

SMALL PLATES	CHIPS + SALSA (v) 65 <i>crispy fortillas, guacamole, roasted cherry tomato</i>	LARGE PLATES	NACHOS (g) 105 <i>grilled cheesy tortilla chips, pico de gallo, bean puree, guacamole, sour cream</i> ADD chicken 30 shredded beef 60 jackfruit 20	
	TAQUITO ATUN (3pc) 65 <i>sashimi tuna, avocado, jalapeño poke dressing, chipotle mayo, crispy corn tortillas</i>		POLLO ASADO 125 <i>brined and roasted chicken + charred mole amarillo</i>	
	CORN RIBS (v) 55 <i>chipotle mayo, parmesan dusting, guajillo rib sauce</i>		BRAISED BEEF CHEEK (g) 305 <i>slow cooked in black mole and cerveza sauce with tarragon corn crema</i>	
	CALAMARI (g) 100 <i>fried with crispy kale, jalapeno mayo</i>		PESCADO a la PLANCHA (g) 150 <i>crispy skinned snapper fillet, cauliflower puree, salsa verde</i>	
	SMOKED BRISKET SLIDER (g) 95 <i>on brioche with iceberg and tempura onion rings</i>		FAJITAS <i>sizzling plate of peppers, onions zucchini tortillas + condiments</i> chicken thigh 195 rib-eye steak 320 mushroom 165	
	CAULIFLOWER POPCORN (v) (g) 80 <i>tempura battered, parmesan, romesco sauce</i>		SIDES & SALADS	
	FUNDIDO (p) (g) 100 <i>cheese fondue dip, house made chorizo, confit tomato & tortilla chips</i>			SWEET POTATO CHIPS 55 <i>hand cut with chipotle mayo</i>
	CEVICHE de la CASA 90 <i>cured mackerel, lime & ginger leche de tigre, green apple, chives</i>			KURLY KALE (v) 65 <i>with fresh herbs, grated parmesan, roasted peanuts</i>
BBQ PRAWNS 125 <i>achiote relish, jalapeño, preserved lemon</i>	SHIMEJI MUSHROOMS (v) 70 <i>grilled with garlic & chili crunch</i>			
TAQUERIA	TACOS <i>Tacos come in 3 pieces, served in house made, gluten free, fresh corn Tortillas.</i>	CHARRED GREENS (v) 55 <i>seasonal green veg, lemon, arbol dukah</i>		
	BAJA FISH 105 <i>tempura snapper, avocado crema, chipotle mayo, pico de gallo</i>	CAESAR CURIOUS (p) 110 <i>our take on the classic; baby gem, crispy bacon, capers, anchovies, croutons, parmesan, sliced avocado and achiote dressing</i>		
	CHICKEN ADOBO 100 <i>pineapple adobo glaze, chipotle mayo, cherry tomatoes</i>	FRIJOLE DE LA OLLA 60 <i>pot stewed beans, tomato arbol sauce, avocado, sour cream</i> As a main with rice & corn tortillas + 45		
	CARNE ASADA 155 <i>rib-eye steak, habanero mayo, rich tomato salsa</i>	MEXICAN RICE (v) lime, coriander 40		
	JACKFRUIT (v) 95 <i>adobo braised with guacamole, pineapple salsa + crispy jackfruit</i>	TORTILLAS (v) 4pcs corn or flour 20 / 25		
	AL PASTOR (p) 115 <i>12 hour pork shoulder, achiote salsa, mex relish, chicharones</i>	DESSERTS		
	QUESADILLAS <i>Toasted & cheese filled flour tortillas with salsa roja, house crema, guacamole</i>		CHURROS (g) (4pc) 55 <i>cinnamon sugar, chocolate dipping sauce</i> Deluxe - add scoop of ice cream, nuts 30	
	MOCHOMOS (g) 105 <i>slow braised beef blade, pico de gallo</i>		TRES LECHES (g) 60 <i>vanilla sponge cake, whipped cream, salted dulce de leche, chocolate crumble</i>	
	QUESO (v) (g) 95 <i>three cheese and caramelised onion</i>	CHOCOLATE BROWNIE (g) 70 <i>double choc, served warm with a scoop of vanilla ice cream</i>		
	CHIPOTLE CHICKEN (g) 95 <i>poached chicken & grilled zucchini</i>	SHARING		
	FEED US <i>Can't decide? Try our selections...for two or more of you...</i>			
		DATE NIGHT 400 <i>Ceviche, Al Pastor Tacos, Pollo Asado, Mexican Rice, Charred Greens, Tres Leches</i>		
		PARTY NIGHT 600 <i>Chips + Salsa, Bbq Corn Ribs, Cauliflower Popcorn, Baja Fish Tacos, Braised Beef Cheek, Mexican Rice, Charred Greens, Churros</i>		