

LUNCH

12 - 4PM

SMALL PLATES

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

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

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

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

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

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

FRIED CALAMARI *crispy kale, coriander mayo* | 95

SWEET POTATO CHIPS *handcut with chipotle mayo* | 40

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

SALADS & SIDES

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

ANNATTO CAESAR (p) *our take on the classic - baby gem, bacon, capers, anchovies, croutons, parmesan, tangy achiote dressing* | 105

POT BEANS (v)
tomato arbol sauce, avocado, sour cream | 55
As a main with rice & corn tortillas + 45

+ Chicken 45 | Steak 115 | Pork 50 | Barramundi 50

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

TORTAS

Mexican Sandwiches

CUBANOS *braised pork shoulder, smoked ham, cheese, pickles, mustard* | 115

POLLO MILANESE *crumbed chicken, guacamole, slaw, hot green sauce and chipotle mayo* | 95

SHORT RIB BURGER *cheddar, onion, iceberg tomato* | 110

BAJA FISH BURGER
battered market fish with guacamole, dill tartare, tomato iceberg | 95

LACALITA

TAQUERIA

TACOS

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

HUEVOS RANCHEROS (2pc) *crispy tortilla, fried egg, avocado salsa, beans, parmesan, ranchero sauce* | 70

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

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

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

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

BURRITOS

Burritos come wrapped in flour tortilla with rice, beans, curtido, pico de Gallo and guacamole. Or have it as a gluten free bowl.

AL PASTOR *12 hr pork shoulder, pineapple salsa, al pastor sauce* | 125

RIB-EYE *guajillo sauce, peppers, sour cream, cheddar* | 195

BBQ CHICKEN *pineapple adobo, grilled zucchini* | 125

MUSHROOM *grilled snow white & shimeji, garlic-chilli crunch* | 125

QUESADILLAS

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

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

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

CHIPOTLE CHICKEN (g) *with zucchini, mozzarella* | 85

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

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