

SMALL PLATES

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

TAQUITO ATUN (3pc)
sashimi tuna, avocado, jalapeño poke dressing, chipotle mayo, crispy corn tortillas | 60

BBQ CORN RIBS (v)
chipotle mayo, parmesan dusting, guajillo rib sauce | 40

CALAMARI (g)
fried with crispy kale, jalapeno mayo | 95

SMOKED BRISKET SLIDER
on brioche with iceberg and tempura onion rings | 80

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

FUNDIDO (p) (g)
cheese fondue dip, house made chorizo, confit tomato & tortilla chips | 95

CEVICHE de la CASA
cured mackerel, lime & ginger leche de tigre, green apple, chives | 80

BBQ KING PRAWNS (3pcs)
pickled jalapeno, preserved lemon, crispy leeks | 215

TAQUERIA

TACOS

Tacos come in 3 pieces, served in house made, gluten free, fresh corn Tortillas.

BAJA FISH
tempura snapper, avocado crema, chipotle mayo, pico de gallo | 95

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

CARNE ASADA
rib-eye steak, habanero mayo, rich tomato salsa | 145

JACKFRUIT (v)
adobo braised with guacamole, pineapple salsa + crispy jackfruit | 85

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

QUESADILLAS

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

MOCHOMOS (g)
slow braised beef blade, pico de gallo | 90

QUESO (v) (g)
three cheese and caramelised onion | 85

CHIPOTLE CHICKEN (g)
poached chicken & grilled zucchini | 85

LARGE PLATES

SOPA SECA (v)
mexican style veggie lasagne - layers of pasta, seasonal veg, butter beans, béchamel, salsa ranchero | 120

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

POLLO ASADO
brined and roasted chicken + charred mole amarillo | 120

BRAISED BEEF CHEEK
slow cooked in black mole and cerveza sauce with tarragon corn crema | 300

PESCADO a la PLANCHA
crispy skinned snapper fillet, cauliflower puree, salsa verde | 145

FAJITAS
sizzling plate of peppers, onions zucchini tortillas + condiments
chicken thigh | 190 rib-eye steak | 315
mushroom | 140

SIDES & SALADS

SWEET POTATO CHIPS
hand cut with chipotle mayo | 40

KURLY KALE (v)
with fresh herbs, grated parmesan, roasted peanuts | 55

SHIMEJI MUSHROOMS (v)
grilled with garlic & chili crunch | 60

CHARRED GREENS (v)
seasonal green veg, lemon, arbol dukah | 50

CAESAR CURIOUS (p)
our take on the classic; baby gem, crispy bacon, capers, anchovies, croutons, parmesan, sliced avocado and achiote dressing | 105

FRIJOLES DE LA OLLA
pot stewed beans, tomato arbol sauce, avocado, sour cream | 55
As a main with rice & corn tortillas + 45

MEXICAN RICE (v) lime, coriander | 35

TORTILLAS (v) 4pcs corn or flour | 15 / 20

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

CHOCOLATE GANACHE (g)
triple chocolate slice + vanilla ice cream | 75

SHARING

FEED US

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

DATE NIGHT
Ceviche, Al Pastor Tacos, Pollo Asado, Mexican Rice, Charred Greens, Tres Leches | 380

PARTY NIGHT
Chips + Salsa, Cauliflower Popcorn, Baja Fish Tacos, Braised Beef Cheek, Mexican Rice, Charred Greens, Churros | 580

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