

# A La Carte

GF – Gluten Free | DF – Dairy Free | V – Vegetarian | VGN – Vegan |  
DFO – Dairy Free Options | VGNO – Vegan Options

## Starter

### **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)**

Togarashi Oil | Jalapeno Margarita Pearls | Pickled Jalapenos strings

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

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

### **Scallop Aguachile (GF | DF) \$30**

Scallop | Watermelon Radish | Avocado | Cancha | Cucumber Basil Aguachile | Sweet Potato Mousse

### **Tostada El Salmon (DF) (2 pc) \$24**

Wonton | Salmon | Jalapeno Crema | Pico de Gallo | Avocado | Sesame | Wakame

## Entrée

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

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

### **Chicken Tinga Empanada (GF | DFO) (3pc) \$22**

Smoked Morita Salsa | Avocado | Sour Cream | Jalapeno Crema | Pickled Onion | Coriander

### **Prawn Gorditas (GF | DF) (2pc) \$22**

Chilli Prawn | Avocado | Pico de Gallo | Aji limo Crema | Pickled Palmito

### **Talacoyos de Nopal (GF | VGNO)(3pc) \$20**

Paddle Cactus Hummus | Cactus Salad | Avocado | Jalapeno Chicharron | Queso de Cabra

### **Chicken Taco (GF | DF) (2 pc) \$20**

Achiote Chicken | Avocado | Smoked Molcajete salsa | Pickled Onion | Coriander

### **Beef Birria Taco (GF | DF) (2 pc) \$20**

Birria Consommé | Salsa Verde | Kohlrabi Slaw | Sweet Pickled Jalapenos | Shallots

### **Grilled Fish Taco (GF | DF) (2pc) \$20**

Four chilli Marinade | Chermoula Mayo | Pineapple salsa | Pickled cabbage

### **Mushroom Taco (DF|VGN) (2pc) \$18**

Crumbed Mushroom | Enchilada Rojo | Mango Habanero Salsa | Pickled Cactus

## Mains

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

Rib Eye | Achiote Lime Butter | Kohlrabi Escabeche Salad | Chimi churi | Tortillas

### **Beef Short Ribs Mbs 2+ 500gm (Gf | DF) \$52**

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

### **Deboned Half Duck (GF | DF) \$47**

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

### **Tentaculos de Puplo (GF | DF) \$48**

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

### **Yucatan Grilled Fish (GF | DF) \$46**

Market Fish | Four chilli Adobo | Agave Burnt Lemon | Pickled Onion | Banana leaves

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

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

### **Berenjena libanesa (GF | VGN) \$35**

Miso Glazed Eggplant | Yucatan Pickle | Lemon Tahini | Eggplant Mole | Dutch Carrots | Mint

### **Mix Ribs (GF | DF) \$160**

Soy Glazed Lamb ribs | House BBQ Pork Ribs | Tamarind Glaze Short Ribs | Served with Salad | Guindillas | Tortillas | Kipfler potatoes

## Sides

### **Kipfler Potatoes (GF | VGN) \$14**

Cinco Chilli Mayo | Spice mix | Truffle oil

### **Summer Salad (GF | DFO) \$18**

Watermelon | Honeydew Melon | Papaya | Chamoy | Tajin | Queso de Cabra

### **Orange & Avocado Salad (GF | VGN) \$18**

Mix Leaf | Cherry Tomatoes | carrot ribbon | Orange Segments | Sweet Pickled Onion | Pickled Jalapenos | Jalapeno Mustard dressing | Candid Walnuts

### ***Kids:* Quesadilla (Cheese \$12 | Chicken \$15 | Pork \$15 )**

## Dessert

### **Churros (V) \$18**

Vanilla coconut gelato | Dulce de Leche | Spicy Coconut Crumb | Choco Soil (+ Shot of Amaretto \$5)

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

Corn Cake | Butterscotch | Tuile | Almond Crumb | Salted Caramel Gelato | Fresh Berries

### **Toblerone (Cocktail) \$22**

Baileys | Amaretto | Frangelico | Kahlua | Coco | Choco\