

# LACALITA

## DINNER

### SMALL PLATES

**CHIPS + SALSA (v)**  
crispy tortillas, guacamole, roasted cherry tomato | 55

**TOSTADITA LACALITA (v)** (4pc) toasted tortilla, pepita, labneh, salsa seca | 60

**TOSTADAS ATUN** (4pc) toasted tortillas, sashimi tuna, una jalapeno salsa | 60

**BBQ CORN (v)** parmesan, guajillo rib sauce | 40

**FRIED CALAMARI** crispy kale, coriander mayo | 95

**SMOKED BRISKET SLIDER** | 80

**CAULIFLOWER POPCORN (v)**  
tempura battered, parmesan, romesco | 70

**PRAWN COCKTAIL**  
avocado, green apple, fennel, chipotle in baby romaine cups | 110

**FUNDIDO (p) (g)**  
chorizo cheese fondue dip & tortilla chips | 95

**NACHOS (g)** | 90  
grilled cheesy tortilla chips, pico de gallo, bean puree, guacamole, sour cream  
ADD chicken | 30 mochos beef | 50 jackfruit | 20

**CEVICHE** fresh snapper, lime & ginger leche de tigre, cherry tomatoes, chives | 80

### TACOS

Tacos come in 3 pieces, served in daily fresh corn tortillas and cabbage salad

**BAJA FISH**  
tempura barramundi, jalapeño lime aioli, salsa verde avocado | 95

**CHICKEN ADOBO**  
pineapple adobo, chipotle mayo, cherry tomatoes | 90

**CARNE ASADA**  
wagyu skirt steak, habanero mayo, tomato salsa | 145

**CAULIFLOWER (v)**  
tempura battered, jalapeno salsa, pasilla aioli, chives | 85

**AL PASTOR (p)**  
12 hour pork shoulder, achiote salsa, mex relish, chicharones | 95

### QUESADILLAS

Toasted & cheese filled flour tortillas with salsa roja, house sour cream, guacamole

**MOCHOMOS (g)**  
slow braised beef pico de gallo | 80

**JACKFRUIT TINGA (v) (g)**  
slow cooked in adobo & tomato | 55

**CHIPOTLE CHICKEN (g)**  
with zucchini, mozzarella | 70

### MAINS

**WOOD SMOKED BRISKET**  
48 hour slow cooked and smoked, tarragon corn crema, arbol dukkah, fermented curtido salad | 300

**BBQ CHICKEN + MOLE**  
half bird, brined & roasted, garlic sprouts, mole poblano | 120

**BARRAMUNDI VERACRUZANA**  
crispy skin fillet, cauliflower puree, pressed tomatoes, olives, capers, fennel, preserved lemon, jalapeño | 145

**FAJITAS**  
sizzling plate of peppers, onions zucchini tortillas + condiments  
chicken | 190 wagyu skirt steak | 315 mushroom | 140

**SWEET POTATO CHIPS**  
hand cut with chipotle mayo | 40

**KALE SALAD (v)**  
curly kale & red cabbage w mint, coriander, parmesan, roasted peanuts | 55

**SHIMEJI MUSHROOMS (v)**  
garlic & chili salsa | 60

**STEAMED GREENS (v)**  
beans, broccoli, preserved lemon, arbol dukkah | 50

**CAESAR SALAD (p)**  
baby gem, bacon, capers, anchovies, croutons, parmesan, achiote dressing | 105

**POT BEANS (v)**  
tomato arbol sauce, avocado, sour cream | 55  
As a main with rice & tortillas + 30

**REFRIED PINTO BEANS (v)** | 35

**MEXICAN RICE (v)** lime, coriander | 35

### SIDES & SALADS

### DESSERTS

**CHURROS (g)** (4pc)  
cinnamon sugar, chocolate dipping sauce | 45  
Deluxe - add scoop of ice cream, nuts | 30

**TRES LECHES (g)**  
vanilla sponge cake, whipped cream, salted dulce de leche, chocolate crumble | 55

**CREME BRULEE**  
with a twist of orange | 65

### TAQUERIA

### SHARING

#### TASTING SETS

Can't decide? Try our selections...for two or more of you...

**DATE NIGHT**  
Ceviche, Al Pastor tacos, BBQ Chicken Mole, Mex Rice, Greens, Tres Leches | 380

**PARTY NIGHT**  
Chips + Salsa, Cauli Popcorn, Tostadita Lacalita, Fish Tacos, Brisket, Mex Rice, Greens, Churros | 580



Follow us

Our home made corn tortillas are gluten free  
(v) vegetarian (p) pork product (g) gluten

All prices in '000s of Rupiah + 6% service charge & 10% local govt tax