsa Cruda Aguacate | Pickled Onion | Coriander

*Pork Belly Carnita (GF | DF) \$10*

Pico de Gallo | Al pastor | Grilled Pineapple | Pickled cabbage

*Tecate Battered Ling (DF) \$10*

Rainbow Slaw | Cinco Chilli mayo | Lime | Oregano Salt

*Cauliflower (DF|VGN) \$9*

Battered Cauliflower | Pipian Rojo | Pineapple Coriander Salsa | Pickled Cactus

*Birria de Res (GF|DF) \$10*

Beef Brisket | Charred Sweet Corn Kernels | Lettuce | Pickled Jalapenos | Lime Wedge | Salsa Verde

A 10% surcharge applies to Public holidays, Sunday and Group of 10 or above.

## Principal

*A la Parrilla Rib Eye MBS 4+ 400gm (GF | DFO) \$65*

Charcoal Grilled Rib Eye | Chilli Lime Butter | Cucumber and Radish Taquero Salad | Hot Pickled Onion | Chimi churi | Tortillas

*Beef Short Ribs Mbs 2+ 500gm (Gf | DF) \$48*

Chilli Rojo con Vino | 32hr Slow Cooked Short Ribs | Guindillas | Agave Tamarind Glaze

*Pato A la parilla (GF | DF) \$44*

Half Deboned chargilled Duck | Mole Manchamantel | Roasted Pumpkin | Pepitas Crumb | Leek

*Tentaculos de Puplo (GF | DF) \$45*

Grilled Octopus | Roasted Beetroot | Guajillo Oil | El Diablo | House spice

*Tikin Xic Pescado (GF | DF) \$45*

Market Fish | Four chilli | Chermoula | Agave Glazed Lemon | Pickled Onion | Banana leaves

*Cauliflower Steak(GF | VGN) \$35*

Roasted Cauliflower | Tomato Crema | Arroz Rojo | Coriander | Chipotle | Agave Chickpeas

*Roasted Eggplant (VGN) \$32*

Roasted Eggplant | Pomegranate | Enchilada | Pickled Cucumber | Minted Yogurt | Mint

*Mix Ribs (DF) \$160*

Lamb ribs | Pork Ribs | Short Ribs | Served with Salad | Guindillas | Tortillas | Kipfler potatoes

### Acompaña

*Kifler potatoes (GF | VGN) \$14*

Cinco Chilli Mayo | Spice mix | Truffle oil

*Ensalada de Naranja (GF | VGN) \$16*

Agave Chickpeas | Mix Leaf | Cherry Tomatoes | Crispy Corn Chips | Orange Segments | Sweet Pickled Onion | Pickled Jalapenos | Jalapeno Mustard dressing

*Brussel Sprouts (GF | VGN) \$18*

Fried Brussels | Agave Vinegar Glaze | Macadamia

### Kids

*Quesadilla (Cheese \$12 | Chicken \$15 | Pork \$15 ) | Cheesy Chicken Taco \$9*

### Dulce

*Churros (V) \$18*

Vanilla coconut gelato | Dulce de Leche | Spicy Coconut Crumb | Choco Soil

*Pan De Elote (GFO | V) \$20*

Corn Cake | Almond Tuile | Almond Crumb | Coulis | Raspberry Gelato | Fresh Berries

*Toblerone (Cocktail) \$22*

Baileys | Amaretto | Frangelico | Kahlua | Coconut Cream | Choco Powder

*Sorbets (VGN) \$12*

Mix of Seasonal Sorbets

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